

Sedàra 2015

A pleasant red, versatile for food pairing, perfect for every day.



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

Sedàra 2014 offers a fragrant bouquet with evident aromas of red fruit combined with spicy notes of black pepper.

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 2015: the 2014 vintage was characterized by a fairly balanced climatic trend, marked by a relatively mild winter and a cool, rainy spring. Overall, from 1 October 2013 to 30 September 2014, 620 mm of rainfall was recorded: a slightly lower figure compared to the average of the last 10 years, with rainfall concentrated in the spring months. July and August passed without excesses of heat and with an excellent temperature range between day and night, thus favoring the production of particularly fresh and balanced 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 13.60% ABV, total acidity 5.40 g/l, pH 3.7

TASTING NOTES (20/10/2015): Sedàra 2014 offers a fragrant bouquet with pleasant red fruit aromas of cherry and plum enlivened by a spicy note of black pepper. In the mouth we find a perfect harmony between nose and palate, soft tannins. A pleasant 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: This wine carries in its heart the concreteness and sweetness of Angelica Sedara, the charming Claudia Cardinale, protagonist of the film "The Leopard" directed by Luchino Visconti. The label refers to the cellars at Contessa Entellina and the land in which the roots of this wine are deeply planted: in the foreground the green of the vineyard, on a white background, communicates the freshness and pleasantness of this wine and its most recent evolution.

RECENT AWARDS:

91/100 (Sedàra 2014) *James Suckling*