



DONNATÁ

At 380 meters above sea level, on land rich in clay, limestone and potassium lies the young and thriving Nero d'Avola vineyards of the Alessandro family.

The vines were established in 2000 using an espalier training system.

TECHNICAL SPECIFICATIONS

Wine type: red, IGT Sicily

Alcohol content: 13,5% proof

Vine type: Nero d'Avola

Annual production: 60,000 bottles

Where produced: Contrada Madranova in the Camporeale countryside

Soil type: hilly, clayish and sandy

Altitude: 380 meters above sea level

Age of vines: 2000

Training system: Spurred cordon espalier

No. of vines/hectare: 4.400

Yield/hectare: 8 tonnes

Harvesting: by hand from the 10th day in September onwards, bunches of grapes are selected and gently placed in baskets

Maceration: about 12 days

at a controlled temperature

Malolactic fermentation: Yes

Aging: 6 months in steel tanks; a little part of the mass remains 6 months in big oak cask

Aging in bottles: 2 months

at a constant temperature (18°C)

Serving temperature: 16°C

Suggested glass type: Medium brandy balloon-type, medium height and size

TASTING NOTES

Colour: dark ruby red; with lively and bright hues;

On the nose: Donnata is an aromatic and distinct wine, where fragrant and wholesome notes of blackberry, cherry, Mediterranean shrubs, nutmeg and chocolate vie with each other;

On the palate: intense, lively and with character; Donnata is soft yet pulsating and extremely pleasant to drink. Harmonious, silky and with enduring determination;

The finish: indisputably, the most important Sicilian red grape wine, Donnata has a striking and complex personality, which generously expresses its origins by being particularly well-balanced and pleasurable to drink;

Best with: for distinct occasions, with roast meat and sauces. Divine with the Palermitanan anelletti al forno (oven-cooked, ring-shaped pasta) and perfect with filet of boletus mushrooms and red-finned tuna. Excellent with medium to mature, pungent cheeses.