

La Fuga 2024

Contessa Entellina Doc Chardonnay - Sicilia

La Fuga 2024 is distinctive for its fragrant bouquet with notes of tropical and citrus fruits, and delicate floral aromas.



PRODUCTION AREA

Southwestern Sicily, on the Estate of the Municipality of Contessa Entellina.

GRAPES

Chardonnay.

SOILS AND CLIMATE

Prevalence of soils with altitude of 200 to 400 metres a.s.l., hilly orography and clay loam soils. Mild winters, dry and breezy summers with strong temperature variations between night and day.

VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot pruning and other traditional training methods suitable for producing quality grapes.

VINTAGE

The 2024 growing season was characterised by low rainfall and higher average temperatures. The quantity of grapes produced was below average; the quality was completely in line with the company's targets.

HARVEST

The Chardonnay grapes were harvested in August, a few days early compared with the average for the region.

WINEMAKING AND AGEING

Fermentation takes place in steel at a controlled temperature. This is followed by ageing in vats, on the lees, for 5 months and then at least 4 months in the bottle before marketing.

TASTING NOTES

With its bright straw yellow colour, La Fuga 2024 has a fragrant bouquet with notes of tropical and citrus fruit and delicate hints of white flowers. In the mouth it is savoury and fresh with a mineral finish (25/3/2025).

AGEING POTENTIAL

To be enjoyed within 4-5 years.

DESIGNER LABELS

Gabriella Anca Rallo (founder of Donnafugata together with her husband Giacomo) decided to "escape" ("fuggire" in Italian) and start a new life, passing from the arts to the land. Gabriella is a woman with the wind in her hair who is always on the go. Gabriella invented La Fuga, a label that not only suggests movement but also sunshine and the land.

FOOD PAIRINGS

Pair with vegetable risottos and seafood. Try also with herby chicken, quiches and fish mains. Serve it in good-sized tulip-shaped wineglasses; it can be uncorked at the time of serving and served at 10-12°C.

ANALYTICAL DATA

alc 13% by vol., total acidity 5.6 g/l, pH 3.27.

FIRST VINTAGE

This wine debuted along with the Contessa Entellina DOC in 1994.



Donnafugata is
certified Sostain



Lightweight bottle produced on the
island mainly from recycled glass