

# DONNAFUGATA®

## Polena 2011

*Polena 2011 vintage shows intense notes of tropical fruits and a pleasant softness*

**Type:** White - Catarratto and Viognier Sicilia IGP.

**Grapes:** a half-and-half blend of Viognier and Catarratto.

**Production area:** South-western Sicily, Contessa Entellina Estate nearby areas.

**Altitude:** 200 to 600 m AMSL

**Orography:** hilly.

**Soils:** Clayey with a sub-alkaline reaction (pH 7.5 to 8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).

### VINEYARD

**Training and pruning:** VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 10 buds per plant.

**Planting densities:** 4,500 to 6,000 plants per hectare (1,822-2,429 an acre).

**Yield per hectare:** about 7.5 tons (3 tons an acre).

**Vintage:** characterized by cool temperatures and precipitations concentrated in spring, vintage 2011 ended to be less rainy than usual and yielded slightly lower than the average. Healthy and ripe grapes made possible to "bring in the glass" a bouquet rich in aromas and of an outstanding elegance.

### CELLAR

**Fermentation:** in stainless steel at a controlled temperature.

**Aging:** in stainless steel vats for several months and at least three months in bottle before being released to the market.

**Analysis data:** alcohol 12.78% ABV, total acidity 6.0 g/l, pH 3.25.

### TASTING NOTES

**Description (12/15/2011):** with a very bright golden yellow color and green glints, Polena 2011 shows a very enveloping nose, with distinct notes of tropical fruits (pineapple e mango). In the mouth is pleasant and soft, supported by nice structure and crispness. It perfectly matches seafood dishes and crustaceans.

**Aging potential:** to be enjoyed within 3-4 years.

### THE WINE EXPERIENCE

**Food & Wine:** it goes well with hot and cold seafood appetizers, crustaceans and vegetable-based pastas. Serve it in tulip-shaped goblets of medium size and height; uncork at time of serving; excellent at 9-11°C (48-52° F).

**Occasions:** A good companion for parties with friends, we recommend it for summer barbecues on the beach.

**Art & wine:** The figurehead (in Italian *Polena*) is the unchallenged queen of marine ornaments and stands over the prow of a ship. On the galleons of the 16<sup>th</sup> and 17<sup>th</sup> century, these wooden statues mainly represented female figures which brought good luck on the voyage. The magic prow accompanied sailors on their discovery of the world. Polena has once again the silhouette of a woman, it is evocative and fascinating. It is a new wine to accompany you on the discovery of new sensations.

**First vintage:** 2006.

