

DONNAFUGATA®

Identity



Index

The essence of Donnafugata	4
The Values	6
The Family	8
Timeline	10
Origin of the name	12
Artistic Labels	13
Sustainability	14
The five territories	18
Marsala Historical family cellars	20
The Contessa Entellina Estate	22
The Pantelleria Estate	26
The Etna Estate	30
The Vittoria Estate	34
The Dolce&Gabbana and Donnafugata project	38
Dialogue with Art	40
Meeting Donnafugata	44
Donnafugata Music&Wine	45
Media&Download	46

The essence of Donnafugata



Donnafugata was established in Sicily by a family that, thanks to its passion, has been able to innovate the style and perception of Sicilian wine throughout the world. **Giacomo Rallo**, the fourth generation of a family with over 170 years of experience in quality wine, founded Donnafugata in 1983 together with his wife **Gabriella**, a pioneer of viticulture in Sicily. Today, their children **José** and **Antonio** lead the company and a team of people focused on excellence.

Sicily, an island in the centre of the Mediterranean, is a wine-growing continent with extraordinary potential. Donnafugata embodies this diversity and cultivates this diversity and cultivates its vineyards in very different contexts: from the terrains overlooking the sea, to the hilly and mountain areas, aiming at the best combination of terroir and grape varieties (over 20).

The company can count on a historic family cellar and four estates. In western Sicily, in **Contessa Entellina**, where Donnafugata was established, there is a winemaking cellar, 322 hectares (796 acres) of vineyards and 13 hectares (32 acres) of olive groves; in **Pantelleria**, a volcanic island between Sicily and Africa, the Khamma district winery boasts 68 hectares (168 acres) of Zibibbo vineyards cultivated with low bush vines called “alberello pantesco” (Unesco - Intangible Cultural Heritage) and 7 hectares (17 acres) of olive groves. In eastern Sicily, on the **northern slope of Mount Etna**, the highest active volcano in Europe, there is a winery with a barrique cellar in Randazzo, 35 hectares (86 acres) of vineyards and 3 hectares (7 acres) of olive groves. In the territory of **Vittoria** DOC, in **Acate**, the latest generation winery is surrounded by 42 hectares (104 acres) of vineyards and 3 hectares (7 acres) of olive groves. Finally, the historical family cellars in **Marsala** are an example of a productive reality. Finally, the historical family cellars in **Marsala** are an example of an innovative productive reality. Here it is possible to visit the scenographic underground barrique cellar.

Sustainability is a value that is part of Donnafugata's DNA. **For over 30 years the company** has been committed to producing wines that respect the environment and the human being: from good practices in the field to **biodiversity**, from **energy saving** to the production of **clean energy**, from **landscape protection** to **support for the territory**. In 2021 Donnafugata joined

SOStain Sicilia, the **sustainability program** for Sicilian viticulture, according to the goals of the UN 2030 Agenda.

In the **dialogue with art**, Donnafugata finds a way of being that makes it special. The **name** refers to the novel *Il Gattopardo* (The Leopard) and the story of the runaway Queen, who found refuge where the company's vineyards are located today, and inspired the logo as well.

Unique and inimitable, Donnafugata's **artistic labels** embody an identifying trait. Inspired by Gabriella and created by **Stefano Vitale**, they tell the world and colors of Donnafugata.

Donnafugata is wine craftsmanship. In the company's successful portfolio, the Icon Wines stand out: the prestigious red Mille e una Notte from the Contessa Entellina estate, the Passito Ben Ryé from Pantelleria and the Etna “cru” reds Fragore from Contrada Montelaguardia and Etna Rosso DOC Contrada Marchesa.

The attention to detail and the passion for Sicily unite **Dolce&Gabbana** and **Donnafugata** in a partnership in which creativity and craftsmanship meet. Thus was born a collection

of wines with a strong Mediterranean personality, extraordinary ambassadors of Sicilian colors, scents, and culture in the world: the alluring rosé Rosa, the captivating white Isolano, the elegant red Cuordilava, and the prestigious red Tancredi.

Meeting Donnafugata is an unforgettable experience. Every year in the vineyard and in the winery, the company welcomes, with an engaging and qualified style, over 24,000 wine lovers from all over the world.

Thanks to the **Donnafugata Music&Wine** music tasting project, visitors can meet José Rallo who sings of her wines in unique locations, with memorable performances at the **Blue Note** in New York and the Acropolis Museum in Athens.

Donnafugata considers it an integral part of its business role to team up with quality wine producers, for the promotion and growth of Sicilian and Italian wine in the world.

www.donnafugata.it
[@donnafugatawine](https://www.instagram.com/donnafugatawine)
[#donnafugatatime](https://www.facebook.com/donnafugatawine)

The Values

The essence of Donnafugata

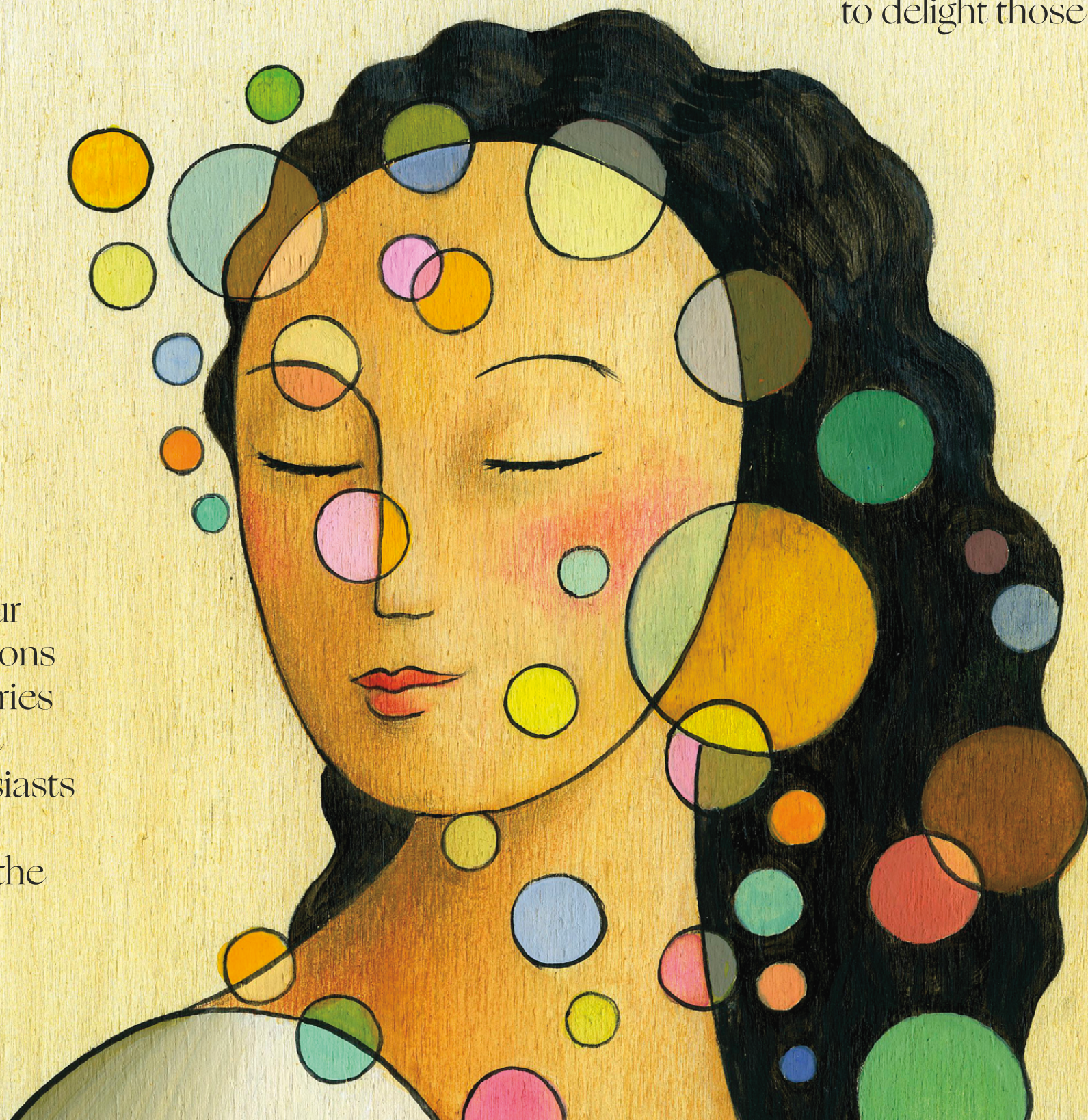
We want to represent the artisan and creative excellence of Made in Italy in the world. We want to be a family business in perpetual motion, an example of an authentic and sustainable wine-producing Sicily.

