

Anthilia 2016

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 2015 vintage is characterized by a fresh and fragrant bouquet with notes of fruit and Mediterranean scrub. 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: White - Sicilia Doc

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 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 Catarratto - the predominant variety in the blend - was harvested during the second ten days 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 12.50 % vol. - total acidity 5.6 g/l - pH 3.1

TASTING NOTES (04/02/2017): Anthilia 2016 has a straw yellow color. The nose presents a fresh and fruity bouquet with notes of white-fleshed fruits (peach and medlar) combined with scents of Mediterranean scrub. 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*