

# DONNAFUGATA®

## Donnafugata Brut

*The new vintage of Donnafugata Brut confirms finesse and elegance. The bouquet is rich in complex and fragrant notes. Surprising freshness and minerality in the mouth. A long-limbed metodo classico with fine and persistent perlage.*

**Type:** VSQ Brut Metodo Classico

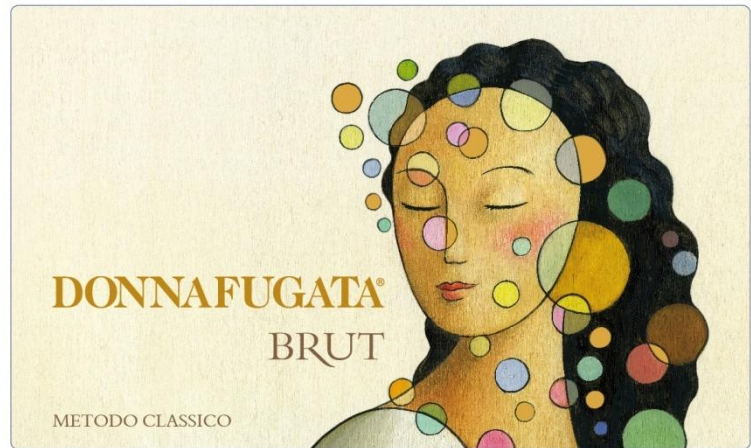
**Grapes:** Chardonnay and Pinot Nero

**Production area:** South-western Sicily, Tenuta di Contessa Entellina and nearby areas

**Altitude:** 470 to 500 m AMSL

**Orography:** high hillside facing north-east

**Soils:** Medium texture



### VINEYARD

**Training and pruning:** VSP (vertical shoot positioning) with Guyot training

**Planting densities:** 4,444 plants per hectare ( 2.5 m x 0.9 m )

**Yield per hectare:** 8.5 tons

### CELLAR

**Fermentation:** in stainless steel and second fermentation in the bottle

**Tirage date:** April 2012

**Aging:** an average of 30 months

**Disgorgement date:** July 2014 (first disgorgement)

**Analysis data:** alcohol 12.15% ABV - pH 3.12 - total acidity 8.2 g/l - residual sugar 5 g/l.

### TASTING NOTES

**Description (28/08/2014):** bright straw yellow, this 2011 confirms that it is a brut with great elegance. The nose opens with hints of bread crust and evolves into fragrant notes of citrus and white flowers. Surprising freshness and minerality on the palate: a long-limbed brut with fine and persistent perlage.

### THE WINE EXPERIENCE

**Food & Wine:** pleasant as an aperitif, it goes well with raw fish, especially shellfish, fried vegetarian and fish dishes. We recommend it with bruschetta with bottarga and basil. Serve in medium-size tulip glasses, not flared, uncork at time of serving. Excellent at 9-11°C (48-52° F)

**Occasions:** A convivial wine perfect for celebrating. Try it in special occasions like a tender tête-à-tête, or a party with friends.