What we do

Donnafugata is wine craftsmanship. We focus our attention on small productions of value from unique territories and vineyards. We produce wines that convince enthusiasts and collectors from all over the world, with respect for the environment.

Why choose us?

Donnafugata is a world full of colours and timeless values. Designer labels with a fantastic and feminine language of identity. Wines with a unique style, pleasant and elegant, able to delight those who taste them.



The Family



Giacomo Rallo

A visionary entrepreneur with a deep knowledge of international markets; together with his wife Gabriella, he had the foresight to found Donnafugata in 1983 and to supervise it until his death in 2016. His commitment to a culture of teamwork in quality wine was exemplary. He was the Co-founder of the Istituto del Vino Italiano di Qualità Grandi Marchi (“Institute of Great Brands of Quality Italian Wine”), which unites 19 of the most representative Italian family companies in each region. In 2006, he became Cavaliere del Lavoro of the Italian Republic (“Knight of Labour of the Italian Republic”), the highest honor for an entrepreneur.

Gabriella Anca Rallo

A brave and innovative woman, she was a pioneer of quality viticulture in Sicily. A curious and refined entrepreneur, she is the inspirer of Donnafugata’s revolutionary labels. She was one of the founding members of the Associazione Nazionale Donne del Vino (“Italian Association of Wine Women”).

José Rallo

Donnafugata CEO, with economic training and experience in management control and a strong passion for marketing and corporate communication. She invented a new way to recount wine, as a singer of Donnafugata Music & Wine. She received the Premio Bellisario 2002 for her contribution to the promotion of female entrepreneurship. She is a member of the Board of Directors of Assovini Sicilia, of ITA - Italian Trade Agency and of FAI - Fondo Ambiente Italiano.

Antonio Rallo

Donnafugata CEO, a dedicated agronomist and winemaker, is endowed with strategic vision and is strongly committed to Sicilian wine. Today he is at the head of the Consorzio di Tutela della DOC Sicilia (“Consortium for the Protection of Sicilia DOC”), an instrument of promotion and territorial cohesion that comprises of over 8,300 winemakers. Between 2016 and 2017 he was president of the Unione Italiana Vini, the main national association of wine companies.

Timeline

1851/1983

ORIGINS
Sicily enters the world of wine with passion, following in the footsteps of English entrepreneurs. The family's historic cellars in Marsala became the beating heart of a new entrepreneurial activity in 1983: Donnafugata, founded by Giacomo Rallo, a visionary fourth generation entrepreneur, and his wife Gabriella, a pioneer of quality viticulture.

1989

ON THE ISLAND OF PANTELLERIA
Donnafugata arrives on the volcanic island of **Pantelleria**, where the Zibibbo is cultivated as bush vine on terraces surrounded by dry-lava stone walls. The aim is to produce one of the most appreciated sweet wines in the world: *Ben Ryé* Passito di Pantelleria, the result of an innovative production process and maximum expression of the **tailor-made production**.

Since 1993

TRANSMITTING THE CULTURE OF WINE
One of the values of the *family business* is to **transmit the love and culture of wine**. Donnafugata enthusiastically adheres to the National Wine Tourism Movement, opening its cellars to the public. Pleasant and engaging hospitality, chosen today by over 24,000 visitors.

1994

THE FIRST SIGNATURE LABEL
The **first signature label**, *La Fuga*, revolutionized the image of the labels of the time. Gabriella meets the illustrator Stefano Vitale and falls in love with his fantastic language, immediately grasping its affinity with Donnafugata's way of being.

Since 2002

DONNAFUGATA MUSIC & WINE
Donnafugata innovates **the way of telling** wine with *Donnafugata Music&Wine*. A project of **musical tastings**, with José Rallo on vocals. A unique multisensory experience that touches very special locations: from the Blue Note in New York to the Acropolis Museum in Athens.

2020/2022

DOLCE&GABBANA E DONNAFUGATA
Attention to detail and passion for Sicily are the values that unite these **Made in Italy** excellences. From the partnership between **Donnafugata** and **Dolce&Gabbana** was born a collection of wines, extraordinary ambassadors of Sicily: *Rosa, Tancredi, Cuordilava* and *Isolano*.

1983/1990

THE FIRST STEPS IN AN INNOVATIVE REALITY
The **name** Donnafugata originates from the name of that most Sicilian of novels: *Il Gattopardo* (**The Leopard**). The adventure starts on the hills of **Contessa Entellina**, with a first nucleus of vineyards, including the cru Vigna di Gabri. In 1990, the children José and Antonio joined the company, giving their skills and energy to an entrepreneurial reality that has innovated the perception of Sicilian wines.

Since 1989

30 YEARS OF SUSTAINABILITY
Donnafugata believes in sustainability and can **count on more than 30 years of best practice**. For example, the company does not use herbicides and chemical fertilizers, it generates clean energy and calculates the carbon and water footprint, with the focus on protecting the landscape and biodiversity.

1995

THE FIRST VINTAGE OF MILLE E UNA NOTTE
The first vintage of *Mille e Una Notte* conceived by Giacomo Rallo together with the great oenologist Giacomo Tachis. A milestone on the company's path, a long-lived wine worth collecting. **An icon of Italian excellence**.

2016

TWO NEW ESTATES ON ETNA AND IN VITTORIA
With the aim of representing the extraordinary potential of the different wine regions of Sicily, Donnafugata inaugurates with the 2016 harvest its estates on **Etna** and in **Vittoria**. A choice that enhances unique territories and vineyards with small productions of value.

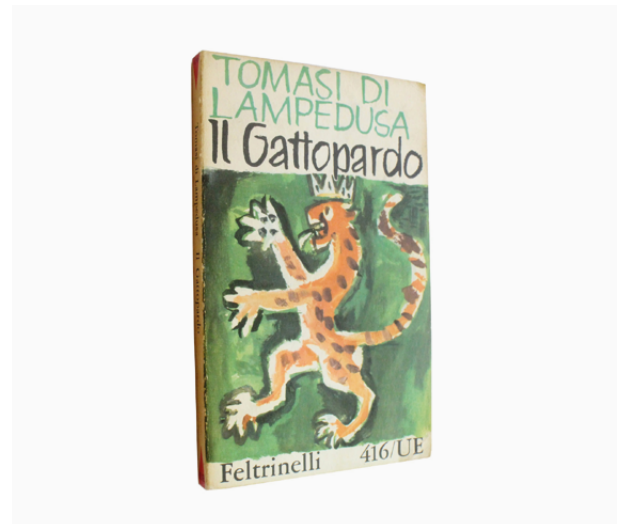
Origin of the name

In dialogue with art,
Donnafugata discovers a way
of being that makes her special

Name, logo: a tribute to literature

The story of the name **Donnafugata** originates from the most Sicilian of novels: **Il Gattopardo (The Leopard)**. It refers to Queen Maria Carolina who, fleeing from Naples, found refuge where the company's vineyards are located today. A story that also inspired the logo: a woman's face with her hair in the wind.

The common thread that links Donnafugata to Tomasi di Lampedusa also continues in the choice of the names of some wines: *Tancredi*, *Sedàra*, *Lighea*, *Angheli*. Another source of inspiration is the masterpiece of Arabic literature **Le Mille e una Notte (The Thousand and One Nights)** which gives rise to the names *Sherazade* and *Mille e una Notte*.



Artistic Labels



Stefano Vitale's illustrations

Gabriella is the source of inspiration for the labels designed for Donnafugata by **Stefano Vitale**. An exceptional artist, able to make the personality of each wine shine. Since their encounter it starts the harmonious understanding that has been going on for more than twenty years now. The illustrator, won over by Gabriella, immerses himself in the history of Sicilian art, in the colors of the land, in the character of wine until one day his skillful hand captures the elusive image of a woman: the charming La Fuga (The Runaway) with her hair in the wind. Unique and inimitable, Donnafugata's artistic

labels represent an identity trait for the company. In 2018, Donnafugata celebrates its friendship with Stefano Vitale by curating the exhibition **Inseguendo Donnafugata** (Chasing Donnafugata) together with the **FAI - Fondo Ambiente Italiano (Italian National Trust)**, in the beautiful setting of **Villa Necchi Campiglio** in Milan. The exhibition, with over 10,000 visitors, was also a multisensory experience of wine and music.



Sustainability

Our commitment to producing while respecting the environment and the human being

In Donnafugata's DNA, focus on quality goes hand in hand with sustainability.

A timeless value to which the company has dedicated itself for over 30 years. In the vineyard, Donnafugata **does not use herbicides and chemical fertilizers**. It has **minimized the use of agro-pharmaceuticals** thanks to integrated pest management techniques. From the monitoring of climatic parameters (precipitation, temperature, humidity, etc.) to the control of insects (moths) through the use of pheromone traps.

