

The Contessa Entellina
Estate

B Brut Millesimato Edizione Limitata 2012

Vino Spumante Bianco Sicilia Doc

“B” is a very small prestigious production, born from an extremely careful selection of the grapes in the vineyards; its remarkable potential has expressed thanks to a long and wise aging on lees for 86 months. The late disgorgement gives this metodo classico wine an extraordinary complexity. A sophisticated limited edition of only 331 bottles.



PRODUCTION AREA

South-western Sicily, in Contessa Entellina Estate and neighboring areas.

TYPE

Metodo Classico – Brut.

GRAPES

Chardonnay and Pinot Nero.

SOILS AND CLIMATE

Altitude 470-500 m a.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). The winters are mild; summers are dry and windy with substantial temperature variation between day and night.

VINEYARD

VSP (vertical shoot positioning) training with Guyot pruning; 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

2012 was warmer than the usual seasonal temperatures, even though the vintage was overall characterized by regular weather conditions. Rainfalls were concentrated in spring, and overall it was not a rainy year (470 mm, compared to the average 660 mm of the area); the production yield has been slightly lower than average.

** 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.*

HARVEST

Manual harvesting into crates with careful selection of the grapes. The harvesting of the Chardonnay and the Pinot Nero happened in the first days of August in the highest vineyards of the Estate (470-500 m a.s.l.), giving grapes with the ideal high acidity.

WINEMAKING AND AGING

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 (59-61°F). Second fermentation in the bottle follows. After tirage this Brut ages for 86 months on its lees, gaining its outstanding complexity.

TASTING NOTES

This wine has a bright straw yellow color, with golden hues, it has a wide and elegant bouquet, which combines notes of pastries and bread crust with dried fruit hints. On the palate, it stands out for its freshness and elegant minerality. A Brut of class and harmony, with a fine perlage and a savory finish. (October 3rd, 2022)

ARTISTIC LABELS

The label of this special Limited Edition comes from a brand-new wonderful illustration by Stefano Vitale. The artist took inspiration from the prestigious medieval illuminated manuscripts, proposing the symbolic woman appearing in every Donnafugata sparkling wine label: an elegant figure, drawn while she's tasting a glass of wine in the vineyards; the splendid “B”, initial of Brut, encloses and enhances the protagonist. The original background color refers to the lapis lazuli powder which, together with the gold, enriches this label. The packaging also shows the number of the 331 bottles that make up this prestigious very small production.

FOOD PAIRING

For its quality, B 2012 is a Metodo Classico to enjoy throughout a whole meal, and it goes particularly well with fish and white meat dishes with more taste intensity. Serve in medium-sized glasses, not flared, uncork at the time of serving, excellent at 6-8°C (42-46°F).

ANALYTICAL DATA

Alcohol 12,11% ABV; total acidity 7.8 g/l, pH 3.12; residual sugar 4.0 g/l.

DATE OF DISGORGEMENT

June 2020.

FIRST VINTAGE

2012.