

Donnafugata,

`Mille e Una Notte` Gattopardo Netflix Special Edition 2021

Contessa Entellina, Sicily, Italy



DONNAFUGATA®



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

Rainfall in 2021 was concentrated mainly during the winter months, leaving a dry spring during the delicate phases of flowering and fruit set. Careful, intensive work in the vineyard on canopy management was essential to ensure even ripening. The summer brought a healthy diurnal temperature range, resulting in well-concentrated grapes with balanced acidity.

VINIFICATION

The grapes were hand-picked and sorted in the vineyard to ensure only the ripest fruit reached the winery. The Syrah and Nero d'Avola were harvested at the end of August, followed by the Petit Verdot on 6th September. On arrival at the winery, the grapes were carefully sorted again and destemmed. Fermentation took place in temperature-controlled stainless-steel tanks over 14 days, with a period of maceration on the skins. After malolactic fermentation, the wine was aged for 12 months in new French oak barriques, then bottle-aged for a further two years before release.

TASTING NOTES

This wine is intense ruby red in colour and opens with an ample bouquet of black mulberries and plum married with spicy notes of black pepper and liquorice. The palate perfectly reflects the nose with the addition of mint and chocolate, with soft and elegant tannins and a lingering finish.

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

Winemaker **Antonino Santoro**

Closure **Natural Cork**

ABV **14%**

Residual Sugar **0.4g/L**

Acidity **5.3g/L**

Wine pH **3.68**

Notes **Vegetarian, Vegan**

LIBERTY WINES