

Anthilia 2016

Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness.

The most enjoyed Donnafugata wine in the world, the 2015 vintage is characterized by a fresh and fragrant bouquet with notes of fruit and Mediterranean scrub. A very versatile wine, ideal with fish and vegetarian first and second courses.



CATEGORY: Fresh and Fruity - *wines based on autochthonous varieties, modern and that have an immediate pleasantness*

DENOMINATION: White - Sicilia Doc

GRAPES: Catarratto, the predominant variety; the blend is complemented by other autochthonous and international varieties.

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 8.0 - 9.0 tons/ha (3.2 - 3.6 tons/acres)

VINTAGE 2016: The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines.

HARVESTING: The Catarratto - the predominant variety in the blend - was harvested during the second ten days of September.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Ageing in tanks for two months and then at least two months in bottle before release.

ANALYTICAL DATA: alcohol 12.50 % vol. - total acidity 5.6 g/l - pH 3.1

TASTING NOTES (04/02/2017): Anthilia 2016 has a straw yellow color. The nose presents a fresh and fruity bouquet with notes of white-fleshed fruits (peach and medlar) combined with scents of Mediterranean scrub. On the palate we find the evident fruity note again, refreshed by agreeable sapidity. It finishes with good persistence.

LONGEVITY: enjoy it over the next 3 years.

FOOD & WINE: perfect when paired with lightly smoked fish, crustaceans, anchovies and first courses, also baked. Excellent with tuna salad, aubergine rolls and stuffed mussels. Serve in glasses of medium size and height; it can be uncorked at time of serving, excellent at 9–11°C (48- 51°F)

WHEN YOU DESIRE: To color your day. A little everyday luxury that makes every day a celebration. A discovery to share with friends. A moment of leisure and lightness.

DIALOGUE WITH ART: the label depicts the face of a woman, mysterious and fleeting like the Elymian civilization. Anthilia is the name given to the city of Entella on the top of the Rocca in Roman times. Today, Anthilia is the name of a wine that is identified with the ancient territory where it has its roots. It is the first wine to have been conceived at Donnafugata and still remains to this day in the hearts of many admirers.

RECENT AWARDS

92/100 points (Anthilia 2014) - *James Suckling (Nov. 2015)*

Oscar Quality/Price (Anthilia 2013) - *BereBene Gambero Rosso 2015*

Prio 2015

Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

An autochthonous single variety with marked scents of citrus, Prio 2016 is an intense and fragrant white that brings joy at first sip.



DENOMINATION: White - Catarratto Sicilia Doc

GRAPES: Catarratto.

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres)

VINTAGE 2016: The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines.

HARVESTING: The Catarratto for the production of Prio was harvested during the second ten days of September.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Aging in tanks for two months and then at least three months in bottle before release.

ANALYSIS DATA: alcohol 12.38 % vol ABV, total acidity 5.7 g/l, pH 3.23

TASTING NOTES (09/03/2017): Prio 2016 has a brilliant straw yellow color. The nose offers a fragrant bouquet with marked citrus scents of lemon and citron combined with notes of white-fleshed pineapple. The palate is fresh and perfectly reflects the nose.

AGING POTENTIAL: to be enjoyed within 3 years.

FOOD & WINE: it goes well with hot and cold seafood appetizers, crustaceans and vegetable-based pastas. Serve it in tulip-shaped glasses of medium size and height, it can be uncorked at time of serving, excellent at 9-11°C (48-52° F).

DIALOGUE WITH ART: Joy, happiness, this is the meaning of *prio* in Sicilian dialect. It is the unexpected and authentic joy of a woman, sitting on a beach at sunset on a day in early summer, sweetly kissed by a butterfly that lands on her face. A lively and sensual label like the Catarratto signed Donnafugata.

FIRST VINTAGE: 2014

SurSur 2016



Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

A fresh and fruity Grillo with a youthful spirit, SurSur 2016 is characterized by a fragrant bouquet of peaches, elderflowers and rosemary.

DENOMINATION: Grillo Sicilia Doc White

GRAPES: Grillo

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

VINTAGE 2016: The 2016 vintage was characterized by a fairly balanced climatic trend, marked by a mild spring and a summer without excessive peaks of heat, allowing the vineyard to continue the vegetative cycle in a balanced way. Overall, from 1 October 2015 to 30 September 2016, 590 mm of rainfall was recorded, a slightly lower figure compared to seasonal averages. Careful vineyard management allowed us to bring into the winery healthy and well-ripened grapes, a premise of quality, long-lived wines.

HARVESTING: The Grillo for the production of SurSur was harvested during the second and third week of September.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Aging in tanks for two months and then at least three months in bottle before release.

ANALYSIS DATA: alcohol 12.73 % ABV - total acidity 5.2 g/l - pH 3.20

TASTING NOTES (09/03/2017): brilliant straw yellow, on the nose SurSur 2016 offers a fresh bouquet with fruity notes of white peaches combined with scents of elderflowers and rosemary. A soft palate, the fruity notes return combined with pleasant freshness.

AGING POTENTIAL: to be enjoyed within 3 years.

FOOD & WINE: it matches perfectly with seafood appetizers, vegetarian first courses and roast fish. Serve in tulip glasses of medium size and height, it can be uncorked at time of serving, excellent at 9–11°C.

OCCASIONS: SurSur, to enjoy with friends, we recommend it for an aperitif or your gourmet picnics.

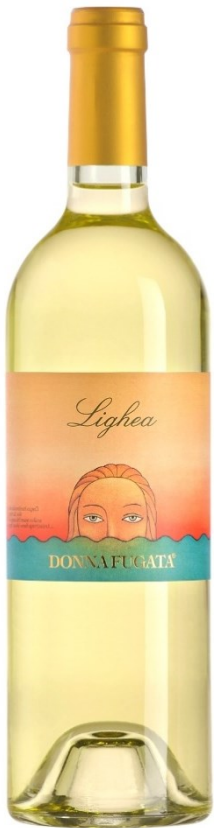
DIALOGUE WITH ART: Grillo is an ancient autochthonous Sicilian grape variety, but it is also a cute little animal (the cricket) that brings good luck. The name *sur sur*, that means cricket, comes from the classical Arabic language which was once also spoken in Sicily. The voice of spring, with its scents and colors, is depicted on the label. It shows Gabriella (founder of Donnafugata, with her husband Giacomo) as a girl in flight, running barefoot through the flowers and fresh grass, following the singing of crickets that sounds sweet to her ears, like a thousand "SurSur...".

FIRST VINTAGE: 2012.

