

## Brut Rosé 2017

**The Contessa Entellina estate:** Where Donnafugata began

*A metodo classico, made from Pinot Nero grapes cultivated on high hillsides, that summarizes in the glass the Donnafugata philosophy. With delicate nuances of fruits and spices, this Brut Rosé is a sparkling wine of extraordinary elegance, the result of tailor-made production in very limited quantities.*



**PRODUCTION AREA:** South-western Sicily.

**DENOMINATION:** Vino Spumante Rosé Sicilia DOC

**TYPE:** Brut Rosé Metodo Classico

**GRAPES:** Pinot Nero

**TERRAINS & CLIMATE:** 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%. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

**VINEYARD:** VSP (vertical shoot positioning) pruning with Guyot training; planting densities: 4,444 plants per hectare (2.5 m x 0.9 m); with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acre).

**VINTAGE:** The vintage 2017 recorded 555 mm\* of rainfall, a figure that is a little below the average of 662 mm\*\*. Since rainfall was mainly concentrated in autumn and winter, during the summer months of June and July, we intervened with emergency irrigation. Thus the vineyards were able to complete the vegetation-production cycle in a regular manner. Regarding temperatures, between July and August, values were higher than seasonal averages and this resulted in the ripening of all the varieties cultivated in the area 1-2 weeks earlier than usual. Despite the peak temperatures, in this period of the summer, good temperature ranges between day and night have given healthy grapes with an excellent aromatic and phenolic maturation.

There is a decline in quantity approximately 15% compared to the company average, but thanks

to careful management of agronomic practices and vinification, from a quality point of view, the 2017 vintage gave wines of great finesse. (\*VINTAGE: in Contessa Entellina we consider the period from October 1 to September 30; RAINFALL: average obtained from SIAS, (Sicilian Agrometeorological Service), the average is calculated at Contessa Entellina from the harvest 2003).

**HARVESTING:** manual harvesting into crates with careful selection of the grapes on the highest vineyards 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 36 months on the lees.

**ANALYSIS DATA:** alcohol 11,97 % ABV - pH 3.05 - total acidity 7,4 g/l - residual sugar 6,0 g/l.

**TASTING NOTES (21/02/2022):** with a antique pink color, this Brut Rosé is characterized by an elegant and distinct bouquet. It offers tertiary notes of bread crust combined with delicate fruity hints (pink grapefruit) and spices. In the mouth it combines freshness and good structure, with a pleasant return of fruity sensations and a savory vein with long persistence.

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

**MEDITERRANEAN ELEGANCE COLLECTION:** Elegant interpretations of the terroir. **WHEN YOU DESIRE TO:** Live a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure 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.

**FIRST VINTAGE:** 2012.