

The Contessa Entellina  
Estate

# Vigna di Gabri 2021

## Sicilia Doc Bianco

*Vigna di Gabri 2021, 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 a surprising longevity.*



### PRODUCTION AREA

South-western Sicily, Contessa Entellina Estate, vineyard called *Vigna di Gabri*.

### GRAPES

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

### SOILS AND CLIMATE

Altitude from 200 to 300 m a.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

At Contessa Entellina 615 mm of rain were recorded in the 2021 vintage, a figure slightly below the average\* of 645 mm of this area: rainfall was concentrated in winter, particularly in February and March, while spring was dry; in this season the delicate phases of flowering and fruit set took regularly place. At the end of June there was a peak of heat which slowed down the vegetative phase of the plants, which was later compensated by lower temperatures in July. A further heat wave in the first two weeks of August accelerated ripening. The entire vegetative-production cycle was accompanied by intense and careful work in the vineyard and thus ended regularly. The quantity of grapes produced is slightly higher than in 2020 which – it must be remembered – was below the average. The quality is fully in line with the company objectives, oriented towards quality productions.

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

### HARVEST

The grapes of Chardonnay, Sauvignon Blanc and Viognier were harvested during the first ten days of August; Ansonica and Lucido (Catarratto) instead were picked during the first decade of September.

### WINEMAKING AND AGING

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 6 months, then 3 months in bottle before releasing.

### TASTING NOTES

*Vigna di Gabri 2021* has a bright straw yellow color with reflections greenish. The bouquet is intense and complex, ranging from citrusy and tropical aromas to floral notes and pleasant nuances of aromatic herbs. On the palate it is fresh and enveloping with a pleasant savory finish that lengthens its persistence. A fine and elegant white, with an intriguing personality and destined for a surprising longevity. (June 20<sup>th</sup>, 2022)

### AGING POTENTIAL

10-12 years.

### ARTISTIC LABELS

*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 original illustration by Stefano Vitale tells about the bond between Gabri and her Cru.

### FOOD PAIRING

Seafood pasta, flans, baked fish, try also with roasted porcini mushrooms or delicate meat like escallops 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).

### ANALYTICAL DATA

Alcohol 13.40% ABV, total acidity 5.5 g/l, pH: 3.32.

### FIRST VINTAGE

1987.