

Vigna di Gabri 2016

Collection Versatile with character: Wines that accompany you throughout the meal



Vigna di Gabri 2016, the cru Gabriella Rallo wanted to create, is characterized by a fragrant bouquet of white peach and grapefruit, combined with delicate floral scents and hints of aromatic herbs. A fine and elegant white with an intriguing personality.

DENOMINATION: Sicilia DOC White

GRAPES: Ansonica grapes blended with Chardonnay, Viognier, Sauvignon Blanc and Catarratto.

PRODUCTION AREA South-western Sicily, Contessa Entellina Estate, vineyard called "Vigna di Gabri".

TERRAINS: altitude from 200 to 300 m a.m.s.l. (656- 1,312 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 8 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 6 - 7 tons/ha (2.4 – 2.8 tons an acre).

VINTAGE 2016: The 2016 vintage was characterized by a fairly 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 averages. Careful vineyard management allowed us to bring into

the winery healthy and well-ripened grapes, a premise of quality, long-lived wines.

HARVESTING: The Chardonnay and Sauvignon Blanc, destined for the production of Vigna di Gabri, were harvested during the first half of August, Viognier at the end of the month, while Ansonica and Catarratto, during the first and second week of September respectively.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). After the 85% of the wine was aged in cement vats, while 15% was aged, on its noble lees, in second passage French oak barrels for 7 months, then at 4 months in bottle before releasing.

ANALYSIS DATA: alcohol 13.25 % ABV, total acidity 5.5 g/l., pH: 3.25.

TASTING NOTES (13/10/2017): Vigna di Gabri 2016 has a brilliant straw yellow color with light green reflections. The bouquet is intense and opens with fruity notes of white peach combined with a citrus note of grapefruit, revealing delicate floral sensations and hints of aromatic herbs. The palate is enlivened by a fresh savory streak. A fine and elegant white, with an intriguing personality and surprising longevity.

AGEING POTENTIAL: 10-12 years.

FOOD & WINE: Seafood pasta, flans, baked fish, try also with 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).

WHEN YOU DESIRE: To get everyone to agree with originality. An intriguing and reliable solution. To gratify yourself with style. To enjoy a relaxing moment.

DIALOGUE WITH ART: "Vigna di Gabri" is not a fantasy name, because the wine bears the name of Gabriella (founder of Donnafugata, with her husband Giacomo), who wanted to create it and strongly believed in the full flavored fragrance of Ansonica. The graphics, renewed on the occasion of the wine's 25th Anniversary, is precious and elegant, and fully reflects the character of the wine.

FIRST VINTAGE: 1987.