

# Vigna di Gabri 2024

## Sicilia Doc Bianco

*Vigna di Gabri, the cru dedicated to Gabriella Anca Rallo, is distinctive for its intense bouquet of yellow fruits and floral notes, combined with delicate hints of Mediterranean herbs.*



### PRODUCTION AREA

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

### GRAPES

Ansonica, Lucido (also known as Catarratto), Viognier, Sauvignon Blanc and Chardonnay.

### 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

The 2024 growing season was characterised by low rainfall and higher average temperatures; the harvest began a few days early. The quantity of grapes produced was below average; the quality was completely in line with the company's targets.

### HARVEST

The Chardonnay, Sauvignon Blanc, Viognier and Ansonica grapes were harvested in August; the Lucido grapes were harvested between the end of August and mid-September.

### WINEMAKING AND AGEING

Following the gentle pressing of the grapes, the must was fermented in steel at a controlled temperature and then aged for 8 months, mainly in tanks and partly on the lees in second-passage barriques. Vigna di Gabri is then aged for at least 7 months in the bottle before being marketed.

### TASTING NOTES

Vigna di Gabri 2024 is a bright straw yellow colour. Its intense bouquet ranges from floral notes of elderflower to hints of yellow-fleshed fruit and aromatic herbs. On the palate it is fresh with a savoury finish that lengthens its persistence (12/1/2026).

### 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.

### SERVING SUGGESTION

Seafood first courses, 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% by vol., total acidity 5.8 g/l, pH 3.28.

### FIRST VINTAGE

1987.



Donnafugata is certified Sustain