A **production system** that ensures the eco-sustainable management of agricultural activities (*Good Agricultural Practices, GAP*) since 2011. Sustainability and excellence are also pursued with green manure, organic fertilization, emergency irrigation and thinning. Technical choices that **rationalize the use of natural resources** such as soil, water, air and energy and that represent an indispensable tool for the production of healthy and perfectly ripe grapes.

Carbon and Water Footprint: to reduce ecological impact

In 2011 Donnafugata calculates the Carbon Footprint of Contessa Entellina and Pantelleria wines, along the entire production cycle: **from the vineyard to bottling**.

In 2017 **CO2 emissions are reduced by 10%** thanks to a number of choices:

- › the adoption of **lighter glass bottles** with screw caps, to reduce emissions from glass production and bottle transport.
- › the use of **Select BIO caps** with zero CO² emissions, made with materials derived from sugar cane and 100% recyclable.

In 2019 in the historical cellars of Marsala, the company starts the study of the *Water Footprint* with particular reference to the winemaking and bottling activities in order to evaluate and reduce its water footprint. The **certifications** of *Carbon* and *Water Footprint*, according to ISO 14064-1 and ISO 14046, issued and validated by DNV-GL, the world's leading certification body, are shared with the consumer, sensitive to environmental issues, **on the bottles and on the company's website**.

Energy saving and clean energy

One of the first sustainable choices at Donnafugata was to **reduce energy consumption**. Since 1998 on the Contessa Entellina estate, the **Chardonnay has been harvested** in the hours in which the grapes have the **lowest temperature**. From 2020, the harvest begins just before dawn and stops before the sun returns to warm the bunches again. By taking advantage of the temperature range between day and night, the energy consumption for cooling the grapes before pressing is reduced by 70%, while at the same time safeguarding the grapes aromatic qualities. In 2002, again in Contessa Entellina, the **production of clean energy** from renewable sources began with the installation of a first **photovoltaic system**, followed by others in Marsala and Contessa Entellina. In 2018, the

Contessa Entellina site obtained the certification of the Energy Management System according to the ISO 50001 standard.

Donnafugata is equipped with an Integrated Quality - Environment - Food Safety System certified according to ISO 9001, ISO 14001 and ISO 22000 in the latest revisions currently underway.



Biodiversity: enhancement of indigenous varieties

Donnafugata believes in the **study of indigenous varieties** and their ability to express an authentic and innovative Sicily. In 1999, a vineyard of Zibibbo with various ungrafted plants, phylloxera survivors and over 100 years of age, was recovered in Pantelleria. Unique vines, healthier and more long-lived than grafted plants, able to withstand drought, limestone and salinity very well, with a vegetative-productive balance that yields exceptional grapes. These specimens, which represent a “historical find” for Sicilian viticulture, have made the *Ben Ryé* Passito di Pantelleria even more complex and elegant.

At Contessa Entellina in 2009, the company planted an experimental field with **19 different indigenous varieties**, for a total of 30 biotypes. These are vines that are widely grown in Sicily (including Nero d’Avola, Catarratto, Ansonica), along with **varieties that are not very widespread** or so-called “*relics*” (Alzano, Nocera, Vitrarolo and others), which have almost completely disappeared.

The initiative, which also involves other wineries, aims to identify and select the grape varieties and biotypes for each territory that can give the best oenological results. Following this experimentation, Donnafugata has decided to cultivate Nocera, one of the most important varieties of the island’s tradition that stands out for its freshness and appealing fruity component.



In 2010, in Pantelleria, **33 Zibibbo biotypes** from different areas of the Mediterranean (Spain, France, Greece and southern Italy) were planted. In this territory, Donnafugata recovers and **cultivates century old olive trees of the Biancolilla cultivar**, just over 1 meter high and capable of covering an area up to 30 square meters.

The people of Donnafugata: gender equality and training

A peculiarity of Donnafugata is the **role of women** within the company structure. A way of doing business that Giacomo and Gabriella Rallo sought from the beginning; a model still in step with the times and aimed at continuous improvement and which sees women already occupy **43% of leadership positions** in the company.

In general, Donnafugata is committed to **gender equality** to guarantee equal rights, treatments, responsibilities and opportunities.

Finally, great importance is given to the **continuous training** of human resources with professional updates aimed at the needs of each area of work. Donnafugata is a team of people, men and women, focused on excellence.



SOStain Sicily and the UN 2030 Agenda: for sustainable development

Donnafugata is committed to sustainability and continuous improvement. In 2021 it joins the **Fondazione SOStain Sicilia** (Foundation for Sicilian sustainable viticulture), which seeks to share good environmental practices, research, and higher education for a culture of sustainability, as well as an orientation to production and consumption models that are consistent with the **2030 Agenda of the UN** for Sustainable Development.

Promoted by the Consorzio Sicilia Doc and Assovin Sicilia, the **SOStain** program aims to certify the sustainability of the Sicilian wine industry. This program includes a **disciplinary** consisting of ten minimum requirements, which include aspects such as the measurement of carbon and water footprint, the conservation of biodiversity, energy-saving methods, and consumer health.

Having obtained the certification, from spring 2022 the SOStain brand appears on Donnafugata wines back labels along with the **Qrcode** that can be used to consult its sustainability performance.

In 2023 Donnafugata strengthens its own commitment to environmental sustainability thank you to the introduction on *Damarino*, of “**Nomacorc Ocean**”, the first wine closure in the

world, made by Vinventions with plastic recycled from coastal areas and bound to run out in the oceans (***Ocean Bound Plastic***). With the use of “**Nomacorc Ocean**” for *Damarino* 2022, **1.15 tons of OBP** were recycled.



Read more



The five territories

Donnafugata, in Sicily, cultivates its vineyards in very different contexts: from the soils overlooking the sea, to the hilly and mountainous ones. The company has four estates and a historic family winery

Sicily boasts over 70 indigenous grape varieties and a multitude of extraordinary climates.

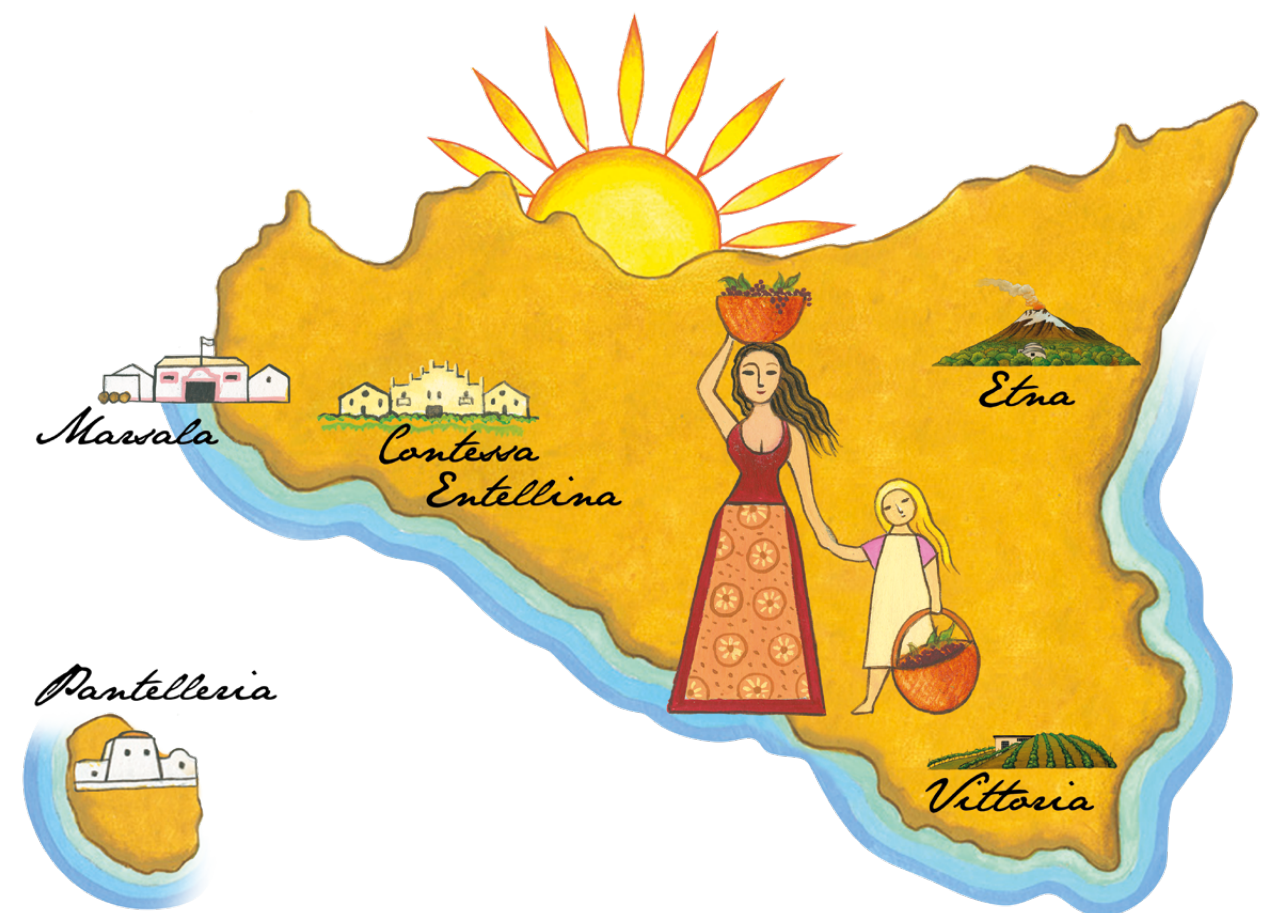
We cultivate our vineyards in very different contexts to enhance the extraordinary potential of the island: from the coastal areas to the hills and the mountainous areas.

