

DONNAFUGATA®

Vigna di Gabri

25° Anniversario

Vigna di Gabri vintage 2011 confirms to be a wine of great personality and elegance. Its 25th Anniversary introduces a new look, precious and refined: a special edition, on which Gabriella is very proud to affix her own signature.

Type: Bianco Contessa Entellina DOP.

Grapes: mainly obtained by Ansonica grapes, the blend is completed with Chardonnay, Viognier, Sauvignon Blanc and Catarratto.

Production area: South-western Sicily, Contessa Entellina Estate, vineyard called "Vigna di Gabri".

Altitude: 200 to 300 m AMSL

Orography: hilly.

Soils: Clayey with a sub-alkaline reaction (pH 7.5 to 7.8). 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 8 buds per plant.

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

Yield per hectare: about 6 tons (2.4 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.

Ageing: 85% of the wine was aged in stainless steel vats, while 15% was aged in second passage French oak barrels; at least three months in bottle before releasing.

Analysis data: alcohol 13.08 % ABV, total acidity 6.1 g/l., pH: 3.33.

TASTING NOTES

Description (05/15/2012): in its 25th anniversary, Vigna di Gabri vintage 2011 confirms to be a wine of great personality and elegance. Varietal integrity is shown by a wide and complex bouquet, made of notes of yellow fruit and delicate citrus hints merged with acacia flowers. In the mouth is fragrant and persistent, with a pleasant mineral vein.

Ageing potential: 8-10 years.

THE WINE EXPERIENCE

Food & Wine: seafood pasta dishes. Ovenbaked and char- grilled fish, white meat with sauce, flan and soufflés. Ideal with *baccalà al pomodoro* (salt cod in tomato sauce), vegetables and roasted porcini mushrooms. Serve it in relatively tall, tulip-shaped goblets of medium size and without bellies; uncork at time of serving; excellent at 10-12°C (50-54°F).

Art & wine: "Vigna di Gabri" is not a fantasy name, because the wine bears the name of Gabriella (founder with her husband, Giacomo, of Donnafugata), who wanted to create it and strongly believed in the fullflavored fragrance of Ansonica. Its **25th Anniversary** introduces an elegant and precious new look, fully reflecting its character. Vigna di Gabri 2011 is a **special, collection edition**, on which Gabriella is very proud to affix her own signature. **First vintage:** 1987.

