

The territories of Donnafugata

The Maps: five estates,
a great journey

5

Cellars where the vinification and ageing process take place

467

Hectars of vineyards

35

Districts

10

Indigenous varieties
in production

Sicily is a **wine-making region** with over a thousand years of history, and it boasts over 70 indigenous grape varieties and a multitude of extraordinary climates.

Donnafugata's **vineyards are cultivated in very different contexts**, promoting the potential of the island: From the estates overlooking the sea to those in the hilly and mountainous areas.

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

Since 2009, we have been committed to **safeguarding and promoting Sicilian biodiversity** through 3 experimental vineyards where we cultivate some indigenous grape varieties, and relics grape varieties from the past almost extinct.



The Contessa Entellina Estate

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

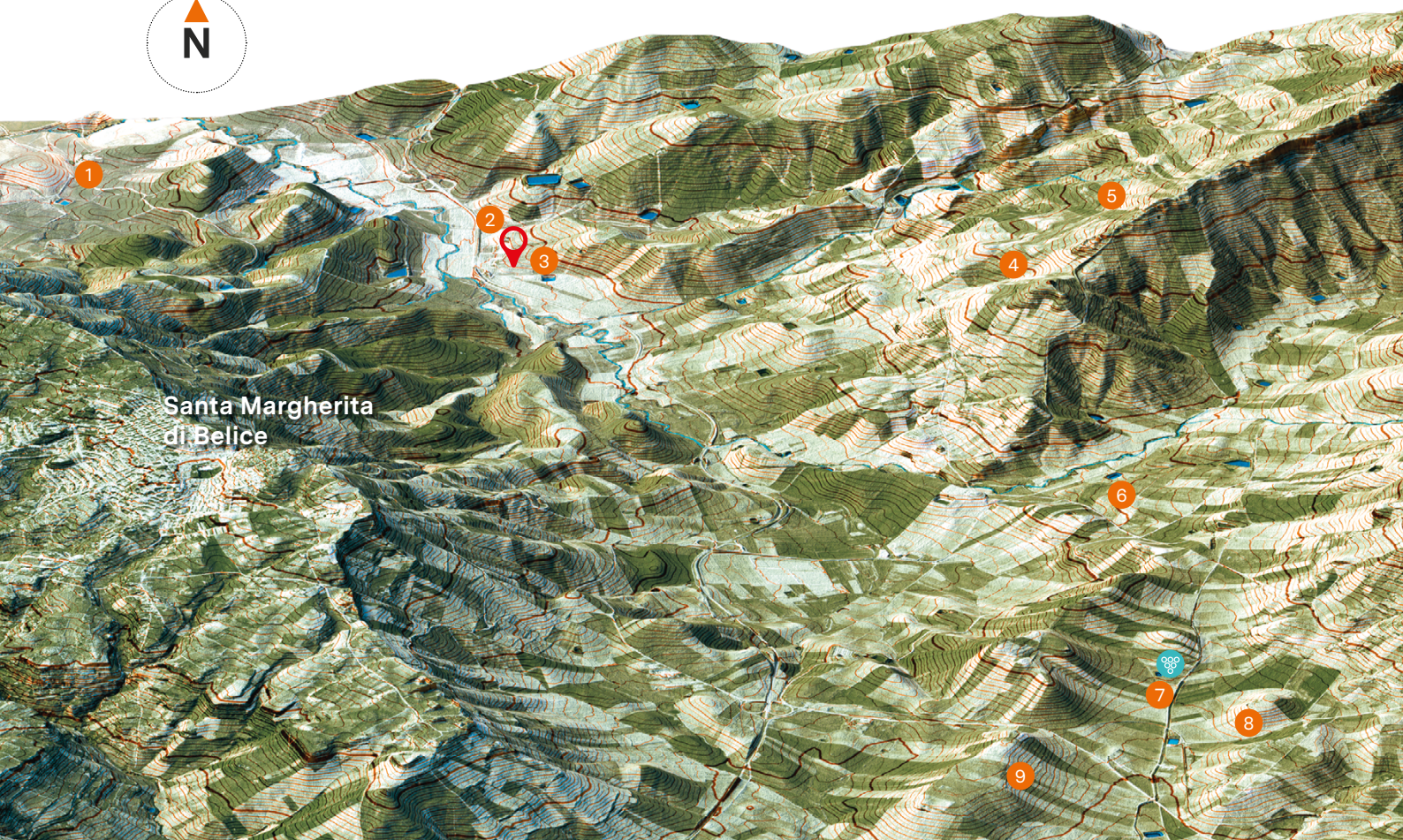
Typical grape variety of western Sicily. It is distinguished by hints of white pulp fruit, wildflowers, fresh grass and mint.

