

Mille e una Notte 2012

Collection Icon Wines: Wine with a unique personality, international icons of Italian excellence in the field of wine making

Mille e una Notte 2012 is soft and intense, characterized by an ample bouquet with fruity notes combined with balsamic and spicy scents. Donnafugata's flagship red confirms itself as an icon of style and elegance.



DENOMINATION: Red – Terre Siciliane IGT.

GRAPES: Nero d'Avola, Petit Verdot, 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 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,822-2,429 an acre) and yields of about 4 tons (1.6 tons per acre); about 0.8 kg per plant

VINTAGE: the 2012 vintage was slightly warmer than the seasonal averages, although it was characterized by a normal climatic trend. The rainfall was concentrated in spring, but altogether in 2012 there was less rainfall than in the last 10 years (469 mm from 1 October 2011 to 30 September 2012), with yields that were slightly lower than average. A sunny harvest which allowed for the production of very healthy grapes, perfectly ripe from an aromatic and phenolic point of view.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Mille e una Notte began during the first week of September with the Nero d'Avola and Syrah and concluded in the third week with the

Petit Verdot.

VINIFICATION: A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for 12 days at a temperature of 26 - 30° C (79 -86° F). Ageing for 14 months in new French oak *barriques* and then in the bottle for at least 36 months.

ANALYSIS DATA: alcohol 14 % vol., total acidity: 6.2 g/l., pH: 3.60

TASTING NOTES (01/12/2016): Mille e una Notte 2012 has an ample and enveloping bouquet characterized by fruity notes of mulberry, blackberry and plum, and balsamic and spicy scents (nutmeg). In the mouth it is soft and intense and it amazes with the great finesse of its tannins. Long persistence on the finish. Donnafugata's flagship red confirms itself as an icon of style and elegance.

AGING POTENTIAL: over 20 years.

FOOD & WINE: with Slow-cooked rack of lamb, pappardelle with pork ragout, roasts, tournedos Rossini.. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier. Excellent at 18°C (64°F).

WHEN YOU DESIRE: An exclusive and memorable experience. To distinguish yourself through your competence. To enrich your collection with inimitable and long-lived wines.

DIALOGUE WITH ART: The palace shown on the label is the one where Queen Maria Carolina took refuge fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo –founder of Donnafugata, with her husband Giacomo- captures the image and embeds it into the sky from "Arabian Nights", full of stars and full of promise. The strong and passionate character of this wine has inspired *maitre chocolatier* Ernst Knam in his creation of the "Mille e una Notte with chili" pralines.

RECENT AWARDS

95/100 (Mille e una Notte 2011) –*Falstaff- sep-okt 2016*

95/100 (Mille e una Notte 2011) –*VINOUS*

Super Tre Stelle Blu (Mille e una Notte 2011) –*Guida Oro I Vini di Veronelli 2017*

FIRST VINTAGE: 1995.