

Vigna di Gabri 2015

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

Vigna di Gabri 2015, the cru Gabriella Rallo wanted to create, is characterized by a fragrant bouquet of white peach and grapefruit, combined with delicate scents of elderflower and wild flowers. A fine and elegant white with an intriguing personality.



DENOMINATION: White Sicilia DOC.

GRAPES: Ansonica grapes blended with Chardonnay, Viognier, Sauvignon Blanc and Catarratto.

PRODUCTION AREA South-western Sicily, Contessa Entellina Estate, vineyard called "Vigna di Gabri".

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 2015 Up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 average of the last 10 years. In July the maximum temperatures recorded were higher than the

average values for the period which favored the ripening process of the grapes. The considerable temperature fluctuations between day and night favored the concentration of aromatic precursors in the grapes.

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, while 15% was aged, on its noble lees, in second passage French oak barrels for 4 months, then at 8 months in bottle before releasing.

ANALYSIS DATA: alcohol 13.11 % ABV, total acidity 5.7 g/l., pH: 3.30.

TASTING NOTES (18/10/2015): Vigna di Gabri 2015 has a brilliant straw yellow color with light green reflections. The nose opens with fruity notes, classic white peach combined with a citrus note of grapefruit, intertwined with floral notes of elderflower and wild flowers. The palate perfectly reflects the nose, enlivened by a fresh savory streak. A fine and elegant white, with an intriguing personality and surprising longevity.

AGEING POTENTIAL: 10-12 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.