

Vigna di Gabri 2022

Sicilia Doc Bianco

Vigna di Gabri 2022, 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

Southwestern Sicily, in the Estate in the town of Contessa Entellina and other areas suitable for viticulture, in the vineyards named "Vigna di Gabri".

GRAPES

Ansonica, Viognier, Lucido (synonymous of Catarratto), Sauvignon Blanc and Chardonnay.

SOILS AND 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

Thanks to favorable climatic conditions, the 2022 vintage produced excellent results. A total of 1,016 mm of rain has been recorded, compared to an average* of 665 mm. Rains were concentrated in autumn and spring (between the end of April and the first ten days of May), providing soils with an important water reserve supplemented by emergency irrigation in some vineyards. Among the 1,016 mm of rainfall recorded, 150 mm fell during the last week of September, after the end of harvest. Generally speaking, temperatures were in line with last year's average; only in June did temperatures peak slowing down the vegetative phase, which later resumed regularly as temperatures returned to their seasonal average. Compared to 2021, there was a slight decrease in production; however, the quality of the 2022 vintage is very good.

* 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.



Donnafugata is certified Sustain

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 9 months in bottle before releasing.

TASTING NOTES

Vigna di Gabri 2022 has a bright straw yellow color with reflections greenish. The bouquet is intense and complex, ranging from citrusy, green apple and peach to floral notes and pleasant nuances of aromatic herbs such as sage and thyme. 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. (November 16th, 2023)

AGING POTENTIAL

Over 10 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

Alc 13% by vol.; total acidity 5.7 g/l., pH: 3.30.

FIRST VINTAGE

1987.