

The Contessa Entellina
Estate

La Fuga 2022

Contessa Entellina Doc Chardonnay

La Fuga 2022 is characterized by a fragrant bouquet with notes of tropical fruits, citrusy and delicate floral scents.



PRODUCTION AREA

South-western Sicily, Contessa Entellina Estate.

GRAPES

Chardonnay.

SOILS AND CLIMATE

Altitude from 200 to 300 m a.s.l. (656-984 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 per hectare (1,822-2,429 per acre), with yields of 7-8 tons per hectare (3.0-3.2 tons per acre).

VINTAGE

Thanks to favorable climatic conditions, the 2022 vintage produced excellent results. A total of 1,016 mm of rain has been recorded, compared to an average* of 665 mm. Rains were concentrated in autumn and spring (between the end of April and the first ten days of May), providing soils with an important water reserve supplemented by emergency irrigation in some vineyards. Among the 1,016 mm of rainfall recorded, 150 mm fell during the last week of September, after the end of harvest. Temperatures were in line with last year's average; only in June did temperatures peak slowing down the vegetative phase, which later resumed regularly as temperatures returned to their seasonal average. Compared to 2021, there was a slight decrease in production; however, the quality of the 2022 vintage is very good.

**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.*

HARVEST

The harvest of Chardonnay *La Fuga*, held in the first half of August, takes place at the first light of dawn, it is a technical choice to preserve the quality of the grapes during transportation from the vineyard to the cellar, which aims to enhance the aromatic qualities during the pressing phase, a sustainable choice also focus on achieving energy savings.

WINEMAKING AND AGING

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.

TASTING NOTES

With a bright straw yellow color, *La Fuga* 2022 offers a fragrant bouquet with notes of tropical fruit and citrus zest (lemon) together with delicate hints of white flowers. On the palate, it is savory and fresh thanks to a pleasant acidic finish. (June 5th, 2022)

ARTISTIC LABELS

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.

FOOD PAIRING

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).

ANALYTICAL DATA

Alcohol 13.24% vol., total acidity 5.5 g/l, pH 3.26.

FIRST VINTAGE

This wine debuted along with the Contessa Entellina DOC in 1994.