

DONNAFUGATA SHERAZADE

Vinification

In stainless steel with maceration on the skins for about 6-8 days at a temperature of 25-28 °C. Ageing 2 months in vats 5 months in bottle

Features

Brilliant ruby red color with violet reflections. The nose offers a pleasantly fruity bouquet with fragrant notes of cherry and red plum, combined with light spicy scents of black pepper. The palate is fleshy and perfectly reflects the nose, pleasantly refreshed by acidic verve. A fragrant red, soft tannins, perfect to sip from the glass.

Food Pairings

We suggest it with fish soup, pizza or classic tomato spaghetti.

Other information

Ageing potential: 3-4 years



Producer

Donnafugata

Category

Red

Grapes

100 % Nero d'avola

Country / Region

Italy, Sicile

Appellation

Sicilia (DOC)

Size

750 ml

Degree of alcohol

13 %

Serving temperature

15-16 °C

Available in these provinces

- Quebec