

La Fuga

White - Chardonnay
Contessa Entellina DOC



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Curiosity

Gabriella was thinking 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. This wine debuted along with the Contessa Entellina DOC in 1994.

Grapes: Chardonnay. Trained in the counter-espalier system and pruned in spurred cordon. Average planting density, 5,000 vines per hectare (2,024 an acre); production of about 6.5 tons per hectare (2.6 tons an acre). Terrain of medium consistency.

Alcohol content: 13-13.5% vol.

Vinification: The grapes, harvested at night in the second decade of August, are soft-pressed. After the alcoholic fermentation at controlled temperatures, the wine ages in tanks for several months and at least three months in the bottle before release on the market.

Description: A wine with notable depth on nose and palate. The bouquet opens with lush scents of fruit—pineapple, apple and banana—in an elegant mineral context. Splendid in the mouth, balanced, with a big body.

Food & Wine: A perfect wine for the entire meal, it combines with crustaceans, elaborate introductory dishes and tuna preparations.

Two dishes: Pasta with sardines or broccoli, tomatoes, raisins and pine nuts. Slices of sea bass perfumed with garlic and onions.

Serve: Slender goblets of good size; uncork at time of serving; excellent at 10-12°C (50-54° F).

www.donnafugata.it