

The Contessa Entellina  
Estate

# B Brut Millesimato Edizione Limitata 2013

## 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 391 bottles.*



### PRODUCTION AREA

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

### 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

The 2013 vintage was characterized by fairly balanced climatic trends, with a relatively mild winter, fresh spring and cool summer. The rainfall reached 713 mm compared to the average\* of 660 mm.

*\* The precipitation data are collected by SIAS, Sicilian Agrometeorological Service; the rainfall recorded from October 1<sup>st</sup> to September 30<sup>th</sup> 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 ten 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). The second fermentation in the bottle follows. After tirage, this *Brut* ages for 86 months on its lees, gaining its outstanding complexity.

### TASTING NOTES

With its bright straw color, golden tints and refined perlage, it has a generous and elegant bouquet that combines aromas of white currants and white plums with herby notes of sage and rosemary, among others. It also has tertiary aromas produced by the aging process, such as bread crust and pastry. Nota-

ble for its freshness and sophisticated minerality, it has an aromatic and savory finish in the mouth. A *Brut* of great class and harmony. (August 2<sup>nd</sup>, 2023)

### 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* 2013 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 12.38% vol., total acidity 7.2 g/l, pH 3.13; residual sugar 7.8 g/l.

### FIRST VINTAGE

2012.