

Sherazade

Red - Nero d'Avola, Syrah
IGT Sicilia



DONNAFUGATA®
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Curiosity

Sherazade fascinating woman protagonist of the Thousand and One Nights has a fruity flesh voice, wrap in a spicy drape, that tells you the fairy tale of this oriental masterpiece. An intensely Mediterranean label in lush Donnafugata style that gives you an unforgettable tasting. First vintage: 2006.

Grapes: 50% Nero d'Avola, 50% Syrah.

Trained in counter-espallier and pruned in the spurred cordon system; average density, 5,000 vines per hectare (2,024 an acre) and production of about 7.5 tons per hectare (3.0 tons an acre)

Alcohol level: 14% vol.

Vinification: Syrah is picked at the end of August or first days of September and Nero d'Avola in September. The grapes are vinified in stainless steel tanks with maceration of the skins for about 10 days at a temperature of 26-28°C (79-82°F). After malolactic fermentation, the wine fines for about 2 months in tanks and then for almost 3 months in the bottle.

Description: A concentrated ruby red colour with glints of violet. The olfactory profile opens into an array of sensations which flit between fruity, balsamic and mineral tones, among which hints of currents, sour cherries and blackberries stand out, followed by a sweet hint of cocoa. A full-bodied wine, which floods the palate with a gentle and persuasive structure. The tannins crown the equilibrium of the wine.

Food matches: Goes well with rich pasta dishes, roast meat, cold meats and cheeses.

In two recipes: Pasta alla Norma" (tomato sauce, fried aubergines and grated mature cheese). Ox and lentil soup. Stuffed leg of lamb. Goulash (stew with potatoes).

How to serve: In goblets of medium size; the bottle can be opened at the moment the wine is to be served; excellent at 16-18°C. (61-64° F.).

www.donnafugata.it