

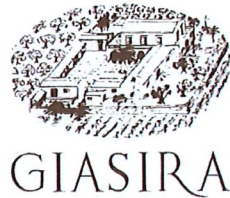
Masterclass 2

Friday, may 10
12:00 – 13.30

The Aeolian islands, Etna, the West and Palermo
ENG

Francesco Ferreri

1. Giasira – Bianco Keration 2022
2. Tenuta Morreale Agnello – Mhinoe 2023
3. Serra Ferdinandea – Doc Sicilia, Rosé, 2023
4. Fina – Vitrarolo 2022
5. Caruso & Minini, Perripò Perricone 2021
6. Baglio di Pianetto – Doc Sicilia, Viafrancia Rosso 2021
7. Planeta – Doc Menfi, Didacus 2020
8. Settesoli, Mandrarossa – Doc Sicilia, Carthago 2020
9. Feudo Montoni – Doc Sicilia, Vrucara 2020
10. Tasca d'Almerita – Doc Contea di Sclafani, Rosso del Conte 2018
11. Donnafugata - Mille e una Notte 2014
12. Spadafora – Sole dei Padri, Syrah 2012



KERATION 2022

Denomination: IGT Terre Siciliane

Grapes: Catarratto lucido 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 16.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density: 5.000 vines per hectare, with yields of 70 q/ha

Harvesting: manual harvest in the first decade of September

Vinification: Off-the-skin vinification and fermentation in stainless steel temperature-controlled vats

Ageing: maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 13,5% vol

Total acidity: 5,44 g/l

Ph: 3,17

First vintage: 2011

Bottle size: 0,75 l

Tasting notes:

Appearance: straw yellow with light green reflections

Nose: with intense fragrances of orange blossom and yellow pulp fruits

Palate: elegant and intriguing, with a perfect balance of acidity, minerality and flavour; it has an excellent persistence and aftertaste of vegetable hints

Food pairing:

It perfectly blends with vegetarian menus, Sicilian seafood and medium-aged cheeses.

MHINO

MHINOE

Catarratto

I.G.T.

Terre Siciliane

Tipologia suolo: Medio impasto tendente al calcareo

Densità d'impianto: 4.200 per Ha

Resa per ettaro: 90 q.li./Ha 2,2 Kg

Vinificazione: Pigiadraspatura e macerazione a 4°C per 8-12 ore e pressatura soffice degli acini, fermentazione a temperatura controllata

Affinamento: 5 mesi in acciaio inox e riposo in bottiglia per 2 mesi

Colore: Giallo paglierino, con vivaci tonalità verdi

Profumo: Ricco intenso con note di agrumi, buona struttura ed una buona sapidità

Sapore: Fresco e sapido, ampio e armonico

Temperatura: 10°C

Abbinamento: Piatti di pesce e verdure, crostacei

Soil Type: Medium-textured limestone

Density of plantation: 4,200 per Ha

Yield per hectare: 90 Quintals/Ha 2.2 Kg

Vinification: Destemming and maceration at 4°C for 8-12 hours and soft pressing of the grapes, fermentation at controlled temperature

5 months in stainless steel and in bottle for 2 months

Color: Straw-yellow, with bright green tones

Perfume: Fresh and sapid, wide and harmonious

Taste: Soft, dry with very fresh sourness

Temperature: 10°C

Serving suggestion: Fish plate and vegetables, crustaceans



SERRA FERDINANDEA

ROSÉ 2023

DENOMINATION: SICILIA DOC
GRAPES: 100% NERO D'AVOLA

A pink interpretation of the flagship Nero d'Avola vine which, thanks to cultivation according to the criteria of biodynamic agriculture, enhances the characteristics of purity. A process in the cellar that fully respects the integrity of the fruit.

FIRST VINTAGE: 2020

VINEYARD DISTRICT: Sambuca di Sicilia (Agrigento).

VINEYARD: Serra Ferdinandea.

WINERY: Serra Ferdinandea, Menfi.

VARIETY: 100% Nero d'Avola.

TYPE OF SOIL: on the surface a dark colored layer with a good presence of organic substance and great vitality, followed by deep layers of limestone mixed with stones and sand, silt and clay. Soils of colors between more or less dark brown depending on the presence of organic substance and well resistant to any summer drought.