In our vineyards, we focus on these diversities by finding the best combination between terroir and grape variety: from the **Contessa Entellina** estate in western Sicily and the volcanic island of **Pantelleria**, to eastern Sicily in **Vittoria** (Acate) and **Etna**, the highest active volcano in Europe.

The company can count on a historic cellar and four estates. In western Sicily, in Contessa Entellina where Donnafugata was born, there is a winery, 322 hectares of vineyards and 13 of olive groves; in Pantelleria, a volcanic island between Sicily and Africa, the Khamma district winery can count on 68 hectares of Zibibbo vineyard planted with “alberello pantesco” (low-bush vine of Pantelleria) (UNESCO heritage) and 7 hectares of olive groves.

In eastern Sicily, on the northern slope of Etna, in Randazzo, there is a winery with a barrique cellar, 35 hectares of vineyards and 3 hectares of olive groves. In the Vittoria DOC area, in Acate, the latest generation winery is surrounded by 42 hectares of vineyards and 3 of olive groves.

Finally, the historic family cellars in Marsala are an example of an innovative productive reality. Here it is possible to visit the scenographic underground barrique cellar.



5

Cellars where the vinification and ageing process take place

467

Hectares (1,154 acres) of vineyards at the Contessa Entellina, Pantelleria, Vittoria and Etna estates

35

Districts, each one with unique characteristics

10

Indigenous varieties in production

Marsala

The historical family cellars



The beating heart of the company's activities

The historical family cellars in Marsala, host a dynamic production reality focused on excellence. Built in 1851, they preserve the typical Mediterranean “baglio” layout with a large inner courtyard, dotted with citrus and olive trees, and wooden trusses made by ancient hatchet craftsmen.

Here the cellar processes involve the use of technologies that respect the intrinsic characteristics of musts and wines. Depending on the production purposes, **ageing** can take place in steel, cement or wood, while for **bottling** the company is equipped with the best technologies to preserve the quality of the wines.

In general, the company pursues maximum energy saving by insulating the tanks and the temperature- controlled rooms. Donnafugata's pride and joy is the underground barrique cellar, dug into the tuff rock to **minimize the energy consumption** necessary to maintain the desired parameters of temperature (15°C) and humidity (85%) for optimal aging in wood.

Craftmanship in Marsala

For wines that focus on elegance and longevity, such as *Mille e una Notte*, *Tancredi*, *Angheli* and *Chiarandà*, ageing in French oak barriques is a process that requires the utmost attention. In order to respect the peculiarities of the individual grape varieties and to enhance their potential for evolution, about 20 different types of wood are selected from the best cooperage for the grain of the staves, method, and intensity of toasting. The organoleptic evolution of the ageing wines is followed by repeated tasting and controls.

Considering the importance of the production site, Donnafugata began the study of its *Water Footprint* in 2019 in the historic cellars of Marsala.

The historic cellars have a wine shop and an enoteca dedicated to visitors who are welcomed all year round for tastings and guided tours.



The Contessa Entellina Estate

Where Donnafugata began



The land, vineyards and climate

In the heart of western Sicily - among the hills of Contessa Entellina, between 200 and 500 metres above sea level - are the vineyards from which Donnafugata originated. The climate is Mediterranean, with concentrated rainfall in autumn and winter, dry and windy summers, characterized by sharp differences in temperature between day and night.

The harvest, from August to September, follows the ripening periods of the different varieties. In the winemaking cellar come the grapes obtained from the **322 hectares (796 acres) of the estate**, divided into 9 *contrade*, or districts, and one cru: *Vigna di Gabri*.

In order to enhance the peculiarities of the districts, different in soil (mostly clayey-loam), exposure and microclimatic conditions, the company aims at the best combination between terroir and vine, cultivating 19 varieties. Ansonica, Grecanico, Grillo, Lucido (Catarratto), Nero d'Avola and Nocera (an ancient variety) are the autochthonous varieties, to which are added those that have proven to adapt better to the territory: Chardonnay, Viognier, Cabernet Sauvignon, Merlot, Syrah and in small quantities Fiano, Petit Manseng, Sauvignon Blanc, Alicante Bouchet, Cabernet Franc, Petit Verdot, Pinot Nero, Tannat.

On this estate prestigious productions with a strong personality are created, such as *Mille e una Notte*, the **iconic red wine that represents Italian excellence** in the world.

Sustainability and craftsmanship

Sustainable, quality-oriented agricultural practices include the use of green manure to improve soil fertility; thinning to control the production load; and suckering and topping to ensure that the grapes ripen properly.

Choices aimed at producing wines of great freshness and longevity. After careful **selection of the bunches** in the vineyard and in the cellar on the vibrating table, the different cultivars are sent separately to vinification. When the **red grapes** are received, a latest generation destemmer selects and discards any overripe and green berries present, allowing only perfectly intact and ripe grapes to be vinified.

In the **13 hectares (32 acres) of olive groves**, divided into **3 districts**, Donnafugata cultivates **4 indigenous varieties** of western Sicily: *Nocellara*, *Cerasuola*, *Biancolilla* and *Pidicuddara* from which the elegant **Milleanni blend** of extra virgin olive oil is produced. The manual harvesting, the use of the best cold extraction technologies and the controlled atmosphere kneading of the olives allow the aromatic components to be preserved.

Since 1998, on **August 10th**, the estate opens to the public for ***Calici di Stelle*** ("Goblets of Stars"), an event created by the Movimento Nazionale del Turismo del Vino. Since spring, the estate is open to the public for guided tours and wine tastings.



The territory and autochthonous grape varieties

LOCATION

South-western Sicily.

ALTITUDE

200-500 m above sea level.

OROGRAPHY

Hilly.

SOILS

Loamy-clayey, total limestone from 20 to 35%, pH from 7.5 to 7.9.

CLIMATE

Mild winters. Dry and windy summers, with large

temperature differences between day and night, ideal for producing healthy, aromatic grapes.

HARVEST

August to September. Manual harvesting with careful selection of the bunches, in the vineyard and in the cellar.

GRAPES

White grapes: Ansonica, Grillo, Lucido (Catarratto), Chardonnay and other varieties.

Red grapes: Nero d'Avola, Cabernet Sauvignon, Merlot, Pinot Noir, Petit Verdot, Syrah and other varieties.

ANSONICA

One of the longest established grape varieties in Sicily. It produces harmonious

whites with fruity and floral aromas and a distinct flavour.

