

La Fuga 2017



Collection Versatile with character: Wines that accompany you throughout the meal

La Fuga, the Chardonnay from the night harvest, 2017 vintage is characterized by a fragrant bouquet with classic tropical aromas combined with notes white peach and 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: At Contessa Entellina in the year 2017, 555 mm of rain was recorded, a figure that is slightly below the average (661 mm) of this territory. Since rainfall was mainly concentrated in autumn and

winter, during the summer months of June and July, we intervened with emergency irrigation. Thus the vineyards were able to complete the vegetation-production cycle in a regular manner. Regarding temperatures, between July and August, values were higher than seasonal averages and this resulted in the ripening of all the varieties cultivated in the area 1-2 weeks earlier than usual. Despite the peak temperatures, in this period of the summer, good temperature ranges between day and night have given healthy grapes with an excellent aromatic and phenolic maturation. Furthermore, there was a quantitative decrease of about 15% compared to the company average. The quality of the vintage is very positive: thanks to a careful management of agronomic practices and vinifications, the harvest's results are whites of extraordinary finesse and aromatic intensity; the ideal phenolic ripeness instead has given reds of great elegance.

HARVESTING: The night harvesting of the Chardonnay was concluded on August 10th 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 five months and at least three months in bottle before being released to the market.

ANALYSIS DATA: alcohol 13.20% ABV, total acidity 5.8 g/l, pH 3.28.

TASTING NOTES (03/05/2018): brilliant straw yellow, La Fuga 2017 offers a fragrant bouquet with notes of tropical fruit (pineapple) and white peach, combined with floral scents. 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.