ALTITUDE: 411 meters a.s.l.

YIELD PER HECTARE: Nero d'Avola 90 quintals.

TRAINING SYSTEM: counter-espalier, simple Guyot.

PLANTING DENSITY: Nero d'Avola 5,050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of biodynamic agriculture and the SOStain® protocol; soils grassed with field beans, vetch and spontaneous flora to increase the organic substance and nitrogen content, promoting the vitality of the soil microfauna; use of preparations and herbal teas for the entire management.

HARVESTING DATES: Nero d'Avola 8th September.

VINIFICATION: the grapes are harvested by hand in 14 kg crates and quickly transferred to the cellar where they spend the night in a cold room in order to bring them to 6/8 degrees. In the morning the whole grapes are selected and sent whole to the Wilmes press which, with a cycle that is particularly respectful of the integrity of the bunch (without rotations), produces a must with the right colours. After decantation in steel, the must ferments with a small addition of yeasts. For the first few months it is mixed weekly to re-suspend the fine lees.

BOTTLING: January.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 6,20 gr/l.

PH: 3,30

AGING CAPACITY: to drink immediately and for 2 years.

BOTTLE SIZE: 0,75 l.

ORGANOLEPTIC NOTES: Chinese rose colour, begonia flowers, very light but brilliant pink, almost marine. On the nose intense aromas of rose water, wild apples, sea water. Fresh and smooth on the palate, very full for a gourmand version, closing in perfect balance.





Vitrarolo

Vino Rosso

Un invito a degustare non solo il vino, ma la storia di una terra che sta riscoprendo il proprio passato per abbracciare un futuro ricco di promesse. In ogni bicchiere, la rinascita di un vino, di un vitigno riscoperto e di una tradizione antica, un'emozione che si perpetua attraverso il gusto e la dedizione della nostra famiglia.



VIGNETO

*Tipo: Vino Rosso.
Uve: 100% Vitrarolo.
Area di produzione: Sicilia Occidentale.
Allevamento e potatura: Controspalliera, con potatura a guyot.
Altimetria: 150 mt. s.l.m.
Densità d'impianto: 4000 piante per ettaro.
Resa: 85/90 q.li per ettaro.
Epoca di vendemmia: Metà settembre.*

VINIFICAZIONE

*Diraspapigiatura, macerazione pellicolare e fermentazione termo condizionata intorno ai 25°C. Pressatura soffice e fermentazione malolattica. Il 50% della massa prevede un breve passaggio in barrique nuova (circa tre mesi), il restante 50% prevede affinamento in acciaio. Riassetto delle masse e affinamento in bottiglia di circa 6 mesi.
Tipo di bottiglia e bottiglie per scatola: tipo borgognotta con tappo in sughero monopezzo, 6 unità per scatola. Scatole per pallet: 105.*

INFORMAZIONI ANALITICHE

*Contenuto alcolico: 13,00% Vol..
Livello di zucchero: 0,1 g/L.*

INFORMAZIONI

*Temperatura di servizio: 18-20°C.
Descrizione: colore rubino intenso vivace. Bouquet fruttato con sentori di frutta rossa, come amarena e prugna, pepe bianco. In bocca mostra una buona struttura, una gradevole freschezza e succosità con un tannino giovane e allo stesso tempo morbido.
Abbinamento consigliato: Formaggi di media stagionatura, insaccati, paste al sugo, carni rosse mediamente elaborate.*

Fina Vini s.r.l. - Contrada Bausa snc - 91025 Marsala (TP)
Tel. +39 0923 733070 - Fax +39 0923 1876255 - info@cantinefina.it

www.cantinefina.it

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PERRIPÒ

PERRICONE

Perripò is a powerful pure Perricone wine suitable for every occasion. Perricone vine has been neglected in favour of other native and non-native black grape vine varieties for years but nowadays the situation has reversed.

Perippò production involves a hand-harvesting which is carried out over the last part of September. Maceration and fermentation steps require at least 15 days at approximately 25 degrees; followed by the maturation taking 6 months in steel tanks and an other 3/6 months in the bottle. This red wine discloses an enveloping bouquet rich in red fruit, mixed with the typical note of liquorice expressed by perricone vine. This Caruso&Minini's label reports borage flowers to define the perfect synthesis between tradition and modernity.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

TASTING NOTES:

COLOR: Ruby red color with violet hues

AROMA: An enveloping bouquet rich in red fruit, mixed with the typical note of liquorice expressed by this vine.

