

Donnafugata Sedàra

Category	Red
Grapes	Nero d'Avola (Primaire) Cabernet Sauvignon, Merlot, Syrah principalement
Appellation	Sicilia (DOC)
Producer	Donnafugata
Country	Italy
Region	Sicile
Size	750 ml
Degree of alcohol	13,5 %
Serving temperature	16 °C
Available	Québec, British Columbia, Alberta, Newfoundland and Labrador

 CAMPAGNE FINANCÉE CONFORMÉMENT AU REG.EU 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. 1308/2013

Vinification and maturation

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.

Features

Ruby red, Sedàra 2015 offers a fruity bouquet with scents of blackberries and blueberries combined with a light spicy note of black pepper. The palate displays good structure with suave tannins and pleasant freshness. A soft red, versatile for food pairing, perfect for every day.

Food Pairings

Serve with lasagne, chicken cacciatora, BBQ, seared tuna.

Other information

Ageing potential: 4-5 years

Residual sugar: 2,2 g/L

Product codes

Québec : 10276457, British Columbia : 560300, Alberta : 720770, Prince Edward Island : 8000852002124, Newfoundland and Labrador : 6170

