

La Fuga 2019

Versatile in character collection: *An intriguing selection from the aperitif to the dessert*

La Fuga, the Chardonnay from the night harvest, 2019 vintage is characterized by a fragrant bouquet with notes of tropical fruit and fresh citrus notes.



DENOMINATION: Contessa Entellina Doc Chardonnay Sicilia

GRAPES: Chardonnay.

PRODUCTION AREA: South-western Sicily, Contessa Entellina Estate.

TERRAINS AND CLIMATE: altitude from 200 to 300 m a.m.s.l. (656- 984 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 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 7 - 8 tons/ha (3.0 - 3.2 tons/acre).

VINTAGE: at **Contessa Entellina** in the heart of western Sicily, the **2019 vintage** was less precipitous, with 546 mm of rain compared to the average of 660 mm*. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes were healthy and well ripened. The white wines of 2019 are particularly fragrant and have an excellent acid structure. *The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting

from the 2003 harvest.

HARVESTING: The night harvesting of the Chardonnay was concluded in the second decade of August and has given rise to a fragrant perfumed expression of La Fuga.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Ageing in tanks, on its noble lees, for five months and at least three months in bottle before being released to the market.

ANALYSIS DATA: alcohol 13.30% ABV, total acidity 5.6 g/l, pH 3.28.

TASTING NOTES (21/06/2020): of brilliant straw yellow colour, La Fuga 2019 offers a fragrant bouquet with notes of tropical fruit (mango) and citrus notes (cedar). In the mouth it is savory and fresh thanks to a pleasant acidic vein.

AGING POTENTIAL: to be enjoyed within 5-6 years.

FOOD & WINE: a perfect wine for an entire meal, it matches well with Risottos with vegetables or seafood, herbed chicken and savoury pies. Serve it in tulip-shaped goblets of medium size; uncork at time of serving; excellent at 10-12°C (50-54° F).

WHEN YOU DESIRE TO: Share the pleasure of food, matching different dishes with one wine. Spend time with your friends and intrigue them all, from the curious to the dedicated enthusiast.

DIALOGUE WITH ART: Gabriella Anca Rallo (founder of Donnafugata, with her husband Giacomo) thought of "fleeing" and beginning a new life, passing from the arts to the land. Gabriella is a woman with the wind in her hair who is never at rest. Gabriella invented La Fuga, a label that not only suggests movement but also sunshine and the land.

FIRST VINTAGE: this wine debuted along with the Contessa Entellina DOC in 1994.