

DONNAFUGATA®

Vigna di Gabri 2019



Mediterranean Elegance collection: Elegant interpretations of the terroir

Vigna di Gabri 2019, the cru Gabriella Rallo wanted to create, is characterized by an intense bouquet of fruity and floral scents, combined with delicate hints of Mediterranean herbs. A fine and elegant white with an intriguing personality.

DENOMINATION: Sicilia DOC White

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 & CLIMATE: 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%. 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 8 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 6 - 7 tons/ha (2.4 – 2.8 tons an acre).

VINTAGE: in the heart of western Sicily, the **2019 vintage** was less precipitous, with 546 mm of rain compared to the average of 660 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. The white wines of 2019 are particularly fragrant and have an excellent acid structure. ***VINTAGE:** the average in Contessa Entellina is calculated from vintage 2003 to vintage 2017 and collected by SIAS, (Sicilian Agrometeorological Service); for the calculation we consider the period from October 1 to September 30.

HARVESTING: The Chardonnay destined for the making of Vigna di Gabri, was harvested during the second decade of August, followed by Sauvignon Blanc and Viognier, while Ansonica and

Lucido (Catarratto) were harvested between the first and second decade of September.

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 7 months, then 8 months in bottle before releasing.

ANALYSIS DATA: alcohol 13.25 % ABV, total acidity 5.9 g/l., pH: 3.33.

TASTING NOTES (20/01/2021): Vigna di Gabri 2019 has a brilliant straw yellow color with green reflections. The bouquet is intense and goes from fruity notes yellow-fleshed peach, floral scents (acacia) and hints of Mediterranean herbs. The palate is animated 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 or delicate meat like scallops with white wine. 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: Live a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure beauty.

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 originally wanted to create it and strongly believed in the full-flavored fragrance of Ansonica. The graphics, already renewed on the occasion of the wine's 25th Anniversary, with the 2017 vintage, pick up and emphasize some elements present in the original illustration by Stefano Vitale: a master-label that tells the link between Gabri and her Cru. The introduction of the Burgundy bottle also wants to enhance the preciousness and elegance of this wine which is one of DonnaFugata's most beloved wines.

FIRST VINTAGE: 1987.