

Vigna di Gabri 2017

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

Vigna di Gabri 2017, the cru Gabriella Rallo wanted to create, is characterized by a intense bouquet of floral scents and white fleshed fruits, combined with delicate hints of Mediterranean maquis. 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 2017: At Contessa Entellina in the year 2017, 555 mm of rain was recorded, a figure that is slightly below the average*(661 mm) of this territory. 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. Furthermore, there was a quantitative decrease of about 15% compared to the company average. Thanks to a careful management of agronomic practices and vinifications, the quality of the vintage is positive: the

harvest's results are whites of extraordinary finesse and aromatic intensity. (***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: The Chardonnay, Sauvignon Blanc and Viognier destined for the production of Vigna di Gabri, were harvested during the first decade of August, while Ansonica and Catarratto, between the end of August and the first decade 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 5 months in bottle before releasing.

ANALYSIS DATA: alcohol 13.01 % ABV, total acidity 5.5 g/l., pH: 3.30.

TASTING NOTES (19/10/2018): Vigna di Gabri 2017 has a brilliant straw yellow color with light green reflections. The bouquet is intense and goes from floral scents (elder and acacia) to notes of white fleshed fruits (peach) combined with hints of Mediterranean maquis. 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 or delicate meat like escalopes with white wine. 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 originally wanted to create it and strongly believed in the full flavored fragrance of Ansonica. The graphics, already renewed on the occasion of the wine's 25th Anniversary, with the 2017 vintage, pick up and emphasize some elements present in the original illustration by Stefano Vitale: a master-label that tells the link between Gabri and her Cru. The introduction of the Burgundy bottle also wants to enhance the preciousness and elegance of this wine which is one of Donnafugata's most beloved wines.

FIRST VINTAGE: 1987.