

Vigna di Gabri 2012

Vigna di Gabri 2012 confirms its pleasantness and elegance, and is characterized by an ample and elegant bouquet of fresh fruity notes with aromas of white flowers.

Type: Bianco Sicilia DOP.

Grapes: Ansonica grapes blended with Chardonnay, Viognier, Sauvignon Blanc and 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 7.8). 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 8 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: the 2012 vintage was slightly warmer than the seasonal averages, although it was characterized by regular climatic trends. The rainfall was concentrated in spring, but altogether in 2012 there was less rainfall than in the last 10 years, with yields that were slightly lower than average. A quality vintage that has given rise to fresh and fragrant white wines.

CELLAR

Fermentation: in stainless steel at a controlled temperature.

Ageing: 85% of the wine was aged in stainless steel vats, while 15% was aged in second passage French oak barrels; at least three months in bottle before releasing.

Analysis data: alcohol 13.08 % ABV, total acidity 5.9 g/l., pH: 3.30.

TASTING NOTES

Description (14/ 06/ 2013): Vigna di Gabri 2012 is a wine with great personality and charm. Bright straw yellow, the nose offers an ample bouquet of fresh fruity notes with scents of white flowers (lily of the valley and elder) and pleasant herbaceous nuances. Persistent on the palate, characterized by fragrant minerality.

Ageing potential: 8-10 years.

THE WINE EXPERIENCE

Food & Wine: seafood pasta dishes. Ovenbaked and char-grilled fish, white meat with sauce, flan 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).

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 graphics, renewed on the occasion of the wine's 25th Anniversary, is precious and elegant, and fully reflects the character of the wine.

First vintage: 1987.

