

# DONNAFUGATA®

## La Fuga 2020

**Versatile in character collection:** *An intriguing selection from the aperitif to the dessert*



**La Fuga, the Chardonnay from the night harvest, 2020 vintage is characterized by a fragrant bouquet with notes of tropical fruit and fresh citrus notes.**

**DENOMINATION:** Contessa Entellina Doc Chardonnay Sicilia

**GRAPES:** Chardonnay.

**PRODUCTION AREA:** South-western Sicily, Contessa Entellina Estate.

**TERRAINS AND CLIMATE:** altitude from 200 to 300 m a.m.s.l. (656- 984 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and 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 spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 7 - 8 tons/ha (3.0 - 3.2 tons/acre).

**VINTAGE:** at **Contessa Entellina** in the heart of western Sicily, the **2020 vintage** was less precipitous, with 437 mm of rain compared to the average of 647 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; compared to the average of the last few years the production was slightly lower and the harvest took place 5-10 days early. The 2020 vintage brought to life white wines of good aromatic intensity and excellent acid structure. *\*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.*

**HARVESTING:** The harvest of Chardonnay La Fuga, held in August, takes place at the first light of dawn, it is a technical choice to preserve the quality of the grapes during transportation from the vineyard to the cellar, that aims to enhance the aromatic qualities during the pressing phase, a sustainable choice also focus on achieving energy savings.

**VINIFICATION:** Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Ageing in tanks, on its noble lees, for five months and at least three months in bottle before being released to the market.

**ANALYSIS DATA:** alcohol 12.80% ABV, total acidity 5.6 g/l, pH 3.26.

**TASTING NOTES (28/04/2021):** With a bright straw yellow color, La Fuga 2020 offers a fragrant bouquet with notes of tropical fruit (pineapple) and citrus peel (cedar) together with delicate hints of white flowers. In the mouth it is savory and fresh thanks to a pleasant acid finish.

**FOOD & WINE:** a perfect wine for an entire meal, it matches well with Risottos with vegetables or seafood, herbed chicken and savoury pies. Serve it in tulip-shaped goblets of medium size; uncork at time of serving; excellent at 10-12°C (50-54° F).

**WHEN YOU DESIRE TO:** Share the pleasure of food, matching different dishes with one wine. Spend time with your friends and intrigue them all, from the curious to the dedicated enthusiast.

**DIALOGUE WITH ART:** Gabriella Anca Rallo (founder of DonnaFugata, with her husband Giacomo) thought of "fleeing" and beginning a new life, passing from the arts to the land. Gabriella is a woman with the wind in her hair who is never at rest. Gabriella invented La Fuga, a label that not only suggests movement but also sunshine and the land.

**FIRST VINTAGE:** this wine debuted along with the Contessa Entellina DOC in 1994.