Lighea 2016

Versatile with character: intriguing wines that accompany you throughout the meal, versatile for food pairing

An unforgettable aromatic Mediterranean white, the fruit of the heroic viticulture of Pantelleria, Lighea 2016 is characterized by an ample and rich bouquet combined with a fresh mineral vein.



DENOMINATION: Zibibbo Sicilia Doc

GRAPES: Zibibbo (Muscat of Alexandria)

PRODUCTION ZONE: island of Pantelleria (South-western Sicily); Khamma, Mulini, Mueggen, Ghirlanda, Serraglia, Gibbiuna, Barone, Bukkuram, Favarotta, Monastero

TERRAINS: altitude from 20 to 400 m a.m.s.l.; Orography: complex, typically volcanic, with terrains mainly cultivated on terraces. Soils: sandy, originating from lava, sub-acid or neutral reaction; deep and fertile, well-endowed with minerals.

VINEYARD: the vines are cultivated, in hollows, low alberello pantesco. The low bush vine of Pantelleria has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity as a "creative and sustainable" practice. Planting density from 2,500 to 3,600 plants/ha with yields of 5- 6- tons/ha (2 – 2.4 tons per acres).

VINTAGE 2015: the climatic trend recorded for the 2015 vintage was fairly normal, with rainfall in line with the average of the last years (501 mm vs 499 mm). Overall, the vintage was very positive, with the quantity and quality of the grapes harvested in line with the company's

objectives.

HARVESTING: The harvest of the grapes for the production of Lighea that come from the vineyards located in the cooler districts began on 27 August and ended on 24 September.

VINIFICATION: fermentation took place in stainless steel at a temperature of 14-16°C. Aging in tanks for two months and three months in bottle before release.

ANALYSIS DATA: alcohol 12.38% ABV, total acidity 5.7 g/l, pH 3.20

TASTING NOTES (09/03/2017): Lighea 2016 has a brilliant straw yellow color with greenish reflections. The nose offers a rich and fragrant bouquet with classic notes of orange blossom combined with scents of saturn peaches and

AGING POTENTIAL: to be enjoyed within 4-5 years.

FOOD & WINE: recommended with all types of oily fish, baked pasta in white sauce, fried fish. Serve it in tulip-shaped goblets of medium size; uncork at time of serving; excellent at 9-11°C (48-52° F).

WHEN YOU DESIRE:

DIALOGUE WITH ART: "From the disheveled tresses the color of the sun, seawater flowed over the green, wide-open eyes." Thus Giuseppe Tomasi di Lampedusa describes Lighea, the bewitching siren and principal figure in his novel. She has inspired the creation of a complex and innovative wine and an equally original label. "It was not easy to print this label", Gabriella (founder of Donnafugata, with her husband Giacomo) recalled, "and preserve the thousand shadings of colors of Pantelleria Island, painted in the original drawing."

FIRST VINTAGE: 1990.

La Fuga 2015

Versatile with character: intriguing wines that accompany you throughout the meal, versatile for food pairing

A Chardonnay with a Sicilian character that amazes with its fresh liveliness, La Fuga 2015 is characterized by a fragrant bouquet with classic tropical aromas combined with notes of citrus and Mediterranean scrub



DENOMINATION: Sicilia Contessa Entellina DOC Chardonnay

GRAPES: Chardonnay.

PRODUCTION AREA: South-western Sicily, Contessa Entellina Estate.

Sicilia Doc White

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 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%.

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

VINTAGE 2015: Up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 average of the last 10 years. In July the maximum temperatures recorded were higher than the average values for the period which favored the ripening process of the grapes. The considerable temperature fluctuations between day and night favored the concentration of aromatic precursors in the grapes.

HARVESTING: The night harvesting of the Chardonnay began on August 3rd, and has given rise to a fragrant perfumed expression of La Fuga.

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

ANALYSIS DATA: alcohol 13.26% ABV, total acidity 6.2 g/l, pH 3.32.

TASTING NOTES (13/05/2016): La Fuga 2015 has a brilliant straw yellow color. The nose is characterized by a fresh bouquet with notes of fragrant tropical fruit (pineapple) and citrus fruit (citron) combined with nuances of Mediterranean scrub (thyme). In the mouth it amazes with its intense minerality combined with a pleasant vein of acidity.

AGING POTENTIAL: to be enjoyed within 5-6 years.

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

WHEN YOU DESIRE: To get everyone to agree with originality. An intriguing and reliable solution. To gratify yourself with style. To enjoy a relaxing moment.

DIALOGUE WITH ART: 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.

FIRST VINTAGE: this wine debuted along with the Contessa Entellina DOC in 1994.

Vigna di Gabri 2015

Versatile with character: intriguing wines that accompany you throughout the meal, versatile for food pairing

Vigna di Gabri 2015, the cru Gabriella Rallo wanted to create, is characterized by a fragrant bouquet of white peach and grapefruit, combined with delicate scents of elderflower and wild flowers. A fine and elegant white with an intriguing personality.



DENOMINATION: White Sicilia DOC.

GRAPES: Ansonica grapes blended with Chardonnay, Viognier, Sauvignon Blanc and Catarratto.

PRODUCTION AREA South-western Sicily, Contessa Entellina Estate, vineyard called "Vigna di Gabri".

TERRAINS: altitude from 200 to 300 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 8 buds per plant. Density 4,500 - 6,000 plants/hectare (1,822-2,429 an acre), with yields of 6 - 7 tons/ha (2.4 – 2.8 tons an acre).

VINTAGE 2015 Up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 average of the last 10 years. In July the maximum temperatures recorded were higher than the average

values for the period which favored the ripening process of the grapes. The considerable temperature fluctuations between day and night favored the concentration of aromatic precursors in the grapes.

HARVESTING: The Chardonnay and Sauvignon Blanc, destined for the production of Vigna di Gabri, were harvested during the first half of August, Viognier at the end of the month, while Ansonica and Catarratto, during the first and second week of September respectively.

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). After the 85% of the wine was aged in cement vats, while 15% was aged, on its noble lees, in second passage French oak barrels for 4 months, then at 8 months in bottle before releasing.

ANALYSIS DATA: alcohol 13.11 % ABV, total acidity 5.7 g/l., pH: 3.30.

TASTING NOTES (18/10/2015): Vigna di Gabri 2015 has a brilliant straw yellow color with light green reflections. The nose opens with fruity notes, classic white peach combined with a citrus note of grapefruit, intertwined with floral notes of elderflower and wild flowers. The palate perfectly reflects the nose, enlivened by a fresh savory streak. A fine and elegant white, with an intriguing personality and surprising longevity.

AGEING POTENTIAL: 10-12 years.

