

Donnafugata

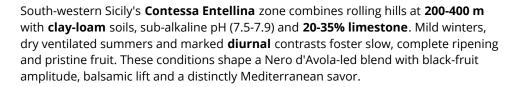
An icon of Donnafugata, this tailored blend unfolds with satin texture, sweet-toast nuances and polished spice, balancing opulence and freshness for a luxuriously composed, gastronomic red.



Mille e Una Notte 2020

Sicily, Italy

Region and Vineyards



Vineyards are trained to VSP with spurred cordon, **4,500-6,000 vines/ha** and low yields around **4-5 t/ha**. Precise canopy work and staggered picking preserve freshness and phenolic balance across parcels. In 2020, below-average rainfall and careful agronomy ensured healthy, perfectly ripe grapes—foundation for concentration without heaviness.



Grapes (primarily Nero d'Avola with Petit Verdot, Syrah and others) are hand-harvested into crates, then sorted again via a next-generation destemmer that removes any green or overripe berries. Fermentation occurs in stainless steel with ~12 days on skins at 28-30 °C, extracting color, perfume and refined tannins while keeping the profile vibrant and precise.

Élevage follows in **new French oak barriques for 14 months**, selected for fine to extra-fine grain and medium toast, then **almost two years in bottle** before release. In 2020, Syrah was picked late August; Nero d'Avola and others followed in early September, finishing with Petit Verdot on **September 11**—timing that layers ripe fruit, spice and structure into a seamless whole.

Tasting Notes

- Color: Deep, luminous ruby.
- **Aroma:** Blackberry and black mulberry with liquorice, subtle sweet-toasting, hints of nutmeg and cocoa, and a cool balsamic thread.
- Palate: Full yet poised; velvety tannins and vibrant acidity frame dark fruit, spice and saline savor. Long, echoing finish with refined oak integration and mineral grip.



Alcohol :13,45 %

Composition: 70% Nero d'Avola,

30% Blend







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Did you know?

The label depicts the **palazzo** where Queen Maria Carolina once took refuge and which later became a favorite house of writer Tomasi di Lampedusa; Gabriella Anca Rallo transposed it into a starry "Arabian Nights" sky.

Wine Pairing Ideas

- Rack of lamb with rosemary and fennel pollen Protein and fat soften the wine's firm, velvety tannins; herbal notes mirror its spicy-balsamic register.
- **Beef braise with Sicilian capers and olives** Umami-rich sauce resonates with the wine's savory depth and sweet-toast nuances.
- **Swordfish stew ("ghiotta")** Meaty texture and tomato-olive flavors suit the wine's structure and saline persistence.
- Aged caciocavallo Salt and nuttiness highlight the wine's sapidity and spicelaced finish.



Robert Parker (RP): 94 Points (2020)

One of Sicily's most beloved reds, the Donnafugata 2020 Sicilia Mille e Una Notte is Nero d'Avola with Petit Verdot, Syrah and a few other local grapes. All the fruit is selected from across the Rallo family's sprawling Contessa Entellina estate that counts 343 hectares of vines. This barrique-aged red offers lots of fruit weight and a full-bodied approach with dark fruit, dried blackberry, spice and sweet tobacco. This vintage offers especially supple tannins and lasting richness.



Vinous (Antonio Galloni) (VN): 94 Points (2020)

The 2020 Mille e Una Notte opens with a basket of berries and spices, further complicated by shavings of cedar and minty herbs. It's silky yet sincere, with tart wild berry fruits and licorice underscored by saline minerals as a balsamic resonance forms toward the close. The 2020 finishes structured and long. Finetannins saturate the senses as savory herbs and hints of tart blackberry fade. Bury this deep in the cellar.



James Suckling (JS): 93 Points (2020)

A complex red with aromas of licorice, black cherries, herbs and cocoa. Firm on the palate, with velvety tannins, a medium body and juicy acidity. Cloves and dark fruit on the pleasantly woody aftertaste.



