

Vigna di Gabri 2023

Sicilia Doc Bianco

Vigna di Gabri 2023, the cru conceived by Gabriella Rallo, is distinctive for its intense bouquet of yellow fruits and floral notes, combined with delicate hints of Mediterranean herbs.



PRODUCTION AREA

Southwestern Sicily, on the Estate of the Municipality of Contessa Entellina and in other particularly suitable areas, in the vineyards named "Vigna di Gabri".

GRAPES

Ansonica, Lucido (another name for Catarratto), Viognier, Chardonnay and Sauvignon Blanc.

SOILS AND CLIMATE

Prevalence of soils with altitude of 200 to 400 metres a.s.l., hilly orography and clay loam soils. Mild winters, dry and breezy summers with strong temperature variations between night and day.

VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot pruning and other traditional training methods suitable for producing quality grapes.

VINTAGE

After quite a dry winter, the heavy rainfall in May guaranteed an excellent water supply to the soil, enabling the vineyard to cope with the high temperatures that lasted for about ten days in July. 2023 was a challenging growing season: thanks to careful agronomic management, the vegetative production cycle nonetheless concluded regularly, producing fully ripe grapes. Production was below average but the quality of the grapes was perfectly in line with the company's targets.

HARVEST

The Chardonnay, Sauvignon Blanc and Viognier grapes were harvested in August; the Ansonica and Lucido grapes were picked in September.

WINEMAKING AND AGEING

Following the delicate pressing of the grapes, the must was fermented in steel at a controlled temperature and then aged for 6 months, mainly in vats and partly on the lees in second-passage barriques.

Vigna di Gabri is then aged for at least 9 months in the bottle before being marketed.

TASTING NOTES

Vigna di Gabri 2023 is a bright straw yellow colour. Its intense bouquet ranges from hints of yellow fruit (green apple and peach) to floral notes of elderflower and nuances of aromatic herbs. On the palate it is fresh with a savoury finish that lengthens its persistence (25/3/2025).

AGEING POTENTIAL

Over 10 years.

DESIGNER LABELS

Vigna di Gabri is not a made-up name because the wine bears the name of Gabriella Anca Rallo, founder of Donnafugata together with her husband Giacomo, who championed the creation of this wine because she believed in the enveloping fragrance of Ansonica. The illustration by Stefano Vitale on the label expresses the bond between Gabri and her cru.

FOOD PAIRINGS

Seafood pasta and rice dishes, flans, baked fish. Try also with delicate meats. Serve it in medium-sized wineglasses, without flaring, of good height; uncork at time of serving, serve at 10-12°C.

ANALYTICAL DATA

alc 13.5% by vol., total acidity 5.6 g/l, pH 3.23.

FIRST VINTAGE

1987.



Donnafugata is
certified Sostain