FOOD & WINE: Seafood pasta, flans, baked fish, try also with roasted porcini mushrooms. Serve it in relatively tall, tulip-shaped goblets of medium size and without bellies; uncork at time of serving; excellent at 10-12°C (50-54°F).

WHEN YOU DESIRE: To get everyone to agree with originality. An intriguing and reliable solution. To gratify yourself with style. To enjoy a relaxing moment.

DIALOGUE WITH ART: "Vigna di Gabri" is not a fantasy name, because the wine bears the name of Gabriella (founder of Donnafugata, with her husband Giacomo), who wanted to create it and strongly believed in the full flavored fragrance of Ansonica. The graphics, renewed on the occasion of the wine's 25th Anniversary, is precious and elegant, and fully reflects the character of the wine.

RECENT AWARD:

90/100 (Vigna di Gabri 2014) *James Suckling*

FIRST VINTAGE: 1987.

Chiarandà 2014

Mediterranean Elegance: Great wines with a Mediterranean character, produced from international varieties.



Chiarandà 2014 perfectly interprets its Mediterranean Chardonnay soul, a complex bouquet with evident notes of aromatic herbs combined with scents of yellow-fleshed fruit. A complex and enveloping white, with a long and satisfying persistence and great aging potential.

DENOMINATION: White Contessa Entellina Chardonnay DOP.

GRAPES: Chardonnay

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

TERRAINS: altitude from 200 to 300 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 8 buds per plant. Density 5,000 to 6,000 plants per hectare (2,024-2,429 an acre), and yields of 5 – 6 tons/ha (2 – 2.4 tons an acre).

VINTAGE 2014: The 2014 vintage was characterized by a fairly balanced climatic trend, marked by a relatively mild winter and a cool, rainy spring. Overall, from 1 October 2013 to 30 September 2014, 620 mm of rainfall was recorded, a slightly lower figure compared to the seasonal average, with rainfall concentrated in the spring months. July and August passed without excesses of heat and with an excellent temperature range between day and night, thus favoring the production of particularly fresh and balanced wines.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Chardonnay destined for the production of Chiarandà was harvested in the second half of August

VINIFICATION: Fermentation: in stainless steel, at a temperature of 14-16°C (57-61° F). Then the wine ages partially matured in oak (first and second passage Burgundy *barriques* and *tonneaux*) for 5 to 6 months on its noble lees, partially in small cement vats; finally it is fined in the bottle for about 24 months.

ANALYSIS DATA: alcohol 14.30 % ABV, total acidity 5.4 g/L, pH 3.30.

TASTING NOTES (25/01/2017): golden yellow, Chiarandà 2014 opens with a fragrant and complex bouquet with evident scents of aromatic herbs (rosemary and sage) combined with scents of yellow peach on a spicy and mineral background. The palate opens with a fresh savory note and evolves into notes of fruit and sweet vanilla. A complex and enveloping white, with a long and satisfying persistence and great aging potential.

AGING POTENTIAL: over 15 years.

FOOD & WINE: perfect with lobster, cream of vegetable soup and smoked fish, we suggest it also with roast quail and aged cheeses. Serve it in large, relatively tall goblets; uncork 30 minutes before serving; excellent at 11-13°C (52-55°F).

WHEN YOU DESIRE: To live an intense sensorial experience. To share your good taste and culture. To live a moment of glamour. To enjoy beauty

DIALOGUE WITH ART: the wine made its debut in 1992 as Chiarandà del Merlo from the names of the two vineyards where the Ansonica and Chardonnay grapes were grown. Ten years later the name has been simplified to Chiarandà and the label has been enriched with a female figure that suggests complexity and refinement.

RECENT AWARD:

95/100 (Chiarandà 2012) *VINOUS (Antonio Galloni)*

91/100 (Chiarandà 2012) *James Suckling*

91/100 (Chiarandà 2011) *Wine Spectator*

FIRST VINTAGE: 1992.

Brut Millesimato 2012

Mediterranean Elegance: Great wines with a Mediterranean character, produced from international varieties.

A metodo classico with striking elegance, Donnafugata Brut is characterized by a fine and intense bouquet with fragrances of bread crust and dried fruits. In the mouth it is harmonious, with fine and persistent perlage.

DENOMINATION: Vino Spumate Sicilia DOC

TYPE: Brut Metodo Classico

GRAPES: Chardonnay and Pinot Nero

PRODUCTION AREA: South-western Sicily, Tenuta di Contessa Entellina and nearby areas

TERRAINS: altitude 470 - 500 m a.m.s.l.; high 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); total limestone from 20 to 35%.

VINEYARD: VSP (vertical shoot positioning) pruning with Guyot training; planting densities: 4,444 plants per hectare (2.5 m x 0.9 m); yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

VINTAGE 2012: 2012 was slightly warmer than the seasonal averages, although it was characterized by a normal climatic trend. The rainfall was concentrated in spring, but altogether in 2012 there was less rainfall than in the last 10 years (470 mm, from 1 October 2011 to 30 September 2012, compared to an average of 660 mm), with slightly lower yields.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Chardonnay and Pinot Nero destined for the production of the Brut were harvested during the first week of August.

VINIFICATION: 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. Second fermentation in the bottle follows. After tirage the Brut ages for about 30 months on the lees.

ANALYSIS DATA: alcohol 12.20% ABV - pH 3.11 - total acidity 7.7 g/l - residual sugar 5 g/l.

TASTING NOTES (11/03/2016): brilliant straw yellow, this Millesimato 2012 offers a fine and intense bouquet. It opens with aromas of bread crust and hay, accompanied by nuances of dried fruit and light flowery scents. The palate is fresh and, at the same time, ample and complex. We find the fragrances of yeast combined with spicy notes (vanilla). A harmonious brut, with fine and persistent perlage.

FOOD & WINE: pleasant for an aperitivo, excellent paired with finger food, seared scallops, sole meunière. Serve in medium-size glasses, not flared, uncork at time of serving, excellent at 6-8°C.

WHEN YOU DESIRE: To live an intense sensorial experience. To share your good taste and culture. To live a moment of glamour. To enjoy beauty.

DIALOGUE WITH ART: An elegant woman, her face lit with a slight smile... how can we not help thinking of Mona Lisa or Lady with an Ermine by Leonardo da Vinci and the many Italian portraits of women in the 1500s. A perfect balance of the elements, including, art, culture, nature. Compared with the very elegant original sketch, made on a wooden board, we just added a few touches of gold foil into the perlage, as beams of light that let us predict all the fine liveliness of its content.



