

Vigna di Gabri 2014

Versatile with character: intriguing wines that accompany you throughout the meal, versatile for food pairing

Vigna di Gabri 2014 is characterized by a fine and elegant bouquet with fragrant fruity notes and nuances of aromatic herbs. A fine and elegant white with an intriguing personality.



DENOMINATION: White 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".

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRAINS: altitude from 200 to 300 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 8 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of about 6 tons (2.4 tons an acre); about 1.1 kg per plant.

VINTAGE 2014: the 2014 vintage was characterized by a fairly balanced climatic trend, marked by a relatively mild winter and a cool, rainy spring. Overall, from 1 October 2013 to 30 September 2014, 620 mm of rainfall was recorded: a slightly lower figure compared to the average of the last 10 years, with rainfall concentrated in the spring

months. July and August passed without excesses of heat and with an excellent temperature range between day and night, thus favoring the production of particularly fresh and balanced wines.

HARVESTING: The Chardonnay and Sauvignon Blanc, destined for the production of Vigna di Gabri, were harvested during the first half of August, Viognier at the end of the month, while Ansonica and Catarratto, during the first and second week of September respectively.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). After the 85% of the wine was aged in cement vats, on its noble lees, while 15% was aged in second passage French oak barrels for 4 months, then at 8 months in bottle before releasing.

ANALYSIS DATA: alcohol 13.40 % ABV, total acidity 5.9 g/l., pH: 3.27.

TASTING NOTES (14/7/2015): Vigna di Gabri 2014 is bright straw yellow. The nose offers notes of white pulp fruit (peach) and citrus fruit (citron and bergamot), combined with hints of aromatic herbs (sage). Fresh and savory, the palate perfectly reflects the nose. Pleasant persistence on the finish. A fine and elegant white with an intriguing personality and surprising longevity.

AGEING POTENTIAL: 8-10 years.

FOOD & WINE: Seafood pasta, flans, baked fish, try also with 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).

WHEN YOU DESIRE: To get everyone to agree with originality. An intriguing and reliable solution. To gratify yourself with style. To enjoy a relaxing moment.

DIALOGUE WITH ART: "Vigna di Gabri" is not a fantasy name, because the wine bears the name of Gabriella (founder of Donnafugata, with her husband Giacomo), who wanted to create it and strongly believed in the full flavored 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.

RECENT AWARD:

90/100 (Vigna di Gabri 2014) *James Suckling*

FIRST VINTAGE: 1987.