

SIGALAS

SANTORINI

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Variety: Assyrtiko 85%, Athiri 15%

Vintage: 2021

Type: Dry White

Category: PGI Cyclades

Origin: Selected vineyard blocks from Santorini

Age of Vines: Over 60 years old for Assyrtiko and 30 years old for Athiri

Cellaring: Batonnage in stainless steel tanks for 3 months

Ageing Potential: Up to 3 years

Technical Analysis:

Alcoholic Volume: 13,5%

Total Acidity: 5,1 g/L

Residual Sugars: 1,6 g/L

Active Acidity (pH): 3.32

Volatile Acidity: 0,40 g/L

Vinification: Typical white vinification in stainless steel tank under controlled temperature

Color: Pale lemon color

Nose: Citrus, tropical and flower blossom

Taste: Flavors of citrus fruits, peach and mango while emerging hints of white flowers

Best served at: 10-11 °C

Pairs with: Fish, sea-food, salads, white meat, fruits



Terra Costantino

de Aetna Etna Bianco DOC



Appellation: "Etna Bianco" DOC

Production area: Contrada Blandano - Viagrande Catania, southeast slope of Etna.

Site climate: High-hill with considerable day-night temperature swings.

Vines per hectare: 6,500 vertical-trained, bush-trained and spurred cordon-trained.

Vinification: The grapes are straight pressed. After cold settling, the must ferments at a controlled temperature of 14-16 ° C.

Maturation: Several months in steel and then in bottle.

Maximum number of bottles produced: 15,000.

Grape varieties : 80% Carricante, 15% Catarratto and 5% Minnella

Altitude : 450m - 550m ASL

Vineyard age : 20-year-old vines

Exposure : South-East

Soil : Sand of volcanic origin

Alcohol : 13.5%

Tasting notes :

Inviting, delicate aromas of fresh citrus and savory herbs. Medium-bodied on the palate. A perfect match with fish and poultry dishes or risotto.



Press Notes

Decanter

2020 91 points

Wine Spectator

2016 90 points

James Suckling

2020, 2017, 92 points

2015, 2014

2019, 2016 93 points

AG Vinous

2020 91 points

Wine Enthusiast

2019 93 points

2016 90 points

Wine & Spirits

2018 91 points



te Pā

OKE Sauvignon Blanc



The fruit for this wine was sourced from select blocks in the lower Wairau Valley. These blocks have been historically the most intensely flavored and balanced in the vineyard. The fruit was hand-harvested and whole bunch pressed. This juice was dropped down, without settling, to 320 L French oak cigars for indigenous fermentation. The cigar shape barrels were chosen as they increase the surface area of the lees, which helps to build weight and texture. After nine months of maturation, a selection of the best barrels was then blended, finished, and bottled.

Grape varieties : Sauvignon Blanc

Alcohol : 13%

Residual Sugar : 1.5 g/l

Tasting notes :

Notes of stone and tropical fruit, citrus blossom, and just a hint of lightly smoked vanilla. Delicious with seafood and roasted poultry.

Press Notes

Decanter

2018 93 points

2017 95 points

The Wine Advocate

2018 91 points

Wine Spectator

2017 90 points

James Suckling

2019, 2018 92 points



Pala

Centosere Cannonau di Sardegna DOC



In the spring of 2022, Pala relaunched their "I Fiori" line and introduced CENTOSERE Cannonau di Sardegna DOC.

Inspiration from Pala about what Centosere means: "Centosere" means "a hundred evenings" or a hundred soirées. Centosere is Cannonau di Sardegna, son of Sardinia, proud, strong and at the same time gentle and elegant, determined. It makes you slowly discover the scents of myrtle, a walk in the woods of Sardinia, a ripe strawberry patch and that sudden gust of wind full of salt from the sea, which on the island is never far away, which pricks your nose like black pepper and that comes to you even when you are up in the mountains.

