

Vigna di Gabri 2018

Mediterranean Elegance collection: Elegant interpretations of the terroir

Vigna di Gabri 2018, the cru Gabriella Rallo wanted to create, is characterized by a intense bouquet of fruity and floral scents, combined with delicate hints of Mediterranean 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 & CLIMATE: 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%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

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: in Contessa Entellina after two little rainy years, in 2018 743 mm of rainfall were recorded, a figure that is above the average of 667 mm* of this territory. Most of the rainfall was distributed in spring; only in some plots there have been precipitations in the summer. The integrated management of agronomic practices, from pruning to thinning to the choice of different harvesting moments, inspired by an eco-sustainable viticulture, has allowed us to have healthy and well-ripened grapes. ***VINTAGE:** the average in Contessa Entellina is calculated from vintage 2003 to vintage 2017 and collected by SIAS, (Sicilian Agrometeorological Service); for the calculation we consider the period from October 1 to September 30.

HARVESTING: The Chardonnay, Sauvignon Blanc and Viognier destined for the production of Vigna di Gabri, were harvested during the first and second decade of August, while Ansonica and Catarratto, between the first and second 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 13.10 % ABV, total acidity 5.7 g/l., pH: 3.30.

TASTING NOTES (14/10/2019): Vigna di Gabri 2018 has a brilliant straw yellow color with green reflections. The bouquet is intense and goes from fruity notes like grapefruit and apple (Golden Delicious) to floral scents (acacia) and hints of Mediterranean 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 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: Live a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure beauty.

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.