GRILLO

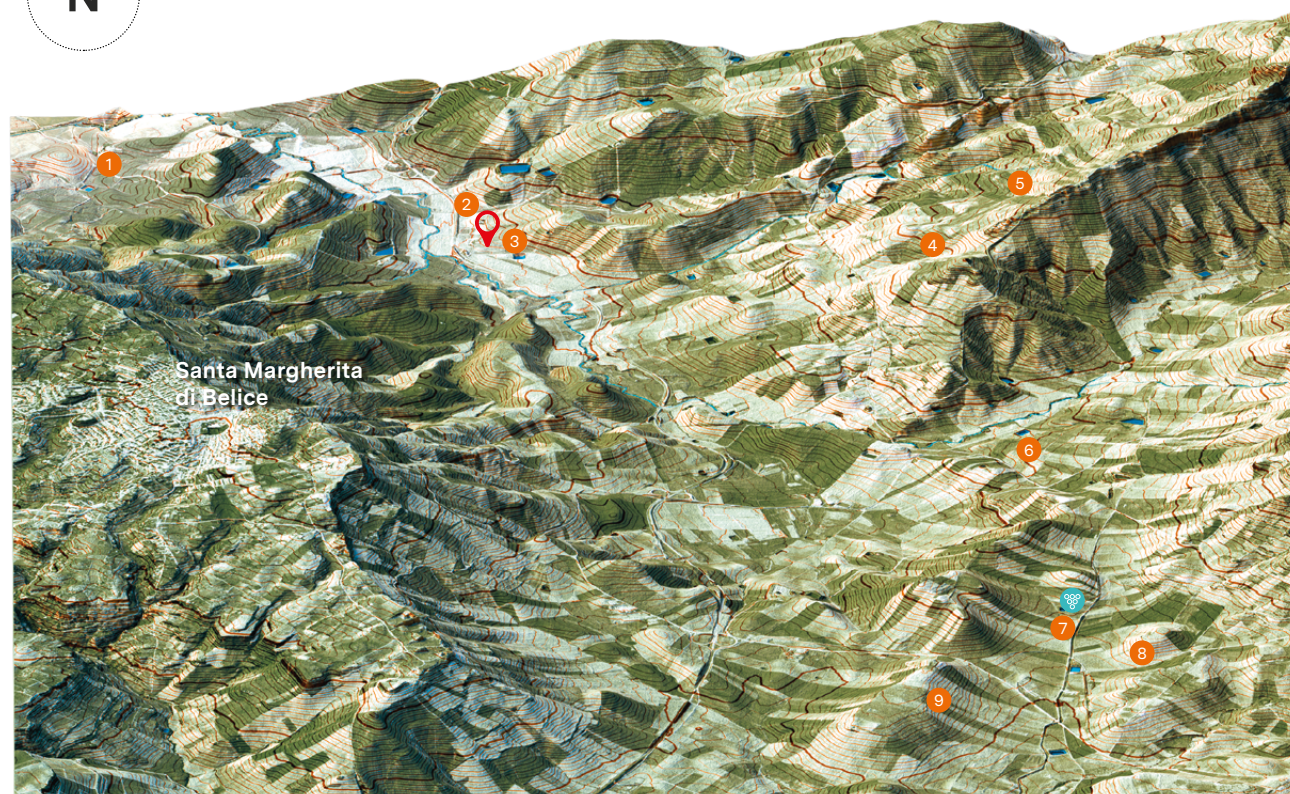
Typical grape variety of western Sicily. It is distinguished by hints of white pulp fruit, wildflowers, fresh grass and mint.

NERO D'AVOLA

King of the Sicilian red grape varieties, at Contessa Entellina it gives life to wines with a wide aromatic range, balanced acidity and softness.

NOCERA

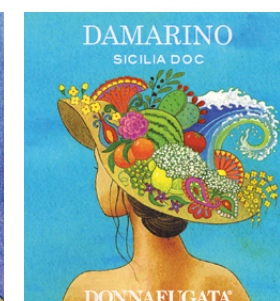
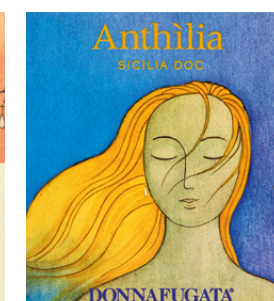
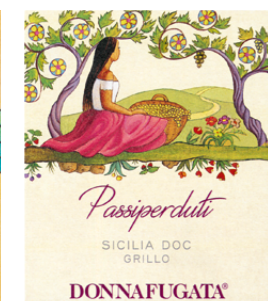
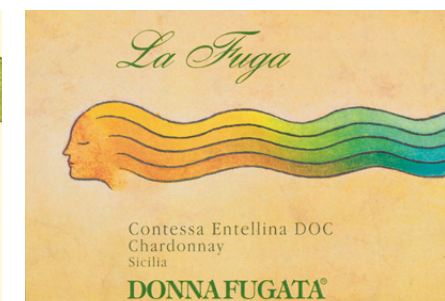
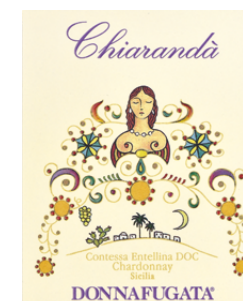
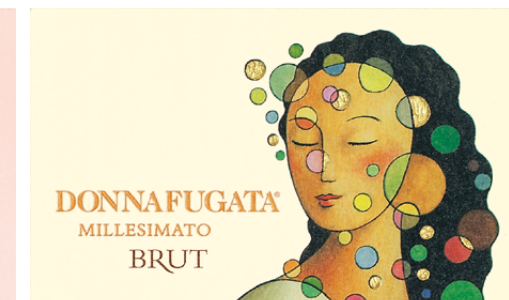
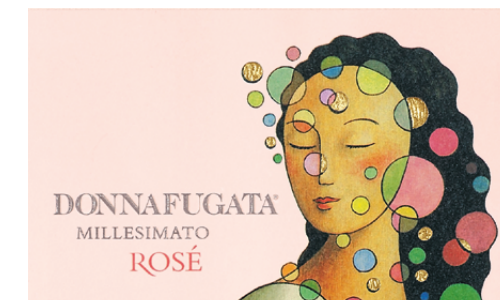
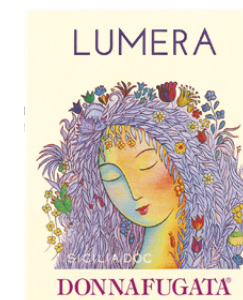
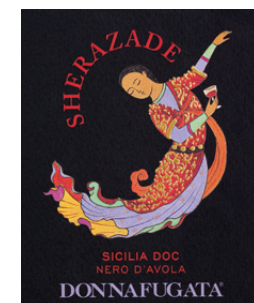
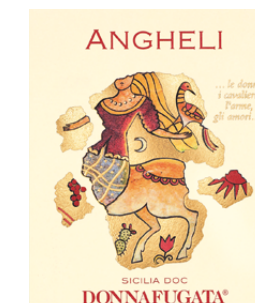
One of the oldest traditional varieties on the island, distinguished by its freshness and captivating fruitiness



1:40.000

- Winery
 - Districts
 - Experimental fields
- | | |
|------------------|----------------|
| 1. Cavallaro | 6. Miccina |
| 2. Mazzaporro | 7. Predicatore |
| 3. Duchessa | 8. Pandolfina |
| 4. Arcera | 9. Galia |
| 5. Casale Bianco | |

Artistic labels



The Pantelleria Estate

Where the alberello is a
Unesco Intangible Cultural Heritage



©Fabio Gambina

The land, vineyards and climate

In love with the extreme nature of Pantelleria, a volcanic island between Sicily and Africa, Donnafugata arrived here in 1989 to develop an innovative project of quality and heroic viticulture.

Today, Donnafugata boasts **68 hectares** (168 acres) of **vineyards** located in **16 districts**, different for soil, altitude (from 20 m to 400 m above sea level), exposure, microclimate and the age of the plants (also over 100 years old). In addition, in the **Khamma** district **winery**, a small jewel of sustainable architecture perfectly set in a natural terraced amphitheater, the individual batches of grapes are processed separately, up to the final blend, respecting and enhancing the plurality of the wine-growing contexts. The island's grape variety is *Zibibbo* (Moscato d'Alessandria), the prince among the aromatic varieties.

The vineyard is cultivated with very low bush vines (*alberello pantesco*), on small terraces, bordered by dry-lava stone walls (Unesco - Intangible Cultural Heritage) that help prevent soil erosion, protecting the landscape and biodiversity. A context that requires a very high level of manpower, about three times the average needed for a quality-oriented vineyard, not to

mention the maintenance of about **40 km of dry stone walls**.

Sustainability and craftsmanship

The island's windy and dry climate has led to the cultivation of vines in "basins" and a pruning system that makes the plant develop in a horizontal, almost crawling pattern on the ground, so that it can resist the wind.

The Pantelleria low bush vine (*alberello pantesco*) as a "highly sustainable and creative agricultural practice" has been included among the **Unesco - Intangible Cultural Heritages**. The symbol of this viticulture is the *Ben Ryé* Passito di Pantelleria, Donnafugata's iconic wine.

The result of an innovative and customized production process, based on the natural drying of fresh grapes on racks, the manual removal of dried grapes and a unique vinification process developed by the company, *Ben Ryé* is today considered one of the most appreciated natural sweet wines in the world.

In Pantelleria, Donnafugata cultivates **7 hectares** (17 acres) of **very old olive trees** on terraces. Pruned horizontally, and just over

1 meter high, these olive trees have a very low yield. From the olives harvested by hand, directly from the tree, the delicate **extra virgin olive oil** from the *Biancolilla* cultivar is produced.

The Pantelleria winery has a wine shop and enoteca dedicated to visitors who are welcomed in summer for tastings and guided tours.