Rosé Millesimato 2012

Mediterranean Elegance: Great wines with a Mediterranean character, produced from international varieties

Donnafugata is expanding its range of sparkling wines with a rosé millesimato produced in limited quantity. A metodo classico, made from only Pinot Nero grapes cultivated on high hillsides, that summarizes in the glass the Donnafugata philosophy. The new rosé is, in fact, an eclectic wine, the fruit of a sartorial savoir faire, with pleasant structure and finesse.

DENOMINATION: Vino Spumate Rosé Sicilia DOC

TYPE : Brut Rosé Metodo Classico

GRAPES: Pinot Nero

PRODUCTION AREA: South-western Sicily, Tenuta di Contessa Entellina and nearby areas

TERRAINS: altitude 470 - 500 m a.m.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); total limestone from 20 to 35%.

VINEYARD: VSP (vertical shoot positioning) pruning with Guyot training; 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/acres).

VINTAGE 2012: 2012 was slightly warmer than the seasonal averages, although it was characterized by a normal climatic trend. The rainfall was concentrated in spring, but altogether in 2012 there was less rainfall than in the last 10 years (470 mm, from 1 October 2011 to 30 September 2012, compared to an average of 660 mm), with slightly

lower yields.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The Pinot Nero destined for the production of the Rosé was harvested during the first week of August.

VINIFICATION: 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. Second fermentation in the bottle follows. After tirage the Rosé ages for about 30 months on the lees.

ANALYSIS DATA: alcohol 12.65 % ABV - pH 3.1 - total acidity 7.2 g/l - residual sugar 3 g/l.

TASTING NOTES (11/03/2016): old rose color with slightly orange reflections, this Rosé Millesimato is characterized by a distinct bouquet that reveals remarkable finesse. It offers tertiary notes of bread crust combined with delicate fruity scents of saturn peach skin and candy. The palate is well defined and full, good structure, it perfectly reflects the nose. A long, persistent finish.

FOOD & WINE: a rosé table wine, excellent with raw or cooked crustaceans and fish tartare. We recommend it with thinly sliced prosciutto crudo San Daniele. Serve in medium-size glasses, not flared, uncork at time of serving, excellent at 6-8°C (42. 46 °F)

WHEN YOU DESIRE: To live an intense sensorial experience. To share your good taste and culture. To live a moment of glamour. To enjoy beauty.

DIALOGUE WITH ART: An elegant woman, her face lit with a slight smile... how can we not help thinking of Mona Lisa or Lady with an Ermine by Leonardo da Vinci and the many Italian portraits of women in the 1500s. A perfect balance of the elements, including, art, culture, nature. Compared with the very elegant original sketch, made on a wooden board, we just added a few touches of gold foil into the perlage, as beams of light that let us predict all the fine liveliness of its content.



Lumera 2015



Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

A rosé that doesn't follow the pack, the fruit of a targeted selection of red grapes. Lumera 2015 is characterized by a rich bouquet of typical fruity notes combined with scents of flowers and spice. A very pleasant wine designed for those who love fruity and structured rosés.

DENOMINATION: Rosé - Sicilia Doc

GRAPES: Nero d'Avola, Syrah, Tannat, Pinot Nero

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

TERRITORIES: altitude from 200 to 600 m a.m.s.l. (656- 1,312 ft); hilly orography and clay loam soils with a sub-alkaline reaction (pH 7.5 to 7.9). Total limestone from 20 to 35%. Rich in nutritive elements (potassium, magnesium, calcium, iron, manganese, zinc).

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning, leaving 6 to 10 buds per plant. Planting density from 4,500 to 6,000 plants per hectare, with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

VINTAGE 2015: Up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 average of the last 10 years. In July the maximum temperatures recorded were higher than the average values for the

period which favored the ripening process of the grapes. The considerable temperature fluctuations between day and night favored the concentration of aromatic precursors in the grapes.

HARVESTING: The grapes destined for the production of Lumera were harvested from the first ten days of August to the first ten days of September in the following order: Pinot Nero, Syrah, Nero d'Avola and Tannat.

VINIFICATION: cold maceration in press for 24 hours at 10°-12°C (50- 53 °F) followed by fermentation in stainless steel, at a controlled temperature. Ageing in tanks for two months and another three months in bottle before release.

ANALYTICAL DATA: alcohol 12.75 % vol., total acidity: 5.9 g/l, pH: 3.28.

TASTING NOTES: (15/01/2016): brilliant pink, Lumera 2015 is characterized by a rich bouquet, typical fruity notes of wild strawberries and fragrant cherries combine with flowery notes of roses and spicy hints of pepper. The palate is fresh with good structure. It finishes with agreeable sapidity.

LONGEVITY: 3-4 years.

FOOD & WINE: match with hot and cold seafood antipasti, raw seafood (especially crustaceans) and first courses based on vegetables. We also recommend it with fried fish, fresh cheeses and second courses of roasted fish. Serve in medium-size glasses, not flared, relatively tall, uncork at time of serving, excellent at 10–12°C (50- 53 °F).

WHEN YOU DESIRE: To color your day. A little everyday luxury that makes every day a celebration. A discovery to share with friends. A moment of leisure and lightness.

DIALOGUE WITH ART: Lumera is an evocative name, in full Donnafugata style. It's the beloved woman, the sublime being who inspires joy and fullness of life. It's the woman portrayed on the label, it's the wine that bears her name. Lumera is the protagonist of a Sicilian poem that celebrates courtly love and experiments a form, the *Dolce Stil Novo*, which decidedly anticipates the Italian language. "*Or come pote sì grande donna intrare / Per gli occhi mei, che sì piccioli son? / e nel mio core come pote stare [...], ma voglio a lei Lumera asomigliare [...]*."

RECENT AWARDS:

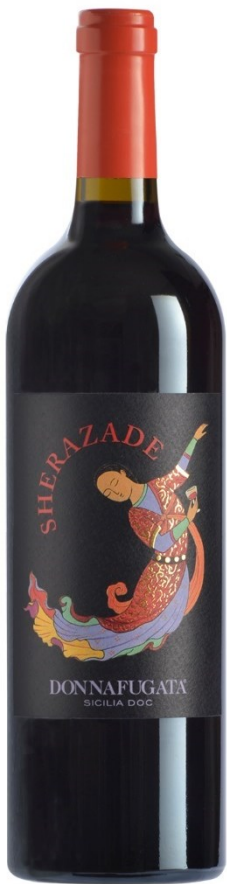
Oscar Quality/Price (Lumera 2014) - *Berebene Gambero Rosso* 2016

FIRST VINTAGE: 2013

Sherazade 2015

Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

Sherazade 2015 is pleasant and fragrant thanks to its red fruit bouquet and caressing tannins: the red you don't expect, also ideal for the aperitivo



DENOMINATION: Red - Nero d'Avola Sicilia DOC

GRAPE: Nero d'Avola.

