

Anthilia 2017



Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness.

The most enjoyed Donnafugata wine in the world, the 2017 vintage is characterized by a fresh and fragrant bouquet with notes of fruit and aromatic herbs. A very versatile wine, ideal with fish and vegetarian first and second courses.

CATEGORY: Fresh and Fruity - wines based on autochthonous varieties, modern and that have an immediate pleasantness

DENOMINATION: Sicilia Doc White

GRAPES: Catarratto, the predominant variety; the blend is complemented by other autochthonous and international varieties.

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring 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, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 8.0 - 9.0 tons/ha (3.2 - 3.6 tons/acres)

VINTAGE 2017: The 2017 vintage at Donnafugata has so far been characterized by less rainfall than average. Since rainfall was mainly concentrated in autumn and winter, during the summer months of

June and July, we intervened with emergency irrigation. Thus the vineyards were able to complete the vegetation-production cycle in a regular manner. Regarding temperatures, between July and August, values were higher than seasonal averages and this resulted in the ripening of all the varieties cultivated in the countryside around Contessa Entellina 1-2 weeks earlier than usual. Despite the maximum temperature peaks, the good diurnal temperature range recorded among these hills has given rise to healthy grapes with good aromatic and phenolic ripeness.

HARVESTING: The Catarratto - the predominant variety in the blend - was harvested during the first decade of September.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Ageing in tanks for two months and then at least two months in bottle before release.

ANALYTICAL DATA: alcohol 12.35 % vol. - total acidity 5.9 g/l - pH 3.29

TASTING NOTES (11/01/2018): Anthilia 2017 has a straw yellow color. The nose presents a fresh and fruity bouquet with notes of white-fleshed fruits (peach) combined with scents of aromatic herbs. On the palate we find the evident fruity note again, refreshed by agreeable sapidity. It finishes with good persistence.

LONGEVITY: enjoy it over the next 3 years.

FOOD & WINE: perfect when paired with lightly smoked fish, crustaceans, anchovies and first courses, also baked. Excellent with tuna salad, aubergine rolls and stuffed mussels. Serve in glasses of medium size and height; it can be uncorked at time of serving, excellent at 9–11°C (48- 51°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: the label depicts the face of a woman, mysterious and fleeting like the Elymian civilization. Anthilia is the name given to the city of Entella on the top of the Rocca in Roman times. Today, Anthilia is the name of a wine that is identified with the ancient territory where it has its roots. It is the first wine to have been conceived at Donnafugata and still remains to this day in the hearts of many admirers.

RECENT AWARDS

92/100 points (Anthilia 2014) - *James Suckling* (Nov. 2015)

Oscar Quality/Price (Anthilia 2013) - *BereBene Gambero Rosso* 2015