

The Contessa Entellina
Estate

Anthilia 2023

Sicilia Doc Bianco

The classic Donnafugata wine appreciated worldwide, it 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. A step forward for sustainability and the circular economy: for the first time Anthilia is in light "One Hundred Percent Sicily" bottles produced on the island from recycled glass.



PRODUCTION AREA

Southwest Sicily, Contessa Entellina estate and neighboring areas.

GRAPES

Lucido (synonym for Catarratto), the predominant variety and other autochthonous and international varieties.

SOILS AND CLIMATE

Altitude from 200 to 600 m a.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%. Mild winters, dry and ventilated summers with significant temperature variations between day and night.

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 an acre).

VINTAGE

Overall, 604 mm of rain was recorded compared to the average of 662 mm*. In particular, after a winter with little rain, the abundant rains in May guaranteed an excellent water supply to the soil, which allowed the vineyard to cope with the high temperatures that lasted for about ten days in July. The following weeks were characterized by ideal climatic conditions. 2023 was a challenging vintage: thanks to scrupulous agronomic management, the vegetative production cycle ended regularly, giving life to well-ripened grapes. There was a lower production compared to the average of this Estate, of quality perfectly in line with the company objectives.

**The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

HARVEST

The international grape varieties were harvested in August; the native varieties - including the Lucido (Catarratto) which is prevalent in the blend - were harvested from mid-August onwards; the harvest ended in September

WINEMAKING AND AGING

Fermentation: in stainless steel, at a temperature of 14-16 °C (57-61 °F). Aging in tanks for two months and then at least two months in bottles before release.

TASTING NOTES

Anthilia 2023 has a yellow straw color. The nose offers a fresh and fragrant bouquet with notes of white pulp fruit combined with hints of wildflowers. In the mouth, we find the evident fruity note, refreshed by a pleasant savouriness. The finish has good persistence. (January 15th, 2024)

AGING POTENTIAL

To be enjoyed within 3 years.

ARTISTIC LABELS

The label is the face of a woman, mysterious and elusive like the civilisation of the Elymians, an ancient people of western Sicily who founded Entella, in the area where the Donnafugata vineyards are located today. *Anthilia* is the name given in Roman times to the town of Entella at the top of the Fortress of the same name. Anthilia today is the name of a wine that identifies itself in the ancient territory from which it originates. It is the first wine to have been conceived at Donnafugata and it remains in the hearts of many admirers still today.

FOOD PAIRING

Perfect with various appetizers, with crudities and fried fish, and vegetable casseroles; also try it with fresh cheese and white meats. Serve it in tulip-shaped glasses of medium size and height, it can be uncorked at the time of serving, excellent at 9-11 °C (48-52 °F).

ANALYTICAL DATA

Alcohol 12.76 %vol., total acidity 6.1 g/l, pH 3.28.

FIRST VINTAGE

1983.