

DONNAFUGATA®

Donnafugata Brut

Donnafugata debuts in the sparkling wine world with a limited production Metodo Classico Brut. A wine that displays great elegance, with surprising complexity and freshness. This wine is the result of extensive research and experimentation began in 2007, and reflects a production philosophy to constantly improve quality.

Type: VSQ Brut Metodo Classico

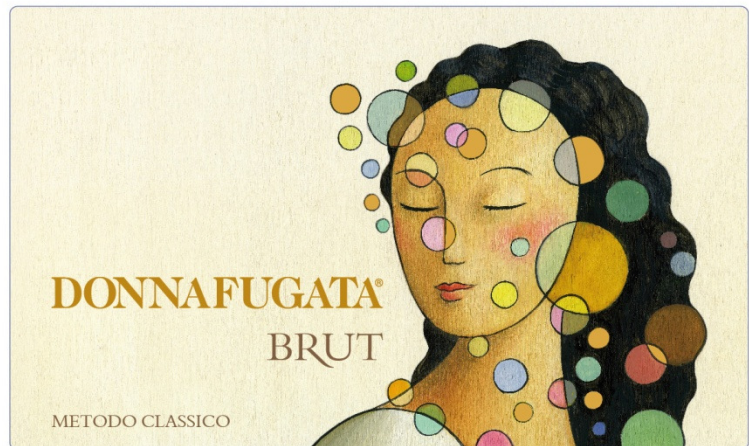
Grapes: Chardonnay and Pinot Nero

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: July 2010

Aging: aging on lees for 28 months

Disgorgement date: November 2012

Analysis data: alcohol 12.50% ABV - pH 3.10 - total acidity 7.7 g/l - residual sugar 7.6 g/l.

TASTING NOTES

Description (18/01/2013): a brut which is characterized by great finesse and elegance, this 2009 is bright straw yellow. The nose offers a fine and charming bouquet, with flowery fragrances and hints of Mediterranean scrub. The perlage is fine and persistent. Ample and clean on the palate, with surprising freshness and minerality.

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.