PALATE: soft and velvety but also tannic. The finish is long and persistent.

HOW TO TASTE

FOOD MATCH: This wine is suitable for being paired with the strong flavour of Trapani-style pesto, but also with tuna or swordfish; Perippò can be paired also with savory pies, cured meats and mature cheese.

PROPER GLASS: Bordeaux glass

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 40.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Perricone

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous -clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

WINEMAKING PROCESS: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

MATURATION: 6 months in steel tanks, 3-6 months in bottle

WINE LIFE: 10 years

COLLECTIONS

THE FLORALS



VIAFRANCIA ROSSO

Viafrancia Rosso is a high-altitude blend of notable elegance and character, expressing the most noble soul of Baglio di Pianetto. Composed mainly of Nero d'Avola and Syrah grapes, the wine stands out for its origin, coming from diverse soils ranging from medium-textured soils to more clay-based ones located between 730 and 830 meters above sea level.

The winemaking process is a combination of tradition and advanced techniques. After careful selection, the grapes are harvested by hand and placed in boxes. The separate vinification of the two varieties takes place in steel tanks, with rigorous temperature control to preserve the aromatic and structural characteristics as much as possible. Subsequently, the wine ages for a period of 18 months in new and second-fill barriques, where a slow and gradual transformation takes place, enriching the wine with complexity and harmony.

The best bases of each variety are selected to create the definitive blend, which is then further aged in steel tanks until the desired stability is achieved. The wine is bottled and stored for a period of bottle maturation until the perfect balance is achieved.

During tasting, Viafrancia Rosso has an intense ruby red color, enriched by violet highlights that underline its freshness and vitality. The aromatic bouquet is complex and engaging: intense notes of ripe plum and juicy blackberry are immediately evident, accompanied by lively nuances of sour cherries that add freshness to the aromatic profile. The intriguing presence of red roses and violets conveys elegance, while the medjool date adds complexity. On the spicy front, a pleasant combination of vanilla, juniper and green pepper emerges, balanced and intriguing. These spices emphasize the complexity of the wine, offering an engaging sensory experience. The persistent character emerges with strong tones of sweet tobacco and cocoa bean, providing depth and structure. These tertiary notes further enrich the wine, inviting careful and curious exploration.

At first sip, there is a pleasant flavor that awakens the palate, followed by a vibrant freshness that invites further exploration of the wine. The tannic texture is plush and rounded, characterized by well-integrated tannins that give the wine a robust structure and a pleasant, smooth sensation. The flavor persistence is remarkable, with the intense flavor of ripe fruit that lasts and lingers in the finish. The well-balanced acidity gives the wine a vivacious freshness, which helps maintain the balance between sweetness and structure. The wine is round and full-bodied, with a silky consistency that caresses the palate with a long and persistent finish.

Its complexity and structure reflect the constant care and commitment in tending the vines and selecting the grapes, while its aromatic and gustatory profile invites a rich and engaging sensory experience. Viafrancia Rosso is an authentic expression of the territory and passion of Baglio di Pianetto, embodying the essence of high-altitude viticulture in all of its harmony and elegance.



Dear Friends,

Another Didacus variation revives memories and even more emotions.

The Ulmo winery has always been part of our lives: its mansion and cellar, the surrounding terrain. It has become the source of so many tales, tales that may be small and insignificant for many, though important and almost legendary for us. These stories and anecdotes have been accumulating for generations, handed down to us and recounted by those who came before us. Sometimes they are glossed over or just barely recalled, whilst other times, they are extravagantly embellished. The upper part of the estate is filled with panoramas overlooking small vales and steep trails. As the trails take you up to 1,600 feet above sea level, they hide fragments of lively memories at every footstep. Nature here is uncontaminated, agriculture is ancient and loved by us, and that takes care of everything.

