

La Fuga 2016

Versatile with character: intriguing wines that accompany you throughout the meal, versatile for food pairing

La Fuga, the Chardonnay from the night harvest, 2016 vintage is characterized by a fragrant bouquet with classic tropical aromas combined with notes of citrus and meadow flowers



DENOMINATION: Contessa Entellina Doc Chardonnay Sicilia

GRAPES: Chardonnay.

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

Sicilia Doc White

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRAINS: 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%.

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/acres).

VINTAGE 2016: The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines.

HARVESTING: The night harvesting of the Chardonnay began on August 3rd, 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 three months and at least three months in bottle before being released to the market.

ANALYSIS DATA: alcohol 13.20% ABV, total acidity 6.0 g/l, pH 3.25.

TASTING NOTES (06/06/2017): brilliant straw yellow, La Fuga 2016 offers a fragrant bouquet with notes of tropical fruit (pineapple) and citrus fruit, combined with scents of meadow flowers. 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, herbed chicken, 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 get everyone to agree with originality. An intriguing and reliable solution. To gratify yourself with style. To enjoy a relaxing moment.

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.