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 10 buds per plant. Planting density of about 5,000 plants per hectare, with yields of 7.5 - 8.5 tons/ha (3.0 - 3.4 tons/acres).

VINTAGE 2015: Up to the end of June, the 2015 vintage was characterized by a climatic trend that was cooler and rainier than seasonal averages. Overall, from 1 October 2014 to 30 September 2015, rainfall reached 763 mm compared to the 656 average of the last 10 years. In July the maximum temperatures recorded were higher than the average values for the period which favored the ripening process of the grapes. The considerable temperature fluctuations between day and night favored the concentration of aromatic precursors in the grapes.

HARVESTING: The Nero d'Avola destined for the production of Sherazade was harvested in the first ten days of September.

VINIFICATION: in stainless steel with maceration on the skins for about 6-8 days at a temperature of 24-25 °C (75-79°F). After malolactic fermentation, the wine fines for about 2 months in tanks and then for almost 3 months in the bottle.

ANALYSIS DATA: alcohol 12.86 % ABV, total acidity 5. g/l, 4pH 3.45.

TASTING NOTES (17/06/2016): brilliant ruby red with purple hues, Sherazade 2015 is characterized by a pleasantly fruity bouquet with aromas of strawberries and blackberries, combined with flowery scents of violets. The entry on the palate is full and fleshy, with mulberry and sour cherry notes, pleasantly refreshed by acidic verve. A fragrant red, soft tannins, perfect to sip from the glass.

AGING POTENTIAL: 3-4 years.

FOOD & WINE: We suggest it with fish soup, pizza or classic tomato spaghetti. Serve it in goblets of medium size; uncork at time of serving; excellent at 15 - 16°C (59- 61° F).

WHEN YOU DESIRE: To color your day. A little everyday luxury that makes every day a celebration. A discovery to share with friends. A moment of leisure and lightness.

DIALOGUE WITH ART: Sherazade, fascinating female protagonist of the Arabian Nights has a fruity flesh voice, wrapped in a spicy drape, that tells you the fairy tale of this masterpiece of Oriental literature. An intensely Mediterranean label in lush Donnafugata style that gives you an unforgettable tasting.

RECENT AWARDS:

Oscar Regionale (Sherazade 2014) - Berebene Gambero Rosso 2016

90/100 (Sherazade 2014) James Suckling

FIRST VINTAGE: 2006.

Sedàra 2015

A pleasant red, versatile for food pairing, perfect for every day.



Collection Fresh and Fruity: wines based on autochthonous varieties, modern and that have an immediate pleasantness

Sedàra 2014 offers a fragrant bouquet with evident aromas of red fruit combined with spicy notes of black pepper.

DENOMINATION: Red Sicilia DOC

GRAPE: Nero d'Avola (the primary grape) along with Cabernet Sauvignon, Merlot, Syrah and other grapes

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 10 buds per plant. Planting density of about 5,000 plants per hectare and with yields of 8.0 - 9.0 tons/ha (3.2 - 3.6 tons/acres)

VINTAGE 2015: the 2014 vintage was characterized by a fairly balanced climatic trend, marked by a relatively mild winter and a cool, rainy spring. Overall, from 1 October 2013 to 30 September 2014, 620 mm of rainfall was recorded: a slightly lower figure compared to the average of the last 10 years, with rainfall concentrated in the spring months. July and August passed without excesses of heat and with an excellent temperature range between day and night, thus favoring the production of particularly fresh and balanced wines.

HARVESTING: The harvest of the grapes destined for Sedàra began at the end of August with the Merlot and continued through the first two weeks of September, with the harvest of Syrah, Nero d'Avola and Cabernet Sauvignon.

VINIFICATION: in stainless steel with maceration on the skins for about 6-8 days at a temperature of 25-28 °C (77-82°F). After malolactic fermentation, the wine fines for about 9 months in cement tanks and then for almost 6 months in the bottle.

ANALYSIS DATA: alcohol 13.60% ABV, total acidity 5.40 g/l, pH 3.7

TASTING NOTES (20/10/2015): Sedàra 2014 offers a fragrant bouquet with pleasant red fruit aromas of cherry and plum enlivened by a spicy note of black pepper. In the mouth we find a perfect harmony between nose and palate, soft tannins. A pleasant red, versatile for food pairing, perfect for every day.

AGING POTENTIAL: 4-5 years.

FOOD & WINE: serve with Lasagne, chicken cacciatora, BBQ, seared tuna, savory pie. Serve it in goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°F).

WHEN YOU DESIRE: To color your day. A little everyday luxury that makes every day a celebration. A discovery to share with friends. A moment of leisure and lightness.

DIALOGUE WITH ART: This wine carries in its heart the concreteness and sweetness of Angelica Sedara, the charming Claudia Cardinale, protagonist of the film "The Leopard" directed by Luchino Visconti. The label refers to the cellars at Contessa Entellina and the land in which the roots of this wine are deeply planted: in the foreground the green of the vineyard, on a white background, communicates the freshness and pleasantness of this wine and its most recent evolution.

RECENT AWARDS:

91/100 (Sedàra 2014) *James Suckling*

Angheli 2013

Collection versatile with character: intriguing wines that accompany you throughout the meal, versatile for food pairing

A soft red with an international taste Angheli 2013 offers an enchanting bouquet with fruity and spicy notes. Fragrant on the palate with soft tannins. A versatile red for pairing with food, with great balance between structure and pleasantness



DENOMINATION: Red - Merlot and Cabernet Sauvignon Sicilia Doc

GRAPES: Merlot and Cabernet Sauvignon

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 8 buds per plant. Planting density of about 5,000 plants per hectare and yields of 7 - 8 tons/ha (3.0 - 3.2 tons/acres).

VINTAGE 2013: marked by a mild winter, with good rainfall (767,8 mm of rainfall, a slightly higher figure compared to seasonal averages), which was followed by a cool, ventilated spring. In late August some rainfall and cooler temperatures allowed the red grapes to reach optimal phenolic ripeness.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Angheli began in the last week of August with the Merlot and ended in the second week of September with the harvest of the Cabernet.

VINIFICATION: A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for about 11-13 days at a temperature of 28°C (82° F). Ageing in French oak *barriques* (second passage) for about twelve months and at least two years in bottle.

ANALYTICAL DATA: alcohol 13.35 % vol. - total acidity: 5.6 g/l - pH 3.54.

