

Brut Millesimato 2017



Mediterranean Elegance collection: elegant interpretations of the terroir

A metodo classico with striking elegance, Donnafugata Brut is characterized by a fine and intense bouquet with cedar, green tea and pleasant fragrance nuances of bread crust and dried fruit. On the palate it is harmonious, with a fine and persistent perlage.

DENOMINATION: Vino Spumante Sicilia DOC

TYPE: Brut Metodo Classico

GRAPES: Chardonnay and Pinot Nero

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

TERRAINS & CLIMATE: altitude 470 - 500 m a.m.s.l.; high 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%. Mild winters with little rainfall. 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); yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acre).

VINTAGE: at Contessa Entellina, 555 mm* of rain was recorded, a figure that is a little below the average of 662 mm**. Since rainfall was mainly concentrated in autumn and winter, during the summer months of June and July, we intervened with emergency irrigation. Thus the vineyards were able to complete the vegetation-production cycle in a regular manner. Regarding temperatures, between July and August, values were higher than seasonal averages and this resulted in the ripening of all the varieties cultivated in the area 1-2 weeks earlier than usual.

Despite the peak temperatures, in this period of the summer, good temperature ranges between day and night have given healthy grapes with an excellent aromatic and phenolic maturation

(*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 harvest of Pinot Noir and Chardonnay grapes, destined to produce Metodo Classico, started on August 1st and ended after a few days.

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 Brut ages for 36 months on the lees.

ANALYSIS DATA: alcohol 11.80% ABV - pH 3.05 - total acidity 7.7 g/l - residual sugar 5.8 g/l.

TASTING NOTES (04/10/2021): with a brilliant straw yellow color and a fine and persistent perlage, Brut Millesimato 2017 offers an intense bouquet with aromas of citrus fruits (cedar), green tea and pleasant gradations of bread crust. On the palate it is fresh and vibrant, while showing a good structure and complexity. A harmonious and savory Brut with a strong personality.

FOOD & WINE: pleasant for an aperitivo, excellent with finger food such as bottarga and basil bruschetta, tempura vegetables or cured meats. It perfectly accompanies first courses of fish and shellfish, delicious with seared scallops and fried fish. Serve in medium-size glasses, not flared, uncork at time of serving, excellent at 6-8°C, tempura vegetables or a cold cuts platter.

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.