Let me tell you about the *Piano del Sommacco* (Sumac Plain). If you have sturdy legs and have just visited the Didacus Chardonnay vineyard, you ascend another 800 feet over the next mile or so. You hike past the Segreta Wood and you are on the Sumac Plain. The Sumac Plain was already standing before the new forests of cluster pines split the property in two. The plain provides a perfect view of the estate's old farms and fields from on high. You can see the Ulmo mansion with Mazzallakar Saracen Fort to the North, Maroccoli terrains to the south toward the sea, and finally

the Cirami district and the Risinata land to the East. These panoramas and places bewitched us completely as kids. Small mysteries were hidden among the shadows of the many springs and their surrounding freshness. Our relatives told us so many stories of past events and episodes, stories that became tall tales and larger than life.

My brothers and I used to be sent up top, across the Segreta Wood and then climbing beyond it. This exhausting hike let us see the status of the crops and ongoing harvest from on high. At the end, there was a good harvest of fruit from the few remaining plants of the ancient Sicilian sumac bush (*Rhus corairai L.*). This tree, or rather bush, used to be a source of sustenance for a Sicily which no longer exists except in the memory of a few, perhaps. A tannin of extraordinary quality for tanning hides was extracted from its leaves and branches. Then, the expert hands of homemakers extracted spices from the sumac berries that they would use to brighten vegetable soups on a winter's eve.

There were only a few sumacs left back then, and they were said to be the remains of the powerful Emir Al-Zabut's extensive plantation. This legacy from wise Arabian agriculture and culture, dates back to before the turn of the first millennium when they started planting here. Family legends were filled with fantastic tales about the great expanses of woods and lucrative trade with distant lands, Levantine merchants devoted to risk and gain, and nimble sambuks continuously threatened by pirates. Alas, all there is left of these yarns are a few remaining bushes on Sumac Plain.

In the late nineties we finished our lengthy experimentation on the vines we had planted

in 1985. Another variety brought back to Sicily enthralled us: Cabernet Franc. All those trials and one certainty: a red wine could and had to be created from Cabernet Franc grapes and the Ulmo terroir. Alessio, Francesca, Santi, and I found ourselves walking where the Sicilian sumac plants no longer existed. There was nothing left but my memories, my stories and the plateau with its 12 acres, privileged by its commanding position and so much history linked to our family. We made a decision: where sumac once grew, we would plant the most Mediterranean of Bordeaux: Cabernet Franc.

Today more than twenty years later, the Sumac Plain is a perfect plateau, the ideal terroir we had been searching for in order to create a great red wine destined for lengthy aging, the best way possible. Just as with the Sicilian sumac, tannins once again are at the forefront here, but some of the noblest and most velvety ones: the tannins of great red wines.

We continue to follow in the footsteps of some of the great adventures in Sicilian vine growing at the end of the 19th century. We are now drinking a Cabernet Franc that can hold its own with the so very successful Ulmo Chardonnay. Once again, let me thank the people who have put some much of themselves in this for 20 years to allow us to achieve this result.

Best Regards,

A handwritten signature in black ink, appearing to read 'Diego Planeta', with a stylized flourish at the end.

Diego Planeta



NAME OF THE WINE: DIDACUS
GRAPE VARIETY: CABERNET FRANC 100%
DENOMINATION: SICILIA MENFI DOC

VINTAGE: 2020
YEAR OF PLANTATION: 2000
DISTANCE BETWEEN VINES: 2,20 X 1,00
VINES PER HECTARE: 4.545

CLONE: VCR10
ROOT STOCK: 140R
TRAINING SYSTEM: ESPALIER
PRUNING SYSTEM: SPURRED CORDON

TYPE OF SOIL: 46% CLAY; 22% LOAM; 32% SAND

REACTION OF SOIL:	SUBALCALINE pH 7,7
ORGANIC MATTER IN THE SOIL:	POOR
AVERAGE BABO ENTERING:	21,90
YIELD PER VINE:	1,105 KG
AVERAGE WEIGHT PER BUNCH:	148 G

FIRST SPROUTING 03/28/2020
FIRST FLORESCENCE 05/20/2020
BEGINNING OF FRUIT SET 06/03/2020
BEGINNING OF VERAISON 07/22/2020
DATE OF HARVEST 09/18/2020

2020 HARVEST NOTE

Autumn and early winter rainy and slightly cooler than the ten-year average.

