

DONNAFUGATA®

Vigna di Gabri 2010

Type: White Contessa Entellina DOP.

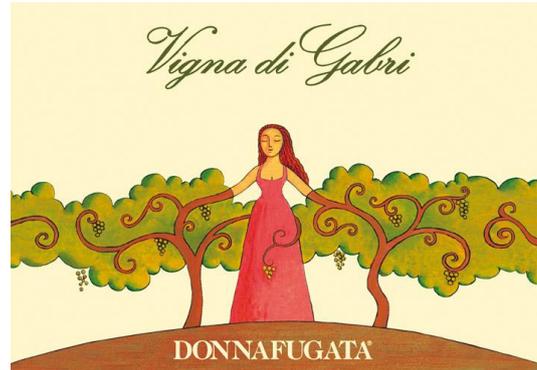
Grapes: mainly obtained by Ansonica grapes (66%), the blend is completed with Sauvignon Blanc, Chardonnay and a small percentage of Catarratto.

Production area: South-western Sicily, Contessa Entellina Estate, vineyard called "Vigna di Gabri".

Altitude: 200 to 300 m AMSL

Orography: hilly.

Soils: Clayey with a sub-alkaline reaction (pH 7.5 to 8). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).



VINEYARD

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur training, leaving 6 to 10 buds per plant.

Planting densities: 4,500 to 6,000 plants per hectare (1,822-2,429 an acre).

Yield per hectare: about 6 tons (2.4 tons an acre).

Vintage: 2010 was a rainier year than usual; yield somewhat lower but quality was high thanks to ripe and healthy grapes, obtained by a meticulous vineyard tending, giving wines of particular finesse; Vigna di Gabri 2010 is fruity, floral and mineral.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

Aging: 90% of the wine was aged in stainless steel vats, while 10% was aged in second passage French oak barrels, in both cases on the lees; at least three months in bottle before releasing.

Analysis data: alcohol 13.05% ABV, total acidity 6.1 g/l, pH 3.25.

TASTING NOTES

Description (01/06/2011): very happy interpretation offered by Vigna di Gabri 2010, a *cru* that in recent vintages has reached very high expressions of the Contessa Entellina estate. Excellent integrity of the varietal notes and of the overall aromatic richness of the wine. On the nose hints of yellow fruit with pleasant vegetal notes of Sauvignon Blanc and delicate marine hues. In the mouth it is round and very persistent.

Aging potential: 8-10 years.

THE WINE EXPERIENCE

Food & Wine: seafood pasta dishes. Fish roasted in the oven or over the coals, white meats with sauces, terrines and soufflés. Ideal with *baccalà al pomodoro* (salt cod in tomato sauce), vegetables and roasted porcini mushrooms. Serve it in relatively tall, tulip-shaped goblets of medium size and without bellies; uncork at time of serving; excellent at 10-12°C (50-54°F).

Occasions: the ideal wine to impress, we recommend it even for elegant and formal occasions.

Art & wine: "Vigna di Gabri" is not a fantasy name, because the wine bears the name of Gabriella (founder with her husband, Giacomo, of Donnafugata), who wanted to create it and strongly believed in the fullflavored fragrance of Ansonica. The new label created for the vintage 2004 shows the bond of Gabriella with her land and the Ansonica, one of Sicily's oldest native white grapes.

First vintage: 1987.