

La Fuga 2018

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

La Fuga, the Chardonnay from the night harvest, 2018 vintage is characterized by a fresh and fragrant bouquet with tropical aromas (ananas) and apple (Golden Delicious) combined with floral scents.



DENOMINATION: Contessa Entellina Doc Chardonnay Sicilia

GRAPES: Chardonnay.

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

TERRAINS AND CLIMATE: altitude from 200 to 600 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 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: in Contessa Entellina after two little rainy years, in 2018 743 mm of rainfall were recorded, a figure that is above the average * (667 mm) of this territory. Most of the rainfall was distributed in spring; only in some plots there have been heavy 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. *(precipitation average calculated from the 2003 harvest and measured by

SIAS, Sicilian Agrometeorological Service)

HARVESTING: The night harvesting of the Chardonnay was concluded in the first 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 12.64% ABV, total acidity 5.7 g/l, pH 3.35.

TASTING NOTES (19/04/2019): brilliant straw yellow, La Fuga 2018 offers a fresh and fragrant bouquet with notes of tropical fruit (pineapple) and apple (Golden Delicious), combined with floral scents. In the mouth it amazes with its intense sapidity combined with a pleasant vein of acidity.

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.