

La Fuga 2023

Contessa Entellina Doc Chardonnay - Sicilia

La Fuga 2023 is characterized by a fragrant bouquet with notes of tropical fruits, citrusy and delicate floral scents.



PRODUCTION AREA

Southwestern Sicily, in the Estate in the town of Contessa Entellina.

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

Overall, 604mm of rain was recorded compared to the average of 662mm*. In particular, after a winter with little rain, the abundant rains in May guaranteed an excellent water supply to the soil which allowed the vineyard to cope with the high temperatures that lasted for about ten days in July. The following weeks were characterized by ideal climatic conditions. 2023 was a challenging vintage: thanks to scrupulous agronomic management, the vegetative production cycle ended regularly, giving life to well-ripe grapes. There was a lower production than the average of this estate, of a quality perfectly in line with the company objectives.

**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 Chardonnay harvest for the production of La Fuga began a week later than the average of recent years, and took place around mid-August. The harvest 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, which 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). Aging in tanks, on its noble lees, for five months and at least six months in bottle before being released to the market.

TASTING NOTES

With a bright straw yellow colour, *La Fuga 2023* offers a fragrant bouquet with notes of tropical fruit and citrus peel (lemon) together with delicate hints of white flowers. In the mouth, it is savory and fresh thanks to a pleasant acidity. (July 5th, 2024)

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.

FOOD PAIRING

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 13.5% by vol.; total acidity 5.6 g/L, pH 3.23.

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 the island from 30% recycled glass

DONNAFUGATA

v
ineyards and Cellars

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