

DONNAFUGATA®

Brut Rosé 2016

Mediterranean Elegance collection: Elegant interpretations of the terroir

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



DENOMINATION: Vino Spumante Rosé Sicilia DOC

TYPE: Brut Rosé Metodo Classico

GRAPES: Pinot Nero

PRODUCTION AREA: South-western Sicily, Tenuta di Contessa Entellina and nearby areas

TERRAINS & 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) pruning with Guyot training; 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: The 2016 vintage was characterized by a balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm* of rainfall was recorded, a slightly lower figure compared to seasonal average of 667mm**. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines. (*VINTAGE: in Contessa Entellina we consider the period from October 1 to September 30; RAINFALL: average obtained from SIAS, (Sicilian Agrometeorological Service), the average is calculated at Contessa Entellina from the harvest 2003).

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in

the vineyard. The Pinot Nero destined for the production of the Rosé was harvested on August 2nd.

VINIFICATION: 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.

ANALYSIS DATA: alcohol 11,90 % ABV - pH 3.12 - total acidity 6,9 g/l - residual sugar 6,3 g/l.

TASTING NOTES (19/02/2020): of antique pink color, this Rosé Millesimato is characterized by an elegant and distinct bouquet. It offers tertiary notes of bread crust combined with delicate fruity hints (wild strawberries) 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.

FOOD & WINE: 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)

WHEN YOU DESIRE TO: Live a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure beauty.

DIALOGUE WITH ART: 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.