

# DONNAFUGATA®

## La Fuga 2010

**Type:** White - Chardonnay Contessa Entellina DOP.

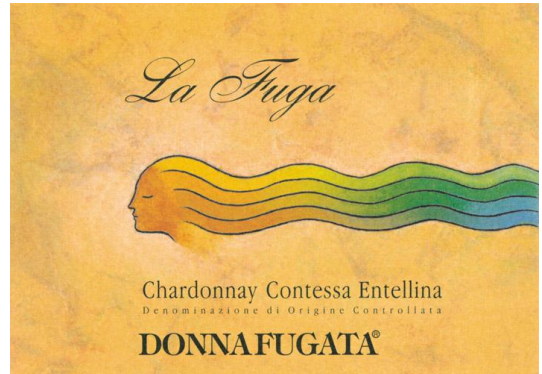
**Grapes:** Chardonnay.

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

**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 6.5 tons (2.6 tons an acre).

**Vintage:** 2010 was a rainier year than usual; yield somewhat lower but quality was high thanks to the meticulous vineyard tending giving wines of strong aromatic delicacy; the harvest of Chardonnay, with a delay of a few days of ripening than the average, began on August 16<sup>th</sup>, at night, to preserve the best of grape's aromas.

### CELLAR

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

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

**Analysis data:** alcohol 13.15% ABV, total acidity 6.0 g/l, pH 3.28.

### TASTING NOTES

**Description (01/06/2011):** La Fuga 2010 is a pale yellow with greenish hues; on the nose it has notes of white fruits, especially apple, pineapple and banana. In the mouth you can appreciate the great fragrance of the fruit and its nice freshness.

**Aging potential:** to be enjoyed within 5-6 years.

### THE WINE EXPERIENCE

**Food & wine:** a perfect wine for an entire meal,, it matches well with crustaceans, elaborate pasta dishes and tuna preparations. Serve it in tulip-shaped goblets of medium size; uncork at time of serving; excellent at 10-12°C (50-54° F).

**Occasions:** a versatile wine, perfect for every occasion, from barbecues with friends to formal parties.

**Art & wine:** Gabriella Anca Rallo (founder with her husband, Giacomo, of Donnafugata) thought of "fleeing" and beginning a new life, passing from the arts to the land. Gabriella is a woman with the wind in her hair who is never at rest. Gabriella invented La Fuga, a label that not only suggests movement but also sunshine and the land.

**First vintage:** this wine debuted along with the Contessa Entellina DOC in 1994