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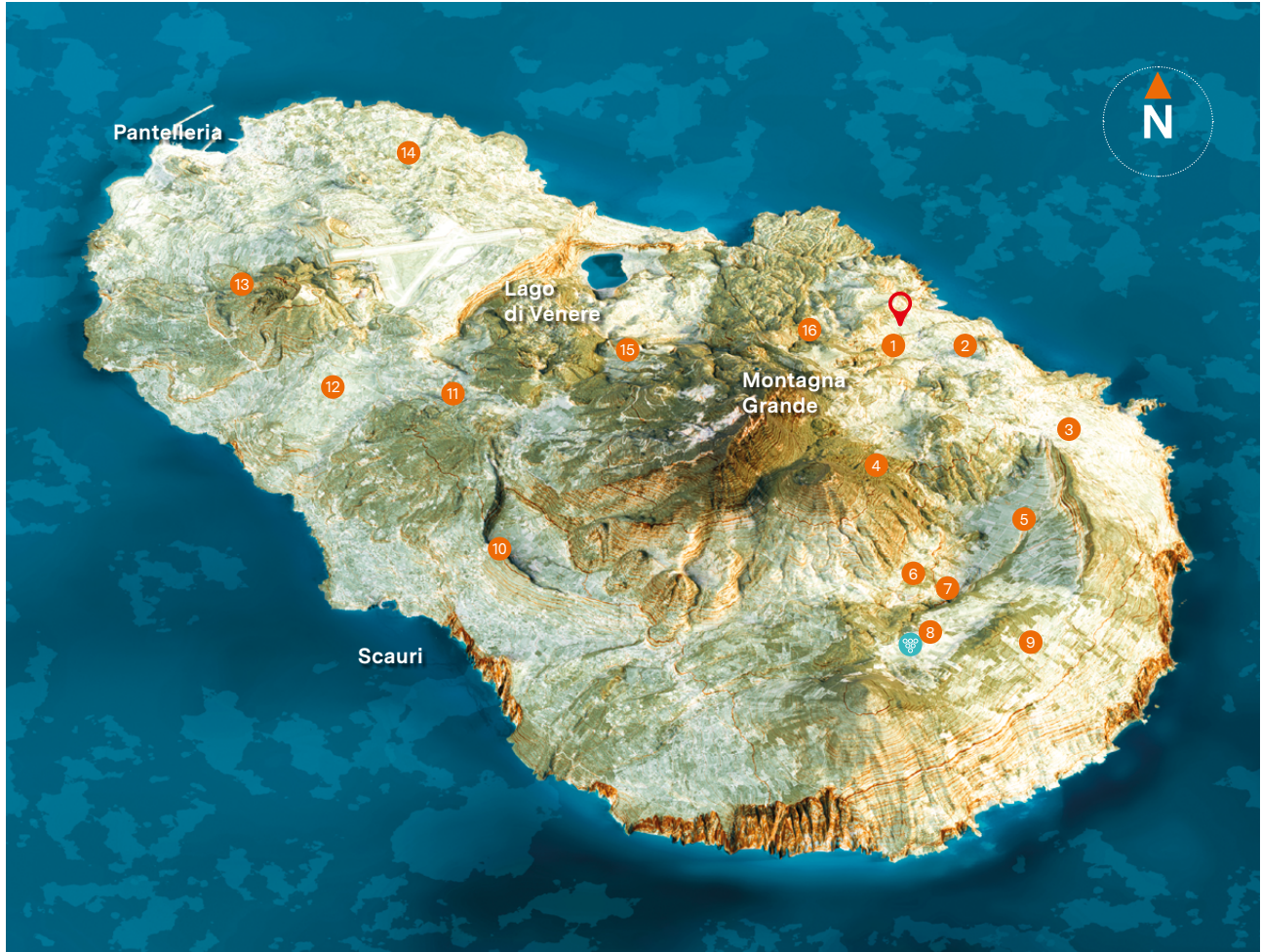
The territory and autochthonous grape varieties

- LOCATION**
Island in the Mediteranean Sea between Sicily and Africa.
- ALTITUDE**
20-400 m above sea level.
- OROGRAPHY**
Prevalence of sloping terrain, cultivated on terraces.
- SOILS**
Sandy of volcanic origin, deep

- and loose with a pH of 6.5 to 7.
- CLIMATE**
Mild winters and dry, windy summers favour the production of healthy grapes and drying on racks.
- HARVEST**
From mid-August to September.
- GRAPES**
White grapes: Zibibbo (Muscat of Alexandria). Pinot Noir, Petit Verdot, Syrah and other varieties.
- ZIBIBBO**
(Muscat of Alexandria)
An aromatic variety originating in North Africa,

its name is reminiscent of the Arabic “Zabīb” which means sultana. Thanks to the particular climate of this island, and the volcanic soils in which it can sink its roots, it finds ideal conditions here to develop unparalleled olfactory notes. It is used to produce aromatic dry wines and sweet wines of great balance, such as the Passito di Pantelleria.

Artistic labels



1:30.000

- Winery
 Districts
 Experimental fields

1. Khamma
2. Punta Karace
3. Tracino
4. Mueggen
5. Ghirlanda

6. Gibbiuna
7. Serraglia
8. Barone
9. Montagnole
10. Monastero

11. Kaffefi
12. Bukkuram
13. S. Anna
14. Karuscia
15. Bugeber

16. Favarotta

The Etna Estate

On the highest active volcano in Europe



The land, vineyards and climate

In eastern Sicily, where Mount Etna is located: the highest active volcano in Europe (over 3,300 m), Donnafugata has chosen the northern side to produce mountain, volcanic and Mediterranean wines.

In this estate, between 730 and 750 meters above sea level, Donnafugata can count on about **35 hectares** (86 acres) of vineyards, all in the DOC area, divided into **7 districts**: *Montelaguardia*, *Statella*, *Camporé* and *Pignatone* in the municipality of Randazzo, *Marchesa*, *Verzella* and *Crasà* in the municipality of Castiglione di Sicilia.

The cultivated varieties are the indigenous ones representative of the territory: *Carricante*, *Nerello Mascalese* and in small quantities *Nerello Cappuccio*. The wine-growing landscape on Etna is characterized by terraces and dry-lava stone walls (Unesco - Intangible Cultural Heritage). There is a low grown or traditional bush trained form of cultivation, including the quincunx form (dense chequered planting with about 7,000 plants per hectare).

The age of the vineyard can exceed 70 years. The **volcanic terrains**, on which lapilli and ash continue to settle, are sandy and guarantee excellent drainage. From the point of view of climate, the northern side of the volcano has a lower average annual rainfall than the eastern side. **Fresh and windy summers** contribute to the production of **healthy grapes**.

The strong **temperature fluctuations** in August and September, between day and night, favour the production of **grapes with great aromatic freshness** and unique personality.

Sustainability and wine craftsmanship

The interaction between soil, microclimate and vine, skill fully managed by man, gives unique characteristics to the grapes produced here and to the wines that are distinguished by minerality and elegance.

Donnafugata vinifies its grapes in the **cellar of Randazzo**, in the Statella district, a production reality restructured in the name of environmental sustainability and immersed in the **Etna Park**. On Etna, Donnafugata produces two **Icon Wines**: *Etna Rosso DOC Contrada Marchesa* cru from the homonymous district and *Fragore Etna Rosso* DOC cru of *Montelaguardia* district.

Contrada Marchesa counts about 2 hectares and is situated in a natural amphitheater surrounded by lava flows or “sciare” from thousands of years ago. The Montelaguardia vineyards represent just over 4 hectares, which have their roots in lava flows dating back to 1614-1624.

Each eruption produces a “sciara” that determines a specific composition of the soil: an imprint that renders the wine of a micro-territory unique.

In this territory, Donnafugata has **3 hectares** (7 acres) of **olive groves** and produces the **extra virgin olive oil from Nocellara Etnea**. The olive trees are grown on terraced volcanic soil with dry-lava stone walls; they are harvested by hand.

The Randazzo winery has a wine shop and enoteca dedicated to visitors who are welcomed all year round for tastings and guided tours.



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The territory and autochthonous grape varieties

LOCATION
 Eastern Sicily, northern slope of Etna.

ALTITUDE
 700-750 m above sea level.

OROGRAPHY
 Prevalence of sloping terraced land.

SOILS
 Volcanic sands. The terraced vineyards produce grapes with great aromatic freshness and wines with a unique personality.

CLIMATE
 Continental due to the altitude, combined with Sicilian sunshine. Cold temperatures with rain and snow in autumn and winter, mild in spring and significant day-night temperature differences in summer.