Vineyard Sites: "Is Crabilis" (Serdiana) and "Acquasassa" (Ussana)

Vinification, Maturation, Aging: The grapes, after a soft pressing, are left to macerate with the addition of selected yeasts for about 6/7 days. After the maceration, the fermentation continues at a controlled temperature. At the end of the fermentation, refinement continues in cement and stainless steel tanks for about six months. The wine is then bottled and refined for 2/3 months in the bottle before release.

Grape varieties : Cannonau

Press Notes

Altitude : 150 - 180m ASL

James Suckling

Vineyard age : Planted in the 1980s.

2021

91 points

Soil : Clayey, calcareous and rich in texture

Tasting notes :

Vibrant, exuberant notes of ripe red fruits on the nose. Dry and smooth on the palate with good structure and length. Ideal food pairings include charcuterie, roasted poultry and lean red meat as well medium-aged cheeses.



Organic



DONNAFUGATA®

Mille e una Notte 2017

Icon Wines collection: Great wines with unique personalities

Mille e una Notte 2017 presents an ample bouquet with fruity aromas of black berries, delicate balsamic scents and pleasant notes of cocoa and vanilla. The palate is soft and embracing, surprising with an extraordinary silky tannin. A remarkable long persistence on the finish. Donnafugata's flagship red confirms itself as an icon of style and elegance.



DENOMINATION: Red Sicilia DOC.

GRAPES: Nero d'Avola, Petit Verdot, Syrah and other grapes.

PRODUCTION ZONE: south-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS & CLIMATE: altitude from 200 to 400 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,800-2,400 an acre) and yields of about 4-5 tons per hectare (1.6-2 tons an acre).

VINTAGE: in the 2017 vintage **555 mm of rainfall** was recorded, a slightly lower figure compared to the average* (661 mm) for this territory. Rainfall was mainly concentrated in autumn and winter and therefore, during the months of June and July, we intervened with emergency irrigation; thus the vineyards were able to complete the vegetation-production cycle in a regular way. ***VINTAGE:** in Contessa Entellina we consider the period from October 1 to September 30; **RAINFALL:** data collected by SIAS, (Sicilian Agrometeorological Service); **the average is calculated from vintage 2003.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Mille e una Notte began with Syrah from 17 to

22/08 and carried on with Nero d'Avola, from 23/09 to 02/09, and Petit Verdot, from 29/08 to 04/09.

VINIFICATION: a further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for 12 days at a temperature of 26 - 30° C (79 -86° F). Ageing for 13-14 months in new French oak *barriques* and then in the bottle for at least 20 months.

ANALYSIS DATA: alcohol 13.70 % vol., total acidity: 5.3 g/l., pH: 3.66.

TASTING NOTES (July 15, 2020): intense ruby red colored, Mille e una Notte 2017 is characterized by an ample bouquet, with fruity notes (blackberry and black mulberry) and balsamic (liquorice) and scents of cocoa and vanilla. The palate is soft and embracing, surprising with an extraordinary silky tannin. A remarkable long persistence on the finish.

AGING POTENTIAL: over 20 years.

FOOD & WINE: excellent with roast and braised meat, first courses with ragù and rack of lamb. Try it with tasty dishes of stewed fish. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier. Excellent at 18°C (64°F).

WHEN YOU DESIRE TO: make an exclusive and memorable experience. Enjoy unique, enduring sensations. Enhance your collection with inimitable, age-worthy wines. Give a precious gift.

DIALOGUE WITH ART: the palace shown on the label is the one where Queen Maria Carolina took refuge fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo – founder of Donnafugata, with her husband Giacomo – captures the image and embeds it into the sky from "Arabian Nights", full of stars and full of promise. A tribute to the passionate masterpiece of oriental literature, capable of telling thousand and one stories.

FIRST VINTAGE: 1995.

Ben Ryé 2020



The Pantelleria estate: Where the alberello is a Unesco - Intangible Cultural Heritage

Ben Ryé 2020 offers an extraordinary rich bouquet with outstanding aromas obtained from the dried grapes: apricots and candied orange peel. On the palate it offers countless sensations that sweep from fruity scents to delicate hints of scrub Mediterranean offering an extraordinary freshness that balances the sweetness. Its complexity is enriched by a savory and very persistent finish.

