

La Fuga 2025

Contessa Entellina Doc Chardonnay - Sicilia

La Fuga 2025 is distinctive for its fragrant bouquet with notes of tropical and citrus fruits, and delicate white floral aromas.



PRODUCTION AREA

Southwestern Sicily, on the Estate of the Municipality of Contessa Entellina.

GRAPES

Chardonnay.

SOILS AND CLIMATE

Prevalence of soils with altitude of 200 to 400 metres a.s.l., hilly orography and clay loam soils. Mild winters, dry and breezy summers with strong temperature variations between night and day.

VINEYARD

VSP (Vertical Shoot Positioning) training with Guyot pruning and other traditional training methods suitable for producing quality grapes.

VINTAGE

Autumn and winter rainfall ensured good water reserves in the soil; in May, the rains supported the vegetative phase. The summer was mild, without excessive heat spikes except for those between July 24th and 25th, after which maximum temperatures returned to average values, giving way to good day-night temperature swings: ideal conditions for gradual and balanced ripening.

HARVEST

The Chardonnay harvest took place in the first half of August.

WINEMAKING AND AGEING

Fermentation takes place in steel at a controlled temperature. This is followed by ageing in vats, on the lees, for 5 months and then at least 4 months in the bottle before marketing.

TASTING NOTES

With a brilliant straw-yellow color, La Fuga 2025 offers a fragrant bouquet with citrus notes, tropical fruit (pineapple), and aromatic herbs. On the palate, it is savory and fresh with a mineral finish (June 8, 2026).

AGEING POTENTIAL

To be enjoyed at its best within 4-5 years.

ARTISTIC LABEL

Gabriella Anca Rallo (founder of Donnafugata together with her husband Giacomo) decided to “escape” (“fuggire” in Italian) and start a new life, passing from the arts to the land. Gabriella is a woman with the wind in her hair who is always on the go. Gabriella invented La Fuga, a label that not only suggests movement but also sunshine and the land.

FOOD PAIRINGS

Pair with vegetable risottos and seafood. Try also with herby chicken, quiches and fish mains. Serve it in good-sized tulip-shaped wineglasses; it can be uncorked at the time of serving and served at 10-12°C.

ANALYTICAL DATA

alc 13% by vol., total acidity 5.5 g/l, pH 3.29.

FIRST VINTAGE

This wine debuted along with the Contessa Entellina DOC in 1994.



Donnafugata is certified Sustain



Lightweight bottle produced on the island mainly from recycled glass