



Vigna di Gabri 2006

The cru wanted by Gabriella Rallo

Collection Mediterranean elegance:

Elegant interpretations of the terroir

The intense, elegant aromas range from fruity (apples) to floral (acacia) and more complex scents of a salty or mineral (flint) cast. Vigna di Gabri 2006: a structured, mouth-filling flavor that is fresh and sapid. Lingering finish.

Denomination: Contessa Entellina DOP

Grapes: Ansonica, Chardonnay

Production zone: Contessa Entellina Estate and Nearby Areas

Vintage: The 2006 vintage was characterized by rainfall, in spring, that was more abundant than the seasonal averages. The harvest began on August 22 at Contessa Entellina. Among the autochthonous vine varieties, this year Nero d'Avola enjoyed favorable climatic conditions, which highlighted the fruit.

Yield per hectare: 6 - 7 t (2.4 - 2.8 t/acres)

Vinification: Fermentation: in stainless steel, at a temperature of 15-16°C (59-61° F).

Ageing: 4 months in vats (90%) barrique and tonneau (10%)
3 months in bottle

Alcohol and analytical data: alcohol: 13.69%, total acidity: 5.7 g/l, pH: 3.39

Ageing potential: 10 - 12 years

First vintage: 1987

Artistic label: "Vigna di Gabri" is not a fantasy name, because the wine bears the name of Gabriella (founder of Donnafugata, with her husband Giacomo), who originally wanted to create it and strongly believed in the full flavored fragrance of Ansonica. The graphics, already renewed on the occasion of the wine's 25th Anniversary, with the 2017 vintage, pick up and emphasize some elements present in the original illustration by Stefano Vitale: a master-label that tells the link between Gabri and her Cru. The introduction of the Burgundy bottle also wants to enhance the preciousness and elegance of this wine which is one of Donnafugata's most beloved wines.

Food & wine: Perfect when paired with seafood pasta, flans, baked fish.