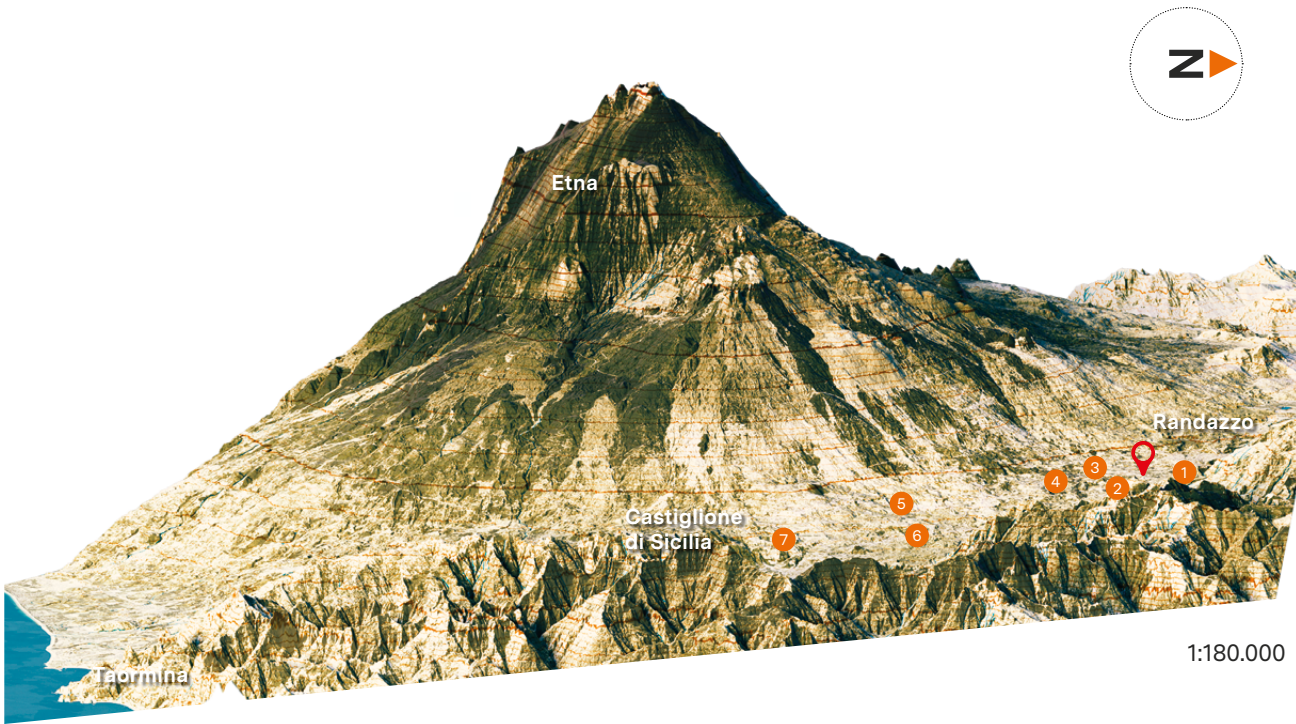
HARVEST
 From the second half of September to October.

GRAPES
 White grapes: Carricante.
 Red grapes: Nerello Mascalese, Nerello Cappuccio.

CARRICANTE
 An ancient white grape variety grown on the slopes of Etna. It produces elegant whites with a marked minerality and savoury finish.

With a good structure and longevity, it lends itself both to ageing in steel and in wood.

NERELLO MASCALESE
 This is Etna’s main black grape variety. It produces wines of great elegance, characterised by a light ruby red colour; on the nose they have a bouquet of small red and black fruits, notes of undergrowth, balsamic and spicy hints; on the palate they stand out for their freshness, prominent tannins and minerality.



- Winery
 - Districts
- | | |
|-------------------|------------------------|
| Randazzo | Castiglione di Sicilia |
| 1. Camporè | 5. Marchesa |
| 2. Pignatone | 6. Verzella |
| 3. Statella | 7. Crasà |
| 4. Montelaguardia | |

Artistic labels



The Vittoria Estate

In the lands of the Baroque, between
the Ibleo plateau and the sea



The land, vineyards and climate

In south-eastern Sicily, Donnafugata chooses an excellent territory for the production of soft red wines with a floral soul - unusual wines capable of innovating the way a red wine is consumed.

This is the area of Vittoria, between the Ibleo plateau and the sea, land of a historic and prestigious denomination that includes the **first and only DOCG in Sicily**: Cerasuolo di Vittoria. Donnafugata in the territory of Acate municipality boasts 42 hectares (104 acres), divided into **3 districts** (*Biddine Soprana, Biddine Sottana and Isola Cavaliere*).

The **soils** are of medium texture, **tending to sandy**, interspersed with calcareous tuffs. The climate is typically Mediterranean temperate, mitigated in summer by a breeze that comes from the sea, as well as good temperature excursions between day and night.

The grapes grown are *Nero d'Avola* and *Frappato*. *Nero d'Avola*, king of the Sicilian red grape varieties, is the most widespread in Sicily, thanks to its strong ability to interact with the environment.

In the Vittoria area, it expresses itself with wine of medium structure and particularly fine tannins. *Frappato* is one of the oldest Sicilian varieties, which loves the typical climate of the DOC Vittoria area, it makes fragrant and floral wines, extremely pleasant on the palate and delicately tannic.

In this territory Donnafugata has 3 hectares (7 acres) of olive groves and produces **extra virgin olive oil from the cultivar Tonda Iblea**. The *Vittoria* winery has a wine shop and enoteca dedicated to visitors who are welcomed all year round for tastings and guided tours.

Sustainability and wine craftsmanship

The new generation winery, among the farm vineyards, is perfectly integrated into the landscape and offers a suggestive view of the Dirillo river valley.

In this territory, Donnafugata produces *Floramundi* Cerasuolo di Vittoria DOCG, *Bell'Assai* Frappato di Vittoria DOC, and *Contesa dei Venti* Nero d'Avola di Vittoria Doc.

Their fermentation is carried out in stainless steel and ageing exclusively in tanks and bottles, in order to obtain crisp wines of exceptional taste.



The territory and autochthonous grape varieties

LOCATION
 South-eastern Sicily, in the Acate area.

ALTITUDE
 120-150 m above sea level.

OROGRAPHY
 Flat and semi-hilly.

SOILS
 Tending to sandy, interspersed with calcareous tuffs, partly clayey.

CLIMATE
 Mild winters, temperate summers benefiting from cool ‘thermal breezes’ and good temperature excursions between day and night.

HARVEST
 September..

GRAPES
 Red grapes: Frappato and Nero d’Avola.

FRAPPATO
 One of the oldest Sicilian varieties, it loves the temperate, dry climate that characterises this area. It produces wines with a fragrant bouquet and fruity and floral notes. Medium-bodied and with delicate

tannins, it is extremely pleasant on the palate.

NEROD’AVOLA
 King of Sicilian red grape varieties. In the Vittoria area it produces fragrant wines with fruity and spicy notes. Wines with personality, fresh and juicy, with particularly fine tannins.

Artistic labels



1:160.000

- Winery
- Districts
1. Bidini Soprana
 2. Bidini Sottana
 3. Isola

The Dolce&Gabbana and Donnafugata project

Attention to detail and love for Sicily are the core values of the collaboration between **Dolce&Gabbana and Donnafugata** in which creativity and craftsmanship meet: while Donnafugata constantly explores new territories to obtain extraordinary wines, Dolce & Gabbana and their creativity tell and promote these fine products throughout the world.

Thus was born a **collection of wines, extraordinary ambassadors of Sicilian colors, scents, and culture in the world**: the alluring rosé Rosa, the captivating white Isolano, the elegant red Cuordilava red, and the prestigious red *Tancredi*. Rosa is an alluring rosé wine, whose name was chosen to emphasize the distinctive color that makes it unique.

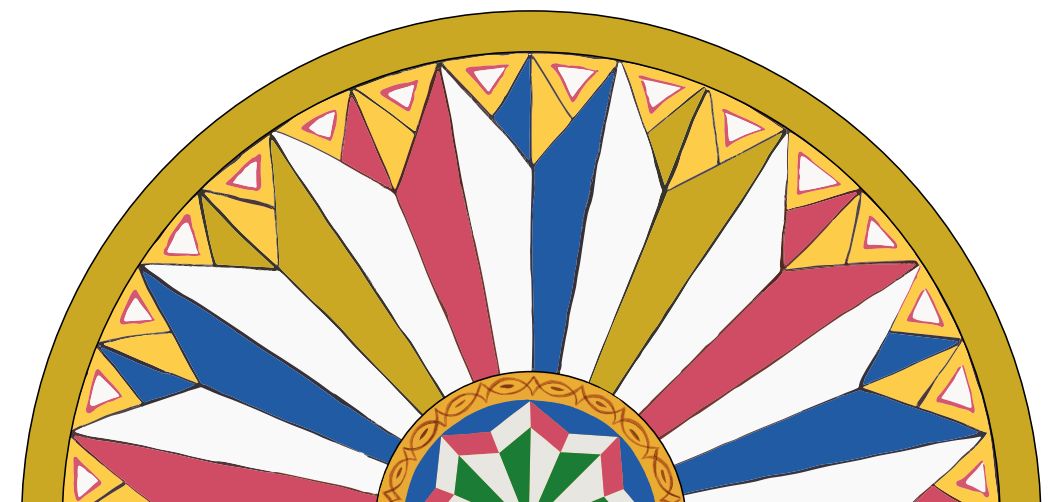
This selected production is characterized by an original blend of two indigenous grapes, among the most important of the island's winemaking traditions: Nerello Mascalese, grown on the northern slopes of Etna and Nocera produced on the Contessa Entellina Estate. From the slopes of Mount Etna comes the white *Isolano*, made with Carricante, and the red *Cuordilava*, made with Nerello Mascalese. Both are wines of great elegance and exceptional minerality, the perfect expression of the viticulture of this mountainous terroir.

