



Grape Varieties    **90% Nero d'Avola**  
                              **5% Petit Verdot**  
                              **5% Syrah**

Winemaker	<b>Antonio Rallo, Pietro Russo &amp; Antonino Santoro</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.9g/L</b>
Acidity	<b>5.4g/L</b>
Wine pH	<b>3.69</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</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 a blend of Nero d'Avola, Petit Verdot, Syrah and other red grapes grown on the Contessa Entellina estate. Vineyards for this wine sit on hills at 200-600 metres above sea level. The soils are clay loam and are 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

The 2020 vintage recorded 437mm of rainfall, slightly below the yearly average. Most of the rainfall took place in winter and spring with only some plots receiving rainfall in the summer months. Grapes achieved the right level of phenolic ripeness at harvest. The grapes were manually harvested between the end of August and the beginning of September, starting with Syrah, and ended with Petit Verdot.

## VINIFICATION

Grapes were hand picked. The fruit was destemmed and the must was fermented in temperature-controlled stainless steel tanks with a 12 day maceration on the skins at 28-30°C. After malolactic fermentation, the wine was aged in new French oak barriques for 14 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 and fine spicy hints of black pepper and chocolate. The palate perfectly reflects the nose, with soft and elegant tannins and a lingering finish.