

Donnafugata Brut 2020

Sicilia Doc Vino Spumante Bianco

The striking elegance distinguishes the Donnafugata's Metodo Classico. This Brut is characterized by a fresh bouquet with citrus notes and delicate notes of white fruit combined with pleasure bakery scents. On the palate, it is intense and vibrant. A harmonious Brut with a strong personality.



PRODUCTION AREA

Southwestern Sicily, in the Estate in the town of Contessa Entellina and other areas suitable for viticulture.

GRAPES

Chardonnay and Pinot Nero.

SOILS AND CLIMATE

Altitude 470-500 m a.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) training with Guyot pruning; 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

In the heart of western Sicily, the 2020 vintage was less rainy, with 437 mm of rain compared to the average of 647 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. Overall, the quantity of grapes produced was slightly below the estate's average, and the harvest took place 5-10 days earlier than usual. The 2020 vintage yielded wines with good aromatic intensity and excellent acidity structure.

**Precipitation data is provided by SIAS, the Sicilian Agrometeorological Service; precipitation is recorded from October 1 to September 30 of the following year; the average is calculated from the 2003 harvest.*

HARVEST

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of Chardonnay grapes took place on 1 and 2 August, while that of Pinot Nero grapes from 3 to 5 August.

WINEMAKING AND AGING

Once the grapes reach the winery, they undergo a further selection on a vibrating table before soft pressing. Fermentation takes place in stainless steel at around 16-17°C (57-61°F). The second fermentation in the bottle follows. The wine ages on lees for at least 36 months before being disgorged, followed by further refinement in the bottle for at least 6 months before being released.

TASTING NOTES

With its bright straw color and fine and persistent perlage, the Millesimato 2020 has a fresh bouquet with hints of citrus fruit (lemon and citron) and delicate notes of white fruits. It also has pleasant crusty notes typical of lees aging. On the palate it is intense and vibrant. A harmonious and savory Brut with a strong personality (November 7th, 2024).

AGING POTENTIAL

To enjoy at its best over 8-10 years.

ARTISTIC LABELS

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, and 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.

FOOD PAIRING

Pleasant for an aperitivo, and 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-sized glasses, not flared, uncork at the time of serving, excellent at 6-8°C, tempura vegetables or a cold cuts platter.

ANALYTICAL DATA

Alc 12% by vol.; pH 3.01, total acidity 7.4 g/L, residual sugar 5.7 g/l.

FIRST VINTAGE

2007.



Donnafugata is
certified Sostain