TASTING NOTES (28/01/2017): ruby red, Angheli 2013 is characterized by an enchanting bouquet with notes of red fruits, blackberries and plums, combined with spicy scents of dark chocolate and black pepper. Fragrant on the palate with soft tannins. It finishes with good persistence. A red with an international taste with great balance between structure and pleasantness.

LONGEVITY: over 8 years.

FOOD & WINE: with grilled and roasted red meats; goat and lamb. We recommend it with porcini mushroom dishes, or paired with rabbit and polpettone. When it is served in large glasses with a wide bowl it can be uncorked at time of serving, otherwise a couple of hours in advance. Excellent at 16-18°C (60 – 64 °F).

WHEN YOU DESIRE: To get everyone to agree with originality. An intriguing and reliable solution. To gratify yourself with style. To enjoy a relaxing moment.

DIALOGUE WITH ART: "... of loves and ladies, knights and arms...". Would that be Angelica of Orlando Furioso fleeing on the horse portrayed on the label? Donnafugata has many "women in flight;" each of these has a past of history and tradition but, for sure, a future of softness and seduction.

RECENT AWARDS:

90+ points (Angheli 2011) - *Wine Advocate* (e-robertparker Sicily: Class of 2014)

FIRST VINTAGE: 1997.

Tancredi 2012

Mediterranean Elegance: Great wines with a Mediterranean character, produced from international varieties

Tancredi 2012 is characterized by a fragrant bouquet with evident fruity notes combined with scents of liquorice and sweet tobacco. A red that amazes with its pleasantness and elegance.



DENOMINATION: Rosso – Terre Siciliane IGT

GRAPES: Cabernet Sauvignon and Nero d'Avola; Tannat and other varieties finalize the blend

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,822-2,429 an acre) and yields of 5 – 6 tons/ha (2 – 2.4 tons an acre).

VINTAGE 2012: the 2012 vintage was slightly warmer than the seasonal averages, although it was characterized by a normal climatic trend. The rainfall was concentrated in spring, but altogether in 2012 there was less rainfall than in the last 10 years (469 mm from 1 October 2011 to 30 September 2012), with yields that were slightly lower than average. A sunny harvest which allowed for the production of very healthy grapes, perfectly ripe from an aromatic and phenolic point of view.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Tancredi began during the first week of

September with the Nero d'Avola and continued until the second week of September with the harvest of the Cabernet Sauvignon and Tannat.

VINIFICATION: A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for 12 days at a temperature of 28 - 30° C (79 -86° F). Ageing for 14 months in new and old French oak *barriques* and then in the bottle for at least 30 months.

ANALYSIS DATA: alcohol 13.66 % ABV, total acidity 6.6 g/l, pH 3.55.

TASTING NOTES (07/09/2016): deep red, Tancredi 2012 is characterized by a fragrant bouquet, notes of red fruit and dark berry fruit combined with scents of liquorice and sweet tobacco. In the mouth the tannins are soft and well integrated. An enveloping and persistent finish.

AGING POTENTIAL: over 10 years.

FOOD & WINE: it will find its best pairing T-bone steak, gourmet burgers and game. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier; excellent at 18°C (64° F).

WHEN YOU DESIRE: To live an intense sensorial experience. To share your good taste and culture. To live a moment of glamour. To enjoy beauty.

DIALOGUE WITH ART: if you remember Alain Delon in the famous movie that Luchino Visconti made from Giuseppe Tomasi di Lampedusa's *The Leopard*, you will see that this wine reflects the elegance and ambition of that "revolutionary" man. The label refers to the wineries at Contessa Entellina but they are placed on a cloud as in a mirage, as in "*Viaggio a Donnafugata*," composed by Nino Rota for Visconti.

RECENT AWARDS

Tre Bicchieri (Tancredi 2011) – *Vini d'Italia Gambero Rosso 2016*

Cinque Gappoli (Tancredi 2011) - *Guida Duemilavini Bibenda 2016*

92/100 (Tancredi 2011) -*James Suckling*

92/100 (Tancredi 2011) - *Wine Advocate (eRobert Parker)*

FIRST VINTAGE: 1990

Mille e una Notte 2011

Collection Icon Wines: Wine with a unique personality, international icons of Italian excellence in the field of wine making

Mille e una Notte 2011 is characterized by its great personality: the nose offers an ample and profound bouquet and the palate has soft and enveloping tannins. Donnafugata's flagship red confirms itself as an icon of style and elegance.



DENOMINATION: Red - Sicilia IGP.

GRAPES: Nero d'Avola, Petit Verdot, Syrah and other grapes.

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,822-2,429 an acre) and yields of 4 - 5 tons (1.6- 2 tons per acre).

VINTAGE 2011: with cool temperatures and rainfall concentrated in spring, 2011 was a vintage with less rain compared to the Sicilian average: from 1 October 2010 to 30 September 2011, 513 mm of rainfall was recorded, a figure that is lower than the average of the last 10 years (683 mm). Overall the vintage was less productive, with yields that were slightly lower than average:

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Mille e una Notte began during the first week of September with the Nero d'Avola and Syrah and concluded in the third week with the Petit Verdot.

VINIFICATION: A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for 12 days at a temperature of 26 - 30° C (79 -86° F). Ageing for 14 months in new French oak *barriques* and then in the bottle for at least 36 months.

ANALYSIS DATA: alcohol 14.10 % vol., total acidity: 6.3 g/l., pH: 3.55

TASTING NOTES (10/11/2015): Mille e una Notte 2011 is characterized by an ample bouquet, with notes that range from red fruit (cherry) to spices (pepper and liquorice). The palate is fragrant, it perfectly reflects the nose, with soft and enveloping tannins. Long persistence on the finish: a wine with great personality and elegance.

AGING POTENTIAL: over 20 years.

FOOD & WINE: with Slow-cooked rack of lamb, pappardelle with pork ragout, roasts, tournedos Rossini. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier. Excellent at 18°C (64°F).

WHEN YOU DESIRE: An exclusive and memorable experience. To distinguish yourself through your competence. To enrich your collection with inimitable and long-lived wines.

DIALOGUE WITH ART: The palace shown on the label is the one where Queen Maria Carolina took refuge fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo –founder of Donnafugata, with her husband Giacomo- captures the image and embeds it into the sky from "Arabian Nights", full of stars and full of promise. The strong and passionate character of this wine has inspired *maitre chocolatier* Ernst Knam in his creation of the "Mille e una Notte with chili" pralines.