PRODUCTION AREA: island of Pantelleria (South-Western Sicily); districts of Khamma, Tracino, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace, Bugeber, Karuscia.

DENOMINATION: Passito di Pantelleria DOC.

GRAPES: Zibibbo (Muscat of Alexandria).

TERRAINS & CLIMATE: altitude from 20 to 400 m a.m.s.l. (65-1,312 ft); complex orography, typically volcanic, soils mainly cultivated on terraced slopes; sandy soils, originating from lava, that vary between sub-acidic and neutral reaction; deep, fertile soils, well-endowed with minerals. Mild, dry winters. Windy summers.

VINEYARD: the vines are cultivated, in hollows, low alberello pantesco. The low bush vine of Pantelleria has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity as a “creative and sustainable” practice. Planting density of 2,500 plants per hectare (1,000 an acre) with a yield of about 4–5 tons per hectare (1,6-2 tons an acre). The average age of the vines is about 60 years; some are ungrafted and survived phylloxera exceeding 100 years in age.

VINTAGE: In Pantelleria, where Donnafugata cultivates 68 hectares of vineyards located in 14 different districts, the 2020 vintage was slightly less rainier, recording 433 mm of precipitation compared to the average of 462 mm*. The quantity of Zibibbo produced is in line with average of production of

Donnafugata in Sicily. The wines of the 2020 vintage stand out for their aromatic intensity and excellent freshness * The rainfall data are calculated from 1 October to 30 September of the following year; **the average is calculated starting from the 2013 harvest.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Zibibbo harvest at Donnafugata traditionally continues for about 4 weeks, in the districts where the company has its vineyards that differ in altitude, exposure, proximity to or distance from the sea; the harvest began on 17th of August and concluded on 9th of September.

VINIFICATION: once the grapes reach the winery, they undergo further selection on a vibrating table before soft pressing. Fermentation takes place in stainless steel at controlled temperatures; the dried grapes – added to the fresh must in several batches – are destemmed and selected by hand. During maceration, the dried grapes release their extraordinary legacy of sweetness, freshness, and a very personal aroma. The vinification process (fermentation and maceration) lasts over 1 month. Aging takes place in stainless steel for 8 months and at least 12 months in bottle before being released to the market.

ANALYSIS DATA: alcohol 14.27% ABV, total acidity 7.5 g/l, pH 3.88, sugar content: 192 g/l.

TASTING NOTES (24/01/2022): Ben Ryé 2020 has a golden color with bright amber hues. The very intense bouquet ranges from fruity notes of apricot and candied orange peel, to hints of Mediterranean scrub. On the palate the fruity hints of aromatic herbs are combined with sweet nuances of honey. Intense and persistent, with an extraordinary balance between freshness and sweetness, Ben Ryé is a captivating Passito di Pantelleria, among wines most popular desserts in the world.

LONGEVITY: over 30 years.

FOOD & WINE: perfect with dry pastries, chocolate and jam or ricotta tarts. Try also with blue cheese and foie gras. Extraordinary on its own, as a meditation wine. Serve it in tulip-shaped goblets of medium size, slightly bellied; uncork at time of serving; excellent at 14° C (57° F).

ICON WINES COLLECTION: Great wines with unique personalities **WHEN YOU DESIRE TO:** make an exclusive and memorable experience. Enjoy unique, enduring sensations. Enhance your collection with inimitable, age-worthy wines. Give a precious gift.

DIALOGUE WITH ART: from the Arabic term "Son of the Wind" because the wind sweeps constantly around the grape clusters on Pantelleria. And the island's winds bring with them a profusion of fragrances so powerful that you can touch them. An author label telling the love, the care and the effort of heroic viticulture on an island unique and fascinating. A fresh and enchanting portrait that reveals its essence.

FIRST VINTAGE: 1989.