The highest active volcano in Europe offers a unique habitat for wine growing: here

Sicilian sunshine meets the high altitude of the vineyards, offering both lots of light and cooler temperatures.

The collection is completed by *Tancredi*, the historic and prestigious red of the Sicilian winery. Craftsmanship, creativity and innovation blend together in the red Tancredi wine, inspired by one of the protagonists of the novel *Il Gattopardo* (The Leopard). The passionate and revolutionary personality of the character is found in the style of the homonymous wine: *Tancredi* wine was born in 1990, from the union, which at that time was innovative, between an international grape variety and a indigenous one, the Cabernet Sauvignon and the Nero d'Avola; a choice of production that has led to the discovery of Sicilian enological excellence at an international level.

For this project **Dolce&Gabbana** has taken care of the whole coordinated image: for Rosa, *Isolano* and *Cuordilava* the graphics recall the folklore of the Sicilian Cart telling the beauty of the best tradition of the Island and the extraordinary uniqueness of its landscapes. For *Tancredi* the coordinated image pays homage, in the choice of shapes and colors, to the Leopard, and in particular to the contrast between tradition and modernity that Tancredi embodies.



Dialogue with Art

Donnafugata and the FAI

Donnafugata and FAI - Fondo Ambiente Italiano - share the love for beauty and the mission of promoting the Italian landscape and heritage. A friendship that dates back to a meeting in 2005, between Giuseppe Barbera, professor of tree cultivation, Marco Magnifico of the FAI and Giacomo Rallo. The result of an understanding, the idea of restoring a **giardino pantesco** ("pantellerian garden") and making it visitable: a symbol of beauty and harmony between man and nature. Giacomo Rallo identifies among the vineyards of Khamma a very representative example of this form of **rural architecture** with high dry-lava stone walls.

The circular plant, the size and the lava stone create the ideal microclimate to cultivate and protect a centuries-old orange tree, a precious vitamin factory, from wind and drought. A symbol of the wisdom of the island's farmers, the garden is a **self-sufficient agronomic system in terms of water availability**. Dimensions: external wall height: from 2.7 to 4 meters; internal wall height: 3 meters; wall thickness: 1.30 meters; internal diameter: 8.4 meters; external diameter 11 meters. In 2008 **Donnafugata donated** the *giardino pantesco* to the FAI and became a corporate golden donor.

Donnafugata for the territory

In Contessa Entellina, near the farm vineyards, Donnafugata supported the **Scuola Normale di Pisa** in the archaeological excavations on the Entella Fortress inhabited by the Elymians. Vines were cultivated in this area in ancient times as evidenced by the finds of coins with the effigy of a bunch of grapes, found in the ancient **city of Entella**, later called *Anthilia* in Roman times. Since 2000 the company has also supported young scholars with the Giuseppe Nenci Prize, a great scholar of the Elymians.

Donnafugata has also financed the restoration of the Madonna and Child (15th century A.D.) of the "Pepoli" Museum of Trapani and is committed to supporting the Tapestries Museum of Marsala which houses eight Flemish works of great value. The love for the *Opera dei Pupi* ("Puppet Opera") - **Unesco - Intangible Cultural Heritage** - has led Donnafugata to collaborate with the Antonio Pasqualino **International Puppet Museum** of Palermo, and to finance the restoration of two precious Sicilian Puppets: *Angelica* and *Carinda*, the **oldest puppet** in the collection dated 1828.



Art in the vineyard, the 10th of August for Calici di stelle (Goblets of stars)

Every year on August 10th, for **Calici di Stelle** (Goblets of Stars), Donnafugata lights up its vineyards to celebrate the relationship between quality wine and art, always looking for new multisensory suggestions. The love for literature, has led Donnafugata to support, for several years, the **Giuseppe Tomasi di Lampedusa Literary Prize**, named after the author of *The Leopard*. On the occasion of the Award, Donnafugata received on its estate important guests such as the writers Abraham B. Yehoshua, Tahar Ben Jelloun, Claudio Magris and Anita Desai, the actress Claudia Cardinale and the Oscar winning composer Nicola Piovani.

Since 2012, the Donnadugata's vineyards and estates have become the location for an immersive experience where night-time scents are combined with the emotions of startling and specially designed **artistic performances**. From **music**, to **dance**, to the **puppet opera**, there are countless artists hosted on the stage who have presented works dedicated to the relationship between man and nature and the magical combination of wine and art.



Meeting Donnafugata

An unforgettable experience

Visit Donnafugata

Meeting Donnafugata is an experience not to be missed. In Sicily among vineyards and wineries or around the world where the voice of José Rallo sings her wines in unique locations.

Since the 90s, Donnafugata has opened its cellars to wine lovers from all over the world, to share and spread the culture of wine with over 24,000 visitors a year. The World's Best Vineyards Academy has placed Donnafugata among the 50 best wineries in the world for the quality of the wines, visits and tastings offered to wine tourists. A welcome that conveys the values and secrets of a family business focused on excellence, together with the warmth of the most authentic Sicilian hospitality.

A unique experience, bookable all year round at the historic cellars of *Marsala* and *Randazzo* on Mount Etna. Since spring winelovers are welcomed also at the estate in *Contessa Entellina* and on *Pantelleria* island. A **dedicated and experienced staff** welcomes guests and accompanies them on visits, in small groups, to discover the vineyards, production techniques and wines. Visitors can also choose **sensory itineraries** that combine wine tasting with the

gastronomic specialties of the Sicilian territory.

A service that combines quality and safety. An experience that can end in the wine shop where you can always find something special.

A journey to discover Sicily and its different terroirs, all with extraordinary potential. Don't miss the two annual events of **Cantine Aperte** ("Open Cellars"), on the last Sunday of May, and **Calici di Stelle** ("Goblets of Stars"), on the 10th of August. An integral part of the welcome is the website visit.donnafugata.it, where you can book and find all the information on winery visits and events as well as suggestions for exploring the territories of western and eastern Sicily.



Visit the estates



Donnafugata Music&Wine

In the vineyards and wineries of Sicily or traveling around the world, José Rallo's voice narrates the wines of Donnafugata through song

José Rallo recounts her wines through song

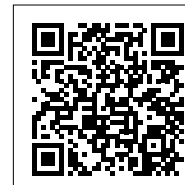
Donnafugata Music&Wine is a project that began in 2002 from the idea of José and Vincenzo to unite the passion for wine with the love for music. José presents from the stage a live multi-sensory experience, which combines each wine with a piece of music, whose rhythmic progression accompanies the sensations of tasting.

The Donnafugata Music&Wine project boasts a series of concert events in evocative venues such as the *Blue Note* in New York and the Acropolis Museum in Athens and the production of three albums. Many other performances around the world: from the *Blue Note* in Milan to concerts in Beijing, Shanghai, Moscow, and St. Petersburg.

In 2004 the first live CD was recorded which raised funds in favor of the pediatric heart surgery department of the Civico di Palermo, followed by the second Live CD recorded in 2008. In 2011 José Rallo, accompanied by clarinet and cello, records 7 mini-clips for a virtual tasting on the site and YouTube. Finally, in 2020 the third CD "Rebirth" dedicated to Sicily and literature is recorded together with *The Brass Group* Foundation. An experience that can be replicated by wine lovers by listening to the three albums born from the project, now also available on Spotify and on the major streaming platforms.



Listen on Spotify



Media & Download



Press & Trade Kit

A selection of downloadable documents, including the company profile, Donnafugata logo and other institutional materials.



Press Releases

The collection of communiqués that can be consulted by keyword or by chronology.



Photo Gallery

A selection of downloadable photos, organized by macro themes*.

**In case of use of the images, always mention the author of the photo and Donnafugata copyright.*

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Vineyards and Cellars

Contessa Entellina, Etna,
Marsala, Pantelleria, Vittoria



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