

Vigna di Gabri 2013

Vigna di Gabri 2013 confirms its fine and elegant personality and is characterized by a complex bouquet, with notes of flowers and aromatic herbs combined with fragrant fruity aromas.

Type: Bianco Sicilia DOP.

Grapes: Ansonica grapes blended with Chardonnay, Viognier, Sauvignon Blanc and Catarratto.

Production area: South-western Sicily, Contessa Entellina Estate, vineyard called "Vigna di Gabri".

Altitude: 200 to 300 m AMSL

Orography: hilly.

Soils: Clayey with a sub-alkaline reaction (pH 7.5 to 7.8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).

VINEYARD

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 8 buds per plant.

Planting densities: 4,500 to 6,000 plants per hectare (1,822-2,429 an acre).

Yield per hectare: about 6 tons (2.4 tons an acre).

Vintage: the 2013 vintage was characterized by fairly balanced climatic trends, marked by a mild winter, with good rainfall (767.8 mm of rainfall compared to an average of 670 mm in the last ten years), which was followed by a cool, ventilated spring. In late August some rainfall and cooler temperatures allowed the white grapes to preserve the fruit and freshness intact. The Chardonnay, Viognier and Sauvignon Blanc, destined for the production of Vigna di Gabri, were harvested in the first half of August, the Catarratto and Ansonica at the end of the month.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

Ageing: 85% of the wine was aged in stainless steel vats, while 15% was aged in second passage French oak barrels; at least three months in bottle before releasing.

Analysis data: alcohol 13.09 % ABV, total acidity 5.9 g/l., pH: 3.31.

TASTING NOTES

Description (11/07/2014): bright straw yellow, Vigna di Gabri 2013 confirms its fine and elegant personality. The nose opens with notes of flowers and aromatic herbs (rosemary), followed by fragrant aromas of white pulp fruit (white peaches and mirabelle plums). Persistent, the palate perfectly reflects the nose, enriched by a fresh mineral streak.

Ageing potential: 8-10 years.

THE WINE EXPERIENCE

Food & Wine: seafood pasta dishes. Ovenbaked and char- grilled fish, white meat with sauce, flan and soufflés. Ideal with *baccalà al pomodoro* (salt cod in tomato sauce), vegetables and roasted porcini mushrooms. Serve it in relatively tall, tulip-shaped goblets of medium size and without bellies; uncork at time of serving; excellent at 10-12°C (50-54°F).

Art & wine: "Vigna di Gabri" is not a fantasy name, because the wine bears the name of Gabriella (founder with her husband, Giacomo, of Donnafugata), who wanted to create it and strongly believed in the full-flavored fragrance of Ansonica. The graphics, renewed on the occasion of the wine's 25th Anniversary, is precious and elegant, and fully reflects the character of the wine.

First vintage: 1987.

