

The Contessa Entellina
Estate

Donnafugata Brut Rosé 2019

Vino Spumante Rosé Sicilia Doc

A metodo classico, made from Pinot Nero grapes cultivated on high hillsides, that summarizes in the glass the Donnafugata philosophy. With delicate nuances of fruits and spices, this Brut Rosé is a sparkling wine of extraordinary elegance, the result of tailor-made production in very limited quantities.



PRODUCTION AREA
South-western Sicily.

GRAPES
Pinot Nero

SOILS AND CLIMATE
Altitude 470 - 500 m a.s.l.; hilly orography, facing north-east; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9), rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc); total limestone from 20 to 35%. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

VINEYARD
VSP (vertical shoot positioning) training with Guyot pruning; planting densities: 4,444 plants per hectare (2.5 m x 0.9 m); with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acre).

VINTAGE
In the 2019 vintage in Contessa Entellina, 546 mm of rain was recorded, a figure that is below the average* (660 mm) for this territory. Much of the rainfall was distributed in winter and spring, while the summer was fairly dry. The careful management of agronomic practices, from pruning and thinning to the choice of harvest times, inspired by eco-sustainable viticulture, resulted in healthy, well-ripened grapes.

*The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1st to September 30th of the following year is taken into account; the average is calculated starting from the 2003 harvest

HARVEST
Harvesting was done manually in boxes with careful selection of the grapes. The harvest of the Pinot Noir destined for the production of the rosé classic method took place on 8th August.

WINEMAKING AND AGING
Once the grapes reach the winery, they undergo a further selection on a vibrating table before soft pressing. Fermentation takes place in stainless steel at around 15-16 °C. The second fermentation in the bottle follows. After tirage the Rosé ages for 36 months on the lees.

TASTING NOTES

Old pink in colour, this Brut Rosé is characterized by an elegant and distinct bouquet. It offers tertiary notes of bread crust combined with delicate fruity hints of currant and pink grapefruit, and delicate spicy notes. In the mouth it presents a pleasant freshness and good structure, with a seductive return of the fruity sensations and a savory vein with a long persistence. (February 27th, 2024)

ARTISTIC LABELS

An elegant woman, her face lit with a slight smile... how can we not help thinking of *Mona Lisa* or *Lady with an Ermine* by Leonardo da Vinci and the many Italian portraits of women in the 1500s. A perfect balance of the elements, including, art, culture, nature. Compared with the very elegant original sketch, made on a wooden board, we just added a few touches of gold foil into the perlage, as beams of light that let us predict all the fine liveliness of its content.

FOOD PAIRING

A rosé table wine, excellent with raw or cooked crustaceans and fish tartare. We recommend it with thinly sliced prosciutto crudo. Serve in medium-size glasses, not flared, uncork at time of serving, excellent at 6-8 °C (42-46 °F).

ANALYTICAL DATA

Alcohol 12.00 % ABV - pH 3.08 - total acidity 6,9 g/l - residual sugar 6,0 g/l.

FIRST VINTAGE
2012.