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.



Santa Margherita di Belice

1:40.000



Winery



Districts



Experimental fields

1. Cavallaro
2. Mazzaporro
3. Duchessa
4. Arcera
5. Casale Bianco

6. Miccina
7. Predicatore
8. Pandolfina
9. Galia

The Pantelleria Estate

The territory and autochthonous grape varieties

LOCATION

Island in the Mediterranean 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.



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

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.

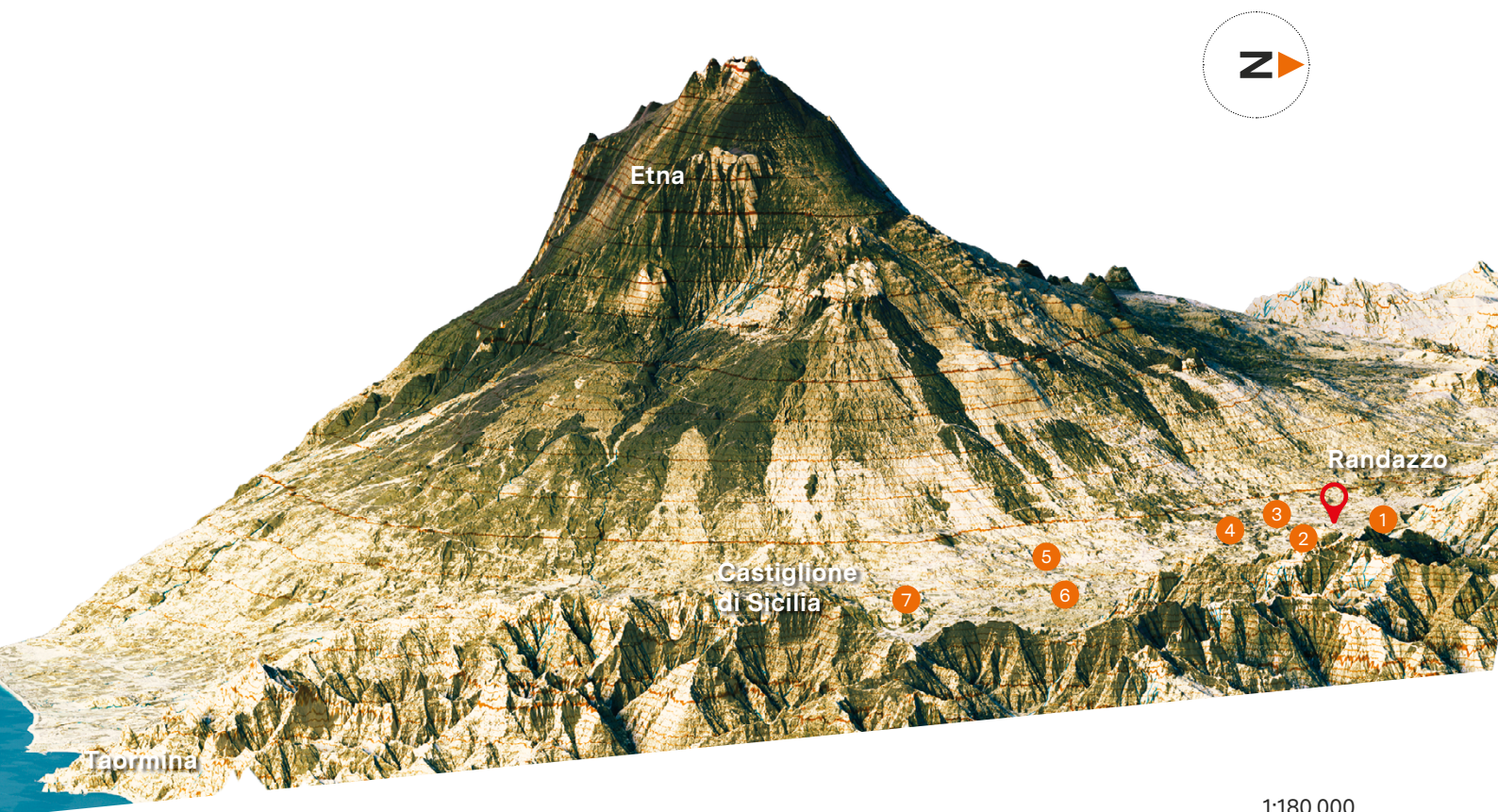
CARRICANTE

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.



1:180.000



Winery

1 Districts

Randazzo

1. Camporè
2. Pignatone
3. Statella
4. Montelaguardia

Castiglione di Sicilia