RECENT AWARDS

95/100 (Mille e una Notte 2011) –*Falstaff- sep–okt 2016*

95/100 (Mille e una Notte 2011) –*VINOUS*

Super Tre Stelle Blu (Mille e una Notte 2011) –*Guida Oro I Vini di Veronelli 2017*

FIRST VINTAGE: 1995.

Mille e una Notte 2012

Collection Icon Wines: Wine with a unique personality, international icons of Italian excellence in the field of wine making

Mille e una Notte 2012 is soft and intense, characterized by an ample bouquet with fruity notes combined with balsamic and spicy scents. Donnafugata's flagship red confirms itself as an icon of style and elegance.



DENOMINATION: Red – Terre Siciliane IGT.

GRAPES: Nero d'Avola, Petit Verdot, Syrah and other grapes.

PRODUCTION ZONE: South-western Sicily, Contessa Entellina Estate and nearby areas.

TERRAINS: altitude from 200 to 600 m a.m.s.l. (656- 1,312 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%.

VINEYARD: VSP (Vertical Shoot Positioning) training with spurred cordon pruning g, leaving 6 to 8 buds per plant. Planting density of 4,500 to 6,000 plants per hectare (1,822-2,429 an acre) and yields of about 4 tons (1.6 tons per acre); about 0.8 kg per plant

VINTAGE: the 2012 vintage was slightly warmer than the seasonal averages, although it was characterized by a normal climatic trend. The rainfall was concentrated in spring, but altogether in 2012 there was less rainfall than in the last 10 years (469 mm from 1 October 2011 to 30 September 2012), with yields that were slightly lower than average. A sunny harvest which allowed for the production of very healthy grapes, perfectly ripe from an aromatic and phenolic point of view.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes destined for Mille e una Notte began during the first week of September with the Nero d'Avola and Syrah and concluded in the third week with the

Petit Verdot.

VINIFICATION: A further selection is carried out in the cellar, thanks to a latest generation destemmer, able to discard the green and overripe berries that might still be on the clusters. Fermentation in stainless steel and maceration on the skins for 12 days at a temperature of 26 - 30° C (79 -86° F). Ageing for 14 months in new French oak *barriques* and then in the bottle for at least 36 months.

ANALYSIS DATA: alcohol 14 % vol., total acidity: 6.2 g/l., pH: 3.60

TASTING NOTES (01/12/2016): Mille e una Notte 2012 has an ample and enveloping bouquet characterized by fruity notes of mulberry, blackberry and plum, and balsamic and spicy scents (nutmeg). In the mouth it is soft and intense and it amazes with the great finesse of its tannins. Long persistence on the finish. Donnafugata's flagship red confirms itself as an icon of style and elegance.

AGING POTENTIAL: over 20 years.

FOOD & WINE: with Slow-cooked rack of lamb, pappardelle with pork ragout, roasts, tournedos Rossini.. If served in large, big-bellied goblets it can be uncorked a few minutes before, otherwise a couple of hours earlier. Excellent at 18°C (64°F).

WHEN YOU DESIRE: An exclusive and memorable experience. To distinguish yourself through your competence. To enrich your collection with inimitable and long-lived wines.

DIALOGUE WITH ART: The palace shown on the label is the one where Queen Maria Carolina took refuge fleeing from Naples and was the favorite house of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Anca Rallo –founder of Donnafugata, with her husband Giacomo- captures the image and embeds it into the sky from "Arabian Nights", full of stars and full of promise. The strong and passionate character of this wine has inspired *maître chocolatier* Ernst Knam in his creation of the "Mille e una Notte with chili" pralines.

RECENT AWARDS

95/100 (Mille e una Notte 2011) –*Falstaff- sep–okt 2016*

95/100 (Mille e una Notte 2011) -*VINOUS*

Super Tre Stelle Blu (Mille e una Notte 2011) -*Guida Oro I Vini di Veronelli2017*

FIRST VINTAGE: 1995.

Kabir 2015



Versatile with character: intriguing wines that accompany you throughout the meal, versatile for food pairing

A very pleasant naturally sweet wine, Kabir 2015 is characterized by a rich and fragrant bouquet of classic flowery and fruity scents combined with fresh notes of aromatic herbs.

DENOMINATION: Moscato di Pantelleria DOC

GRAPES: Zibibbo (Muscat of Alexandria)

PRODUCTION ZONE: island of Pantelleria (South-western Sicily); Khamma, Mulini, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace, Bugeber, Karuscia.

TERRAINS: altitude from 20 to 400 m a.m.s.l.; Orography: complex, typically volcanic, with terrains mainly cultivated on terraces. Soils: sandy, originating from lava, sub-acid or neutral reaction; deep and fertile, well-endowed with minerals.

VINEYARD: the vines are cultivated, in hollows, low alberello pantesco. The low bush vine of Pantelleria has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity as a “creative and sustainable” practice. Planting density of 2,500 plants per hectare (1,011 an acre) with a yield of about 5 – 6 tons/ha (2- 2.4 tons an acre).

VINTAGE 2015: the climatic trend recorded for the 2015 vintage was fairly normal, with rainfall in line with the average of the last years (501 mm vs 498.9 mm). Overall, the vintage was very positive, with the quantity and quality of the grapes harvested in line with the company's objectives.

HARVESTING: The harvest of the grapes for the production of Kabir, that come from the vineyards located in the cooler districts, began on 6 September and ended on 12 September.

VINIFICATION: fermentation took place in stainless steel at a temperature of 14-16°C. Aging in tanks for two months and three months in bottle before release.

ANALYSIS DATA: alcohol 11.60 % ABV, total acidity 7.0 g/l, pH 3.27, sugar content: 101 g/l.

TASTING NOTES (25/02/2016): brilliant straw yellow with golden reflections, Kabir 2015 is characterized by a rich and fragrant bouquet with fruity scents of white peach, citrus zest (mandarin) and white flowers enriched by notes of aromatic herbs (sage and thyme). The palate is ample: we find the same scents combined with a fresh acid and mineral vein that balances the pleasant sweetness well. It finishes with good persistence.

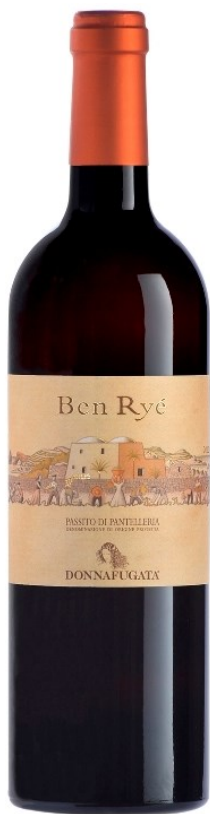
AGING POTENTIAL: 5-6 years.

