

The Contessa Entellina
Estate

Donnafugata Brut Rosé 2018

Vino Spumante Rosé Sicilia Doc

A metodo classico, made from Pinot Nero grapes cultivated on high hillsides, that summarizes in the glass the Donnafugata philosophy. With delicate nuances of fruits and spices, this Brut Rosé is a sparkling wine of extraordinary elegance, the result of tailor-made production in very limited quantities.



PRODUCTION AREA
South-western Sicily.

TYPE
Brut Rosé Metodo Classico.

GRAPES
Pinot Nero.

SOILS AND CLIMATE
Altitude 470-500 m a.s.l.; hilly orography, facing north-east; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9), rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc); total limestone from 20 to 35%. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

VINEYARD
VSP (vertical shoot positioning) training with Guyot pruning; planting densities: 4,444 plants per hectare (2.5 m x 0.9 m); with yields of 7.5-8.5 tons/ha (3.0-3.4 tons/acre).

VINTAGE
In 2018 at Contessa Entellina, after two dry years, 743 mm of rain was recorded, a figure that is over the average of 667 mm*. Rainfalls were mainly concentrated in spring; only in some pieces of land there has been heavy rain also in summer. The integrated management of the agronomic practices, from pruning to thinning, up to the choice of different harvesting periods, built towards sustainable viticulture, allowed us to have healthy and ripe grapes.

** The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest.*

HARVEST
Pinot Noir manual harvesting into crates was carried out with careful selection of the grapes on the highest vineyards during the first week of August.

WINEMAKING AND AGING
Once the grapes reach the winery, they undergo further selection on a vibrating table before soft pressing. Fermentation takes place in stainless steel at around 15-16°C. Second fermentation in the bottle follows. After tirage the Rosé ages for 36 months on the lees.

TASTING NOTES
With a antique pink color, this *Brut Rosé* is characterized by an elegant and distinct bouquet. It offers tertiary notes

of bread crust combined with delicate fruity hints (pink grapefruit) and spices. In the mouth it combines freshness and good structure, with a pleasant return of fruity sensations and a savory vein with long persistence. (February 21st, 2022)

ARTISTIC LABELS
An elegant woman, her face lit with a slight smile... how can we not help thinking of *Mona Lisa* or *Lady with an Ermine* by Leonardo da Vinci and the many Italian portraits of women in the 1500s. A perfect balance of the elements, including, art, culture, nature. Compared with the very elegant original sketch, made on a wooden board, we just added a few touches of gold foil into the perlage, as beams of light that let us predict all the fine liveliness of its content.

FOOD PAIRING
A rosé table wine, excellent with raw or cooked crustaceans and fish tartare. We recommend it with thinly sliced prosciutto crudo. Serve in medium-size glasses, not flared, uncork at time of serving, excellent at 6-8°C (42-46°F)

ANALYTICAL DATA
Alcohol 11,58% ABV, pH 3.06, total acidity 7,0 g/l, residual sugar 6,0 g/l.

FIRST VINTAGE
2012.