



Grape Varieties

**Nero d'Avola**  
**Other Native Red Varieties**  
**Petit Verdot**  
**Syrah**

Winemaker	<b>Antonio Rallo and Antonino Santoro</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.62</b>
Notes	<b>Sustainable</b>

## PRODUCER

The Rallo family has made wine in Marsala since 1851 and their ancient cellars tunnel beneath the city. They were one of the first families to begin making high quality table wine when sales of traditional Marsala started to decline, launching the Donnafugata label in 1983 and championing the potential of the region's native varieties. Today, Donnafugata has four estates in Sicily: a modern winery and 283 hectares at Contessa Entellina in the hills east of Marsala; 36 hectares in Vittoria to the south eastern point of the island; 68 hectares on the island of Pantelleria; and 18 hectares on the slopes of Etna. Donnafugata means 'fleeing woman' and is a reference to Queen Maria Carolina, who escaped the court of Naples in the early 19th century with her husband, Ferdinand IV of Bourbon, when Napoleon's troops arrived. The couple took refuge in Sicily at the Santa Margherita Belice palace, also the favourite residence of celebrated writer Giuseppe Tomasi di Lampedusa and depicted on the 'Mille e una Notte' label.

## VINEYARDS

Mille e una Notte is made from Nero d'Avola, Petit Verdot, Syrah and other red grapes from the Contessa Entellina Estate. Vineyards for this wine sit on hills at 200 - 600 m above sea level. The soils are clay loam rich in nutrients and minerals like potassium, magnesium, calcium, iron and zinc. The vines are planted at densities of 4,500 to 6,000 plants per hectare. They are trained to Vertical Shoot Positioning and are cordon spur pruned.

## VINTAGE

2015 vintage started with an extremely rainy winter - rainfalls reached 763 millimetres compared to the 656 average of the last 10 years. Up to the end of June, the vintage was cooler and rainier than seasonal averages. However, in July the maximum temperatures recorded were higher than the average, which favoured the ripening process of the grapes. The considerable temperature fluctuations between day and night favoured the concentration of aromatic precursors in the grapes.

## VINIFICATION

The must was fermented in temperature-controlled stainless steel tanks with a 12-day maceration on the skins at 26-30°C. After malolactic fermentation, the wine was aged in new French oak barriques for 13 months, followed by bottle ageing for a further 24 months.

## TASTING NOTES

Intense and inviting on the nose, Mille e una Notte opens with an ample bouquet of black fruit notes of blackberry and black mulberry, as well as liquorice notes and fine spicy hints of black pepper and chocolate. The palate perfectly reflects the nose, with soft and elegant tannins and a lingering finish.