

Rosé Millesimato 2012

Mediterranean Elegance: Great wines with a Mediterranean character, produced from international varieties

Donnafugata is expanding its range of sparkling wines with a rosé millesimato produced in limited quantity. A metodo classico, made from only Pinot Nero grapes cultivated on high hillsides, that summarizes in the glass the Donnafugata philosophy. The new rosé is, in fact, an eclectic wine, the fruit of a sartorial savoir faire, with pleasant structure and finesse.

DENOMINATION: Vino Spumate Rosé Sicilia DOC

TYPE : Brut Rosé Metodo Classico

GRAPES: Pinot Nero

PRODUCTION AREA: South-western Sicily, Tenuta di Contessa Entellina and nearby areas

TERRAINS: altitude 470 - 500 m a.m.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%.

VINEYARD: VSP (vertical shoot positioning) pruning with Guyot training; planting densities: 4,444 plants per hectare (2.5 m x 0.9 m); yield per hectare: 8.5 tons (3.4 tons per acre); about 1.9 kg per plant.

VINTAGE 2012: 2012 was slightly warmer than the seasonal averages, although it was characterized by a normal climatic trend. The rainfall was concentrated in spring, but altogether in 2012 there was less rainfall than in the last 10 years (470 mm, from 1 October 2011 to 30 September 2012, compared to an average of 660 mm), with slightly

lower yields.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Pinot Nero destined for the production of the Rosé was harvested during the first week of August.

VINIFICATION: Once the grapes reach the winery, they undergo further selection on a vibrating table before soft pressing. Fermentation takes place in stainless steel at around 15- 16°C. Second fermentation in the bottle follows. After tirage the Rosé ages for about 30 months on the lees.

ANALYSIS DATA: alcohol 12.65 % ABV - pH 3.1 - total acidity 7.2 g/l - residual sugar 3 g/l.

TASTING NOTES (11/03/2016): old rose color with slightly orange reflections, this Rosé Millesimato is characterized by a distinct bouquet that reveals remarkable finesse. It offers tertiary notes of bread crust combined with delicate fruity scents of saturn peach skin and candy. The palate is well defined and full, good structure, it perfectly reflects the nose. A long, persistent finish.

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

WHEN YOU DESIRE: To live an intense sensorial experience. To share your good taste and culture. To live a moment of glamour. To enjoy beauty.

DIALOGUE WITH ART: 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.

