

The Contessa Entellina
Estate

La Fuga 2021

Contessa Entellina Doc Chardonnay Sicilia

La Fuga, the Chardonnay from the night harvest, 2021 vintage is characterized by a fragrant bouquet with notes of pome fruits and fresh citrus notes.



PRODUCTION ZONE

South-western Sicily, Contessa Entellina Estate.

GRAPES

Chardonnay.

SOILS AND CLIMATE

Altitude from 200 to 300 m a.s.l. (656-984 ft); hilly orography; clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9) rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc) and total limestone from 20 to 35%. Mild winters with little rainfall. Warm, dry, ventilated summers. Substantial differences between day and night-time temperatures.

VINEYARD

VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,500-6,000 plants per hectare (1,822-2,429 per acre), with yields of 7-8 tons per hectare (3.0-3.2 tons per acre).

VINTAGE

At Contessa Entellina 615 mm of rain were recorded in the 2021 vintage, a figure slightly below the average* of 645 mm of this area: rainfall was concentrated in winter, particularly in February and March, while spring was dry; in this season the delicate phases of flowering and fruit set took regularly place. At the end of June there was a peak of heat which slowed down the vegetative phase of the plants, which was later compensated by lower temperatures in July. A further heat wave in the first two weeks of August accelerated ripening. The entire vegetative-production cycle was accompanied by intense and careful work in the vineyard and thus ended regularly. The quantity of grapes produced is slightly higher than in 2020 which – it must be remembered – was below the average. The quality is fully in line with the company objectives, oriented towards quality productions.

** 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

The harvest of Chardonnay *La Fuga*, held in the first half of August, takes place at the first light of dawn, it is a technical choice to preserve the quality of the grapes during transportation from the vineyard to the cellar, that aims to enhance the aromatic qualities during

the pressing phase, a sustainable choice also focus on achieving energy savings.

WINEMAKING AND AGING

Fermentation in stainless steel, at a temperature of 14-16°C (57-61°F). Ageing in tanks, on its noble lees, for five months and at least three months in bottle before being released to the market.

TASTING NOTES

With a bright straw yellow color, *La Fuga* 2021 offers a fragrant bouquet with notes of pomaceous fruit (yellow apple) and citrus zest (lemon) together with delicate hints of white flowers. On the palate it is savory and fresh thanks to a pleasant acidic finish. (March 16th, 2022)

ARTISTIC LABELS

Gabriella Anca Rallo (founder of Donnafugata, with her husband Giacomo) thought of "fleeing" and beginning a new life, passing from the arts to the land. Gabriella is a woman with the wind in her hair who is never at rest. Gabriella invented *La Fuga*, a label that not only suggests movement but also sunshine and the land.

FOODPAIRING

A perfect wine for an entire meal, it matches well with Risottos with vegetables or seafood, herbed chicken and savoury pies. Serve it in tulip-shaped goblets of medium size; uncork at time of serving; excellent at 10-12°C (50-54°F).

ANALYTICAL DATA

Alcohol 13.45% ABV, total acidity 5.6 g/l, pH 3.29.

FIRST VINTAGE

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