January and February with no rain and low temperatures. The month of March was particularly rich in rain accompanied by low temperatures.

During August and September, when the grapes were ripening, several rainy events, together with the absence of the sirocco winds, postponed the harvest time.

Harvest time was delayed by the moderately hot summer, cooled by the September rain and by the absence of the sirocco winds. This vintage gave us intermediate-high quality grapes with outstanding sugar and acidity levels as well as an excellent aroma. The long and homogeneous ripening of the bunches of grapes produced soft red wines, rich in color and fruity scents.

TYPE OF HARVEST

By hand in 12/14 kg bins.

GRAPES PROCESSING

Refrigerated in a cooling unit for 16/24 hours
at about 10-12 °C;

Step table sorting, first on clusters with 3-3.5% of waste,
followed by destemming, and a second table for final berry
selection. The grapes selected with this method are being
moved directly to the tanks and barrels with the help of a
conveyor belt equipped with a crusher.

FERMENTATION

The fermentation progresses in three different vessels, always
in between the range of 18-24 °C, with selected yeasts.

Integral vinification in tonneaux.

Integral vinification in barrels.

Vinification in stainless steel followed by aging in oak barrels.

RACKING AND PRESSING

After the racking of the free run the skins are being
transferred to a basket press, from the press fractions the best
parts are being selected.

AGED WOOD

Specifically selected Saury / Seguin Moreau barriques:

31% integral, first fill.

37% traditional, first fill.

32% traditional, second fill.

MALOLACTIC FERMENTATION 100% commences in barriques.

WORK IN THE BARRIQUES

One batonnage every two week once,
for the whole period of oak aging.

EMPTYNG OF BARRIQUES

11th July 2022 (21 months of aging).

DATE OF BOTTLING 18th August 2022.

PH OF THE WINE: 3,45

ALCOHOL CONTENT: 14,13

TOTAL ACIDITY: 5,99



MANDRAROSSA

CARTAGHO

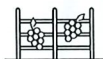
The Nero d'Avola that wins everyone over.



Red Sicilia DOC



100% Nero d'Avola



Espalier-grown and guyot-pruned,
planting density is of 4500 plants/ha.



Limestone and sandy soils



Vineyards are stretched along south-west facing hills,
150 mt above sea level



1st week of September



13,5% vol



0,75 L, 1,50 L, 3,00 L

Vinification

Grapes macerate and ferment for 8/10 days at 22-25°C,
maturing for 12 months in barrique, with refinement that
requires 4 months in the bottle.

Tasting notes

The wine is intense red in colour with vibrant purple notes.
The aroma is intense, with notes of wild blackberries and
sour cherry. On the palate it is clear and well-defined, with
notes of date and scents of maritime pine.

Serving temperature

16-18 °C

Pairings

Braised beef, game and aged cheeses.

C A R T A G H O

The Nero d'Avola that put Mandrarossa on the map. An award-winning wine for great occasions.



FEUDO MONTONI

Nero D'Avola Vrucara 2020

Red wine

DOC Sicilia

Certified Organic

Vrucara is the name of the cru from which the grapes hail. The name has its origins in a vineyard of which the land has always been called "Vrucara." It takes this name due to the presence of *vruca*, a Sicilian word for a bush that grows spontaneously around the vineyard. This herb has aromas of menthol mixed with those of incense oil. Transferred into the old, unique vines, we notice this aroma in the wine.

Area of Production: Cammarata (Agrigento)

Altitude: 500 meters above sea level

Exposure: East-facing vineyard

Soil composition: Clay and sand

Vineyard Age: From prephylloxera vines, which we consider our "mother plants." The vines in the Vrucara contain our unique and old genetic code of Nero d'Avola, guarded for centuries at Montoni. The first mention of these plants was in 1590 in the *De Naturali Vinorum Historia*.

Vine density: 2,600 plants per hectare

Training system: Bush vines

Pruning system: Bush vines

Harvest: Handpicked and placed in small cases

Vinification: Fermentation in cement containers with a long maceration of 60 days on the skins. The pressing is made in an antique wood press. Spontaneous malolactic fermentation takes place in cement.

