

Anthilia 2013

Anthilia 2013 is characterized by a fresh aroma and taste, confirming itself as a particularly pleasant wine.

Type: White Sicilia Doc

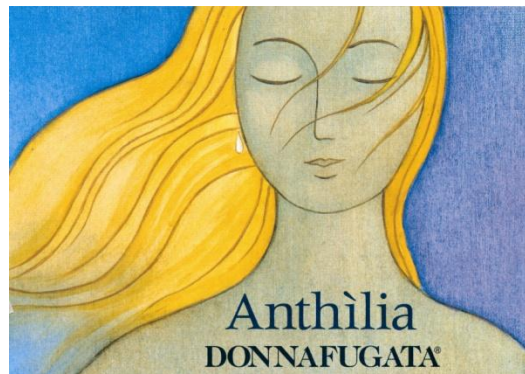
Grapes: Catarratto, main grape variety, the blend is completed with other autochthonous and international varieties.

Production area: South-western Sicily, Contessa Entellina Estate and nearby areas.

Altitude: 200 to 600 m AMSL

Orography: hilly.

Soils: clay loam with a sub-alkaline reaction (pH 7.5 to 7.9). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).



VINEYARD

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur pruning, leaving 6 to 10 buds per plant.

Planting densities: 4,500 to 6,000 plants per hectare (1,822-2,429 per acre).

Yield per hectare: about 8.5 tons (3.4 tons per acre).

2013 Vintage: the 2013 vintage was characterized by fairly balanced climatic trends, marked by a mild winter, with good rainfall (767,8 mm of rainfall compared to the ten-year average of 660 mm), which was followed by a cool, ventilated spring. In late August some rainfall and cooler temperatures allowed the white grapes to preserve the fruit and freshness intact.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

Aging: in cement tanks and then at least two months in the bottle before release.

Analysis data: alcohol 12,40 % ABV, total acidity 5.7 g/l, pH 3.20.

TASTING NOTES

Description (9/01/2014): Anthilia 2013 offers a round bouquet, the fruity notes of white flesh fruit, especially melon, merge with the crisp herbaceous notes of Mediterranean scrub. A particularly pleasant white, characterized by a fresh aroma and taste.

Aging potential: to be enjoyed within 3-4 years.

THE WINE EXPERIENCE

Food & wine: perfect when paired with slightly smoked fish, shellfish, anchovies and pasta dishes, also baked. Excellent with tuna salad, eggplant rolls and stuffed mussels. Serve it in tulip-shaped glasses of medium size and height, it can be uncorked at time of serving, excellent at 9-11°C (48-52° F).

Occasions: an ideal daily companion, we recommend it as the protagonist of summer lunches and dinners with friends.

Art & wine: the label displays the face of a woman, mysterious and fleeting, like the Elymian civilization. Anthilia is the name, given in the Roman period, to the city of Entella on the top of the *Rocca*. Today, Anthilia is also the name of a wine that is identified with the ancient territory where it originates. It is the first wine to have been conceived at Donnafugata and it still remains in the hearts of many fans.