

# Donnafugata Brut 2021

Sicilia Doc  
Vino Spumante Bianco

*The Donnafugata Traditional Method Brut stands out for its bouquet of white-fleshed fruits and citrus peel combined with hints of pastry and bread crust. Intense and harmonious in the mouth.*



## PRODUCTION AREA

Southwestern Sicily in particularly suitable areas.

## GRAPES

Chardonnay and Pinot Nero.

## TYPE

Traditional Method Brut.

## SOILS AND CLIMATE

Prevalence of soils with altitude of 470 to 500 metres a.s.l., high hilly orography and clay loam soils. Mild winters; dry, breezy summers with strong temperature variations between night and day.

## VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot pruning.

## VINTAGE

The 2021 growing season recorded 615 mm of rainfall, slightly less than the 645 mm average\* for this area. Rainfall was concentrated in the winter, while the spring was dry; during this season, the delicate flowering and fruit set phases proceeded regularly. The entire vegetative production cycle was accompanied by intense and painstaking work in the vineyard and therefore concluded regularly. The quality was fully in line with the company's goal of guaranteeing premium products. *\*Rainfall data is measured by SIAS, Servizio Informativo Agrometeorologico Siciliano, Contessa Entellina station, and based on precipitation recorded from 1 October to 30 September of the following year; the average is calculated on data going back to the 2003 harvest.*

## HARVEST

The grapes were collected by hand in crates and carefully sorted. The Chardonnay and Pinot Nero grapes were harvested in the first week of August.

## WINEMAKING AND AGEING

On arriving at the winery, the grapes are subject to additional sorting on a vibrating table before being delicately pressed. Fermentation takes place in steel at a controlled temperature. This is followed by secondary fermentation in the bottle. The wine is aged on the lees for around 36 months before disgorgement, and is then aged in the bottle for at least 6 months before being released.

## TASTING NOTES

With its bright straw colour and fine perlage, the 2021 Brut has a fresh bouquet with hints of white-fleshed fruit and citrus peel.

It also has pastry and bread crust notes typical of ageing on the lees. In the mouth it is intense, harmonious and savoury. (August 27, 2025).

## AGEING POTENTIAL

Enjoy at its best within 8-10 years.

## DESIGNER LABELS

An elegant woman, her face illuminated with a little smile, who brings to mind the Mona Lisa and the Lady with an Ermine by Leonardo da Vinci, and many other 16th century Italian portraits of women. A perfect balance of art, culture and nature. Compared with the elegant original sketch, made on a wooden board, we have added just a few touches of gold foil to the perlage, like glints of light that hint at the vivacity of the bottle's contents.

## FOOD PAIRINGS

Aperitif glass, to enjoy with finger food like croûtons garnished with bottarga and basil, tempura vegetables or cold meat platters. It goes well with fish- and shellfish-based first courses; try also with pan-seared scallops and fried fish. Serve in medium-sized wineglasses, without flaring. Uncork at time of serving, serve at 6-8 °C.

## ANALYTICAL DATA

alc 12.5% vol., total acidity 7.3 g/l, pH 3.05, residual sugars 6.0 g/l.

## FIRST VINTAGE

2007.



Donnafugata è  
certificata Sostain

ineyards and Wineries

Contessa Entellina / Etna / Marsala / Pantelleria /  
Vittoria

[www.donnafugata.it](http://www.donnafugata.it)

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