Refining: 40 months in cement, 6 months in oak barrels, 6 months in the bottle

Alcohol: 14.00%

Vintage Notes: The 2020 vintage was marked with a rainy winter, but with sparse snowfall. The spring was characterized by solid precipitation, above average compared with seasonal averages. The rainfall then became sparser during the summer months, leading up to the harvest, which commenced in mid-September, about one week earlier than the average harvests at Montoni, as the grapes reached an ideal ratio of sugar to acidity and polyphenolic maturation earlier than usual. During the winter and spring, the temperatures were moderate, however during the summer months, cool nights offset the hot summer days, allowing for an ample acidity to form in the grapes. The overall production was marked with a slightly lower yield than the 2019 vintage but was steady compared to our annual averages. The quality of the grapes was optimal.

Tasting Notes: A bright ruby red color, Vrucara is intense and persistent on the nose with earthy aromas, notes of red plum and dark berries, which are in harmony with notes of red rose petal, wormwood, balsamic, eucalyptus and licorice. Soft and velvety on the palate, Vrucara possesses a delicate acidity, well-balanced tannins and a prolonged aromatic persistence on the finish.

Technical Notes:

Storage of wine: In a cool, dry and dark place, stored on its side.

Temperature of consumption: 18-20° Celsius

Service notes: Oxygenate the wine for at least two hours, preferably in a decanter

TENUTA
REGALEALI

ROSSO DEL CONTE 2018

San Lucio was the first large vineyard established on the Regaleali Estate, from which the first and subsequent editions of Rosso del Conte were created. It covers about 7 hectares, of which 5.5 were planted in 1959 with mixed plants of Perricone and Nero d'Avola, while a portion of about 1.5 hectares was planted in 1965 solely with Nero d'Avola. The vineyard is 480 metres above sea level, with a south-south-east exposure. The soil is yellowish brown, loamy-sandy, partly calcareous, with a slight amount of skeletons; the pH is slightly alkaline (8.5). The oldest vineyard of Regaleali usually gives a medium level of vigour to the vines, a prerequisite for the balanced ripening of red medium-late grapes. It is capable of resisting the effects of extreme climates, whether hot or cold, and produces only a few grams of grapes per plant, but of an incredible constancy in quality.

The vines are cultivated as bushes, the oldest and most widespread technique in the semi-arid regions of the Mediterranean. The planting density, amounting to 4,400 plants per hectare, is also classic and is realised by placing the vines at a distance of 1.5 metres from each other. On the Regaleali Estate, short pruning is adopted for grafted varieties, with three-four spurs of two buds. Often short pruning is carried out in association with a brace for tying up the shoots that develop from the spurs.

The two varieties, Perricone and Nero d'Avola, have a similar vegetative cycle: they are fairly late grapes, which ripen on average between the end of September and the beginning of October. Faithful expression of the territory from which it comes - the high hills in the centre of Sicily - on an aromatic level, Rosso del Conte never exceeds in overripe notes while still ensuring a full phenolic maturation. Exuberant, vibrant, energetic in its youth, with ageing it develops a velvety tactile texture, without losing tone or taste progression. In its long history, it has known different stylistic variations, in particular in the technique of ageing: chestnut barrels, Slavonian oak, small French oak barrels, while nevertheless maintaining its unique identity.

VINTAGE 2018

The 2018 vintage was characterized by a cold and rainy winter, a mild and dry spring, a cool summer with good rainfall in August which delayed the harvest. Slow and gradual ripening of the grapes, with not excessive alcohol content and good balance of acidity and phenolic components.



TENUTA
REGALEALI

ROSSO DEL CONTE 2018



Grapes: Nero d'Avola 53%, Perricone 47%
Appellation: Red - Contea di Sclafani DOC
Growing area: Regaleali Estate - Palermo - Sicily
Vineyard: Vigna San Lucio
Year of planting: 1965
Elevation: 480 m a.s.l.
Exposure: South/West
Training system: bush
Pruning system: short spur
Vines per ha: 4,400
Yields per ha: 68 ql
Harvest: October 1st, 2018
Fermentation: traditional for reds in stainless steel tanks
Fermentation temperature: 20°C at start 28°C at finish
Length of fermentation: 20 days
Malolactic fermentation: full
Ageing: 225-liter French oak barrels (Allier and Tronçais) all new, for 18 months
Alcohol content: 14% Vol.
Wine analytical data: pH 3.37 - TA 6.14 g/l - RS 1 g/l - TE 33.3 g/l



DONNAFUGATA®

Mille e una Notte 2014

Collection Icon Wines: Wine with a unique personality, icons of excellence

Mille e una Notte 2014 is caressing and intense, characterized by an ample bouquet with fruity notes combined with balsamic and spicy scents. Donnafugata's flagship red confirms itself as an icon of style and elegance.



