

Sedàra 2016

Collection Fresh and Informal: Pleasant wines from autochthonous varieties

Sedàra 2016 offers a fruity and pleasantly spicy bouquet. A glass of quality, perfect for everyday drinking.



DENOMINATION: Red Sicilia DOC

GRAPE: Nero d'Avola (the primary grape) along with Cabernet Sauvignon, Merlot, Syrah and other grapes

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 10 buds per plant. Planting density of about 5,000 plants per hectare and with yields of 8.0 - 9.0 tons/ha (3.2 - 3.6 tons/acres).

VINTAGE 2016: The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines.

HARVESTING: The harvest of the grapes destined for Sedàra began at the end of August with the Merlot and continued through the first two weeks of September, with the harvest of Syrah, Nero d'Avola and Cabernet Sauvignon.

VINIFICATION: in stainless steel with maceration on the skins for about 6-8 days at a temperature of 25-28 °C (77-82°F).

After malolactic fermentation, the wine fines for about 9 months in cement tanks and then for almost 6 months in the bottle.

ANALYSIS DATA: alcohol 13.15% ABV, total acidity 4.9 g/l, pH 3.56

TASTING NOTES (11/01/2018): ruby red, Sedàra 2016 offers a fruity bouquet with scents of blackberries and blueberries combined with a light spicy note of black pepper. The palate displays good structure with suave tannins and pleasant freshness. A soft red, versatile for food pairing, perfect for every day.

AGING POTENTIAL: 4-5 years.

FOOD & WINE: serve with Lasagne, chicken cacciatora, BBQ, seared tuna, savory pie. Serve it in goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°F).

WHEN YOU DESIRE: To color your day. A little everyday luxury that makes every day a celebration. A discovery to share with friends. A moment of leisure and lightness.

DIALOGUE WITH ART: Dedicated to the irresistible and ambitious Angelica Sedàra with green eyes, the fashinatig Claudia Cardinale, protagonist of the film "Il Gattopardo" (The Leopard) directed by Luchino Visconti. The label, also in the new version, refers to the Contessa Entellina winery.

FIRST VINTAGE: 1995