FOOD & WINE: perfect with savory cheeses, fruit salads and baked desserts. It is worth a try with *bottarga* (fish roe), big smoked fish, and goat cheese, even slightly flavored. Serve in small, tulip-shaped goblets, slightly bellied; uncork at the time of serving at a temperature of 12°C (54°F).

DIALOGUE WITH ART: from the Arabic term "The Great," this is the name DonnaFugata chose for its Moscato di Pantelleria, for its broad and noble perfumes. The label speaks the language of the island, expressing the colors, the freshness and the aromatic richness of Zibibbo. A label evoking the heroic soul of the viticulture of an island battered by wind and waves.

FIRST VINTAGE: 1989.

Ben Ryé 2014



Collection Icon Wines: Wine with a unique personality, international icons of Italian excellence in the field of wine making

Ben Ryé 2014 surprises with its freshness and complexity, with an intense, fragrant bouquet and a pleasant sweetness well balanced by lively sapidity. A captivating Passito di Pantelleria, one of the most appreciated Italian sweet wines in the world.

DENOMINATION: natural sweet white - Passito di Pantelleria DOC

GRAPES: Zibibbo (Muscat).

PRODUCTION AREA: island of Pantelleria (South-Western Sicily); districts of Khamma, Mulini, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace, Bugeber, Karuscia.

TERRAINS: altitude from 20 to 400 m a.m.s.l. (65-1,312 ft); complex orography, typically volcanic, soils mainly cultivated on terraced slopes; sandy soils, originating from lava, that vary between sub-acidic and neutral reaction; deep, fertile soils, well-endowed with minerals.

VINEYARD: vines are cultivated, in hollows, low 'alberello pantesco'. The low bush vine of Pantelleria has been inscribed on the UNESCO World Heritage List as a 'creative and sustainable practice'. Planting densities of 2.500 plants per hectare (1.011 an acre) with and yields of about 4- 5 tons/ha (1.4 – 1.6 tons an acre).

VINTAGE 2014: The climatic trend recorded on Pantelleria from 1 October 2013 to 30 September 2014 was fairly normal, with slightly less rainfall (488 mm) than (516 mm) the 2013 vintage. Temperatures, on average, were lower, as in the rest of Sicily, with a stable and moderately warm climate.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes for the production of Ben Ryé began on 18 August with the grapes destined for withering, and ended on 18 September.

VINIFICATION: Once the grapes reach the winery, they undergo further selection on a vibrating table before soft pressing. Fermentation takes place in stainless steel at controlled temperatures; the dried grapes – added to the fresh must in several batches – are de-stemmed and selected by hand. During maceration, the dried grapes release their extraordinary legacy of sweetness, freshness and a very personal aroma. Aging takes place in stainless steel for 7 months and at least 12 months in bottle before being released to the market.

ANALYSIS DATA: alcohol 14.40% ABV, total acidity 7.9 g/l, pH 3.72, sugar content: 199 g/l.

TASTING NOTES (11/03/2016): brilliant amber, Ben Ryé 2014 surprises with its freshness and complexity. The bouquet is intense and fragrant: typical aromas of apricots and candied citrus zest combined with balsamic scents of Mediterranean scrub and sweet notes of honey and fresh figs. The palate is well defined and intense, with pleasant sweetness well balanced by a fresh vein of acidity and lively sapidity. It finishes with a lingering persistence. A captivating Passito di Pantelleria, one of the most appreciated Italian sweet wines in the world.

LONGEVITY: over 30 years.

FOOD & WINE: with caramelized duck, foie gras and blue cheeses. Extraordinary alone, as a meditation wine. Serve it in tulip-shaped goblets of medium size, slightly bellied; uncork at time of serving; excellent at 14° C (57° F).

WHEN YOU DESIRE: An exclusive and memorable experience. To distinguish yourself through your competence. To enrich your collection with inimitable and long-lived wines.

DIALOGUE WITH ART: from the Arabic term "Son of the Wind" because the wind sweeps constantly around the grape clusters on Pantelleria. And the island's winds bring with them a profusion of fragrances so powerful that you can touch them. An author label telling the love, the care and the effort of heroic viticulture on an island unique and fascinating. A fresh and enchanting portrait that reveals its essence.

RECENT AWARDS:

95/100 (Ben Ryé 2013) *VINOUS (Antonio Galloni)*

99/100 (Ben Ryé 2013) *I Migliori Vini d'Italia 2016 (Maroni)*

93/100 (Ben Ryé 2013) *Wine Advocate (e-robertparker Jan 2016)*

FIRST VINTAGE: 1989.

Milleanni 2016

Collection In addition to wine: When you desire Originality
To experience the authentic flavors and fragrances of Sicilian terroir.

Milleanni 2016 confirms itself as an oil with great personality and elegance, characterized by a pleasantly fruity bouquet with bitter and spicy chasing each other harmoniously. A versatile oil that excels drizzled over meat, fish, even delicate, and vegetable dishes.



Type: Extra Virgin Olive Oil

Production zone: South-western Sicily, in the Valle del Belice area, in the plots located in Mazzaporro, Pandolfina and Predicatore.

Cultivar: Nocellara del Belice, Biancolilla, Cerasuola and Picicuddara.

Harvest time: the olive harvest takes place at the beginning of veraison, when the accumulation of polyphenolic substances is at the highest level; in 2015 the different cultivars were harvested between the second week of October and the first week of November.

Harvesting method: manual stripping.

Extraction methods: milling immediately after the harvest by means of a cold extraction system, in a continuous cycle, that carries out the malaxation step (mixing the olive paste to facilitate the separation of the oil) in a controlled atmosphere, allowing you to best preserve the aromatic components.

Analysis data: Acidity: 0.22 %; Peroxid value: 6.6 meq. O₂/Kg olio; Total phenols (expressed as gallic acid equivalents): 247 mg/Kg

Color: intense bright green with golden highlights.

Aroma: the nose offers an intriguing bouquet, with medium intensity fruitiness characterized by herbaceous hints that intertwine with typical scents of thistle, artichoke and green tomato.

Taste: in the mouth it is soft and persistent with bitter and spicy chasing each other elegantly; notes of dry fruit (pine nuts) enhance the harmony.

Serving suggestion: a versatile oil that excels drizzled over meat, fish, even delicate, and vegetable dishes.

Art & Oil: Olive cultivation on Sicily boasts a millenary tradition. In the landscape robust twisted trunks, centuries old and still productive, stand majestically among young olive trees. Milleanni was born here, among timeless scents and fragrances, while the wind plays among the foliage of one of the many female figures of Donnafugata. A woman - olive tree, symbol of serenity and well-being.