DENOMINATION: Red – Terre Siciliane IGT.

GRAPES: Nero d'Avola, Petit Verdot, Syrah and other grapes.

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,822-2,429 an acre) and yields of about 4 tons (1.6 tons per acre); about 0.8 kg per plant

VINTAGE 2014: the 2014 vintage was characterized by a fairly balanced climatic trend, marked by a relatively mild winter and a cool, rainy spring. Overall, from 1 October 2013 to 30 September 2014, 620 mm of rainfall was recorded: a slightly lower figure compared to the average of the last 10 years, with rainfall concentrated in the spring months. July and August passed without excesses of heat and with an excellent temperature range between day and night, thus favoring the production of particularly fresh and balanced wines.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Mille e una Notte began during the first decade of September with the Nero d'Avola and Syrah and concluded in the third week with the Petit Verdot.

VINIFICATION: A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for 12 days at a temperature of 26 - 30° C (79 -86° F). Ageing for 14 months in new French oak *barriques* and then in the bottle for at least 24 months.

ANALYSIS DATA: alcohol 13.88 % vol., total acidity: 5.5 g/l., pH: 3.57

TASTING NOTES (08/02/2018): intense ruby red colored, Mille e una Notte 2014 is characterized by an ample bouquet, with fruity notes (blackberry and plum) and balsamic (liquorice) and spicy scents followed by hints of chocolate. The palate is soft and embracing, surprising with an extraordinary silky tannin. A remarkable long persistence on the finish.

AGING POTENTIAL: over 20 years.

FOOD & WINE: try with fresh pasta (e.g. pappardelle) with pork ragout, slow-cooked rack of lamb, roasts or Tournedos Rossini. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier. Excellent at 18°C (64°F).

WHEN YOU DESIRE: An exclusive and memorable experience. To distinguish yourself through your competence. To enrich your collection with inimitable and long-lived wines.

DIALOGUE WITH ART: The palace shown on the label is the one where Queen Maria Carolina took refuge fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo –founder of Donnafugata, with her husband Giacomo- captures the image and embeds it into the sky from "Arabian Nights", full of stars and full of promise. The strong and passionate character of this wine has inspired *maître chocolatier* Ernst Knam in his creation of the "Mille e una Notte with chili" pralines.

RECENT AWARDS

95/100 (Mille e una Notte 2011) –*Falstaff- sep–okt 2016*

95/100 (Mille e una Notte 2011) –*VINOUS*

Super Tre Stelle Blu (Mille e una Notte 2011) –*Guida Oro I Vini di Veronelli2017*

FIRST VINTAGE: 1995.



Sole dei Padri

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INDICAZIONE GEOGRAFICA PROTETTA

RED WINE MADE FROM SYRAH GRAPES, ORIGINATING FROM ONLY ONE VINEYARD AND FERMENTED IN BARREL

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750 ml h • 15% Vol

PRODUCT OF ITALY

CHARACTERISTICS AND TASTING NOTES:
Colour: deep purple-red.
Bouquet: enveloping with notes of berries.
Taste: rich and incisive. Firm and well-balanced tannins.

RECOMMENDED TEMPERATURE: 18° C.

SUGGESTED PAIRINGS: Roasts, game and mild cheese.

Varietal	Syrah 100%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	North
Altitude	450 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	1996
Harvest	End of August
Yield	30 hl/hectare more or less

Vinification and ageing

Spontaneous fermentation on a pied de cuve of our grapes, without sulfur dioxide, in cement vats. Up to 20 days of temperature controlled maceration.

Ageing	1 year in barrel, then 24 months in bottle
Capacity	75 cl. - 150 cl. - 300 cl.





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