

## Anthilia 2018



**Fresh and Original Collection:** Pleasant wines with Sicilian soul.

*The classic of Donnafugata appreciated worldwide. The 2018 vintage is characterized by a fresh and fragrant bouquet with fruity and floral notes. A very versatile wine, ideal with fish and vegetarian first and second courses.*

**DENOMINATION:** Sicilia Doc White

**GRAPES:** Lucido (synonym for 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:** in Contessa Entellina after two little rainy years, in 2018 743 mm of rainfall were recorded, a figure that is above the average \* (667 mm) of this territory. Most of the rainfall was distributed in spring; only in some plots there have been heavy precipitations in the summer. The integrated management of agronomic practices, from pruning to thinning to the choice of different harvesting moments, inspired by an eco-sustainable viticulture, has allowed us to have healthy and well-ripened grapes. The harvest was thus in line with the company quality objectives that are oriented to high

quality productions. \* (precipitation average calculated from the 2003 harvest and measured by SIAS, Sicilian Agrometeorological Service)

**HARVESTING:** The Lucido - 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 12.01 % vol. - total acidity 6.26 g/l - pH 3.35

**TASTING NOTES (21/12/2018):** Anthilia 2018 has a straw yellow color. The nose presents a fresh and fruity bouquet with notes of white-fleshed fruits (apple) combined with scents of wildflowers. 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 or Caesar salad and spring rolls. 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:** Brighten your day in a pleasant and original way. Spoil yourself with a daily dose of luxury. Share a discovery with friends.

**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.