



## Vigna di Gabri 2003

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 2003: a structured, mouth-filling flavor that is fresh and sapid. Lingering finish.*

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**Denomination:** Contessa Entellina DOP

**Grapes:** Ansonica

**Production zone:** Contessa Entellina Estate and Nearby Areas

**Vintage:** After 3 years of drought, the 2002-2003 winter provided Sicily average rainfall for the island. This enabled the soil to replenish water reserves, fundamental for the vineyard right from the first stages of development, such as budding and flowering, which took place in the best possible way. The whites and reds achieved a fine balance of body, aroma, freshness and mellowness.

**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 (80%) barrique and tonneau (20%)  
4 months in bottle

**Alcohol and analytical data:** alcohol: 13.15%, total acidity: 5.6 g/l, pH: 3.29

**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.