

The Contessa Entellina
Estate

Donnafugata Brut 2019

Vino Spumante Bianco Sicilia Doc

A metodo classico with striking elegance, Donnafugata Brut is characterized by a fine and intense bouquet with citrus notes, green tea and pleasant fragrance nuances of bread crust. On the palate, it is vibrant, with a fine and persistent perlage.



PRODUCTION AREA

South-western Sicily, Contessa Entellina Estate and nearby areas.

TYPE

Brut Metodo Classico.

GRAPES

Chardonnay and Pinot Nero.

SOILS AND CLIMATE

Altitude 470-500 m a.s.l.; high hilly orography, facing north-east; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9), rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc); 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 Guyot pruning; planting densities: 4,444 plants per hectare (2.5 m x 0.9 m); yields of 7.5-8.5 tons/ha (3.0-3.4 tons/acre).

VINTAGE

In the heart of western Sicily, the 2019 vintage was less precipitous, with 546 mm of rain compared to the average of 660 mm*. Much of the precipitation was in winter and spring, while the summer was quite dry. The careful management of agronomic practices, from pruning to thinning through to the choice of different harvesting times, ensured that the grapes were healthy and well ripened.

** 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

Manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of Pinot Noir and Chardonnay grapes, destined to produce *Metodo Classico*, took place in the first ten days of August.

WINEMAKING AND AGING

Once the grapes reach the winery, they undergo a further selection on a vibrating table before soft pressing. Fermentation takes place in stainless steel at around 16-17°C (57-61°F). The second fermentation in the bottle follows. After tirage this Brut ages for 36 months on the lees.

TASTING NOTES

With its bright straw color and fine and persistent perlage, the *Millesimato* 2019 has a fresh bouquet with hints of citrus fruit like lemon and citron and fruity green apple notes with aromas of mint and green tea. It also has pleasant crusty notes typical of lees aging. On the palate it is intense and vibrant, at the same time demonstrating good structure. A harmonious and savory Brut with a strong personality. (August 2nd, 2023)

ARTISTIC LABELS

An elegant woman, her face lit with a slight smile... how can we not help thinking of *Mona Lisa* or *Lady with an Ermine* by Leonardo da Vinci and the many Italian portraits of women in the 1500s. A perfect balance of the elements, including, art, culture, nature. Compared with the very elegant original sketch, made on a wooden board, we just added a few touches of gold foil into the perlage, as beams of light that let us predict all the fine liveliness of its content.

FOOD PAIRING

Pleasant for an aperitivo, and excellent with finger food such as bottarga and basil bruschetta, tempura vegetables or cured meats. It perfectly accompanies first courses of fish and shellfish, delicious with seared scallops and fried fish. Serve in medium-sized glasses, not flared, uncork at the time of serving, excellent at 6-8°C, tempura vegetables or a cold cuts platter.

ANALYTICAL DATA

Alcohol 11.87% vol., pH 3.13, total acidity 7.6 g/l, residual sugar 6.7 g/l.

FIRST VINTAGE

2007.