

# DONNAFUGATA®

## Brut Millesimato 2018

*Contessa Entellina Estate: Where Donnafugata began*

*A metodo classico with striking elegance, Donnafugata Brut is characterized by a fine and intense bouquet with citrus notes, green tea and pleasant fragrance nuances of bread crust. On the palate it is harmonious, with a fine and persistent perlage.*

**PRODUCTION AREA:** south-western Sicily, Contessa Entellina Estate and nearby areas.

**DENOMINATION:** Vino Spumante Bianco - Sicilia DOC.

**TYPE:** Brut Metodo Classico.

**GRAPES:** Chardonnay and Pinot Nero.

**TERRAINS & 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 2018 at Contessa Entellina, after two dry years, 743 mm of rain was recorded, a figure that is over the average of 667 mm\*. Rainfalls were mainly concentrated in spring; only in some pieces of land there has been heavy rain also in summer. The integrated management of the agronomic practices, from pruning to thinning, up to the choice of different harvesting periods, built towards sustainable viticulture, allowed us to have healthy and ripe grapes. \*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:** manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of Pinot Noir and Chardonnay grapes, destined to produce *Metodo Classico*, took place in the first ten days of August in the highest vineyards of the Estate (470-500 m a.s.l.).

**VINIFICATION:** 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. After tirage this Brut ages for 36 months on the lees.

**ANALYTICAL DATA:** alcohol 11.82% ABV - pH 3.07 - total acidity 7.4 g/l - residual sugar 6.0 g/l.

**TASTING NOTES** (November 3<sup>rd</sup>, 2022): with a brilliant straw yellow color and a fine and persistent perlage, Brut Millesimato 2018 offers an intense bouquet with fresh aromas of citrus (cedar) and mint, green tea and pleasant gradations of bread crust. On the palate it is fresh and vibrant, while showing a good structure and complexity. A harmonious and savory Brut with a strong personality.

**FOOD & WINE:** pleasant for an aperitivo, 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-size glasses, not flared, uncork at time of serving, excellent at 6-8°C, tempura vegetables or a cold cuts platter.

**MEDITERRANEAN ELEGANCE COLLECTION:** elegant interpretations of the terroir. **When you desire** to live a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure beauty.

**DIALOGUE WITH ART:** 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, 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.

**FIRST VINTAGE:** 2007.