

Donnafugata,
`Sherazade` Nero d'Avola 2023
Contessa Entellina, Sicily, Italy



Grape Varieties	100% Nero d'Avola
Winemaker	Antonino Santoro
Closure	Synthetic Cork
ABV	13.5%
Residual Sugar	2.6g/L
Acidity	5.5g/L
Wine pH	3.45
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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

The fruit for Sherazade comes from South-western Sicily. The vineyards are planted on clay loam soils, rich in nutritive elements and total limestone from 20 to 35%. The altitude is between 200 - 400 metres above sea level. Since the 2009 vintage, Sherazade has been made solely from Nero d'Avola grapes, which are planted at approximately 5,000 vines per hectare, trained using vertical shoot positioning and spur pruned.

VINTAGE

The 2023 growing season in Sicily recorded 604mm of rainfall, 9% below the regional average, with a dry winter followed by abundant May precipitation that established essential soil water reserves. These reserves proved crucial during a ten-day heat wave in July, allowing vines to withstand elevated temperatures without significant stress. Following this challenging period, ideal conditions prevailed through harvest, supporting optimal grape maturation. Through meticulous vineyard management, the vintage concluded successfully despite the demanding conditions. While production volumes fell below the estate's historical average, quality was very high.

VINIFICATION

After gentle pressing, the must was fermented in temperature-controlled stainless steel tanks with a 6-8 day maceration on the skins at 24-25°C. Following malolactic fermentation, the wine remained in tank for four months before bottling. It then spent at least eight months in the bottle before release.

TASTING NOTES

Brilliant ruby red with violet hues. On the nose, Sherazade has a bouquet of fragrant red plum and cherry with light spicy and floral notes of violet. The palate is soft and enveloping with smooth tannins and a spicy fruit profile that reflects the nose and reveals extraordinary freshness.