

Sedàra 2022

Sicilia Doc Rosso

Sedàra 2022 offers a fruity and pleasantly spicy bouquet, perfect for everyday drinking.



PRODUCTION AREA

Sicily, in areas particularly suited to viticulture.

GRAPES

Nero d'Avola, Syrah Cabernet Sauvignon and other grapes.

SOILS AND CLIMATE

Hilly orography; clay loam or mostly sandy soils. Mild winters; dry and ventilated summers with substantial differences between day and night-time temperatures.

VINEYARD

The forms of training, the planting density, and the pruning systems are the traditional ones and such to pursue the best and rational viticulture, and to contain the production yields within the limits set by the DOC's rules.

VINTAGE

The 2022 vintage produced excellent results thanks to overall favorable climatic conditions. The recorded rainfall was 1,016 mm, compared to an average* of 665 mm. Rainfall was concentrated in the autumn and spring (between the end of April and the first week of May), providing the soils with a good water reserve, which was supplemented by emergency irrigation in some vineyards. It is worth noting that of the 1,016 mm of rain recorded, 150 mm fell after the harvest had concluded, in the last week of September. Temperatures were generally in line with the average of recent years, except for a heat spike in June that slowed down the vegetative phase. However, this phase resumed its regular course once temperatures returned to seasonal averages. From a quantitative perspective, there was a slight decrease in production compared to 2021, but the overall quality of the vintage is very positive.

**Precipitation data is provided by SIAS, the Sicilian Agrometeorological Service; precipitation is recorded from October 1 to September 30 of the following year; the average is calculated from the 2003 harvest.*

HARVEST

The grapes destined for *Sedàra* were harvested between the end of August and the third ten days of September.

WINEMAKING AND AGING

Fermentation in stainless steel with maceration on the skins for about 10 days at a temperature of 25-28 °C (77-82°F). After malolactic fermentation, the wine fines for 10 months in tanks and then for almost 14 months in the bottle.

TASTING NOTES

Ruby red in color with violet reflections, *Sedàra* 2022 offers a fruity bouquet with hints of fresh red fruit – cherry, black cherry and plum –, and spicy notes of black pepper. On the palate, it shows a good structure with soft tannins and a pleasant freshness and juiciness. A pleasant red, versatile in food matching, perfect for a glass of quality to enjoy everyday (November 8th, 2024).

AGING POTENTIAL

4-5 years.

ARTISTIC LABELS

Dedicated to the irresistible and ambitious Angelica Sedàra with green eyes, the fascinating Claudia Cardinale, the protagonist of the film "Il Gattopardo" (The Leopard) directed by Luchino Visconti. The label also refers to the Contessa Entellina winery.

FOOD PAIRING

Serve with Lasagne, roast chicken, BBQ, and tacos "tex-mex" style. Serve it in goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°F).

ANALYTICAL DATA

Alc 13.5% by vol.; total acidity 5.3 g/L, pH 3.55.

FIRST VINTAGE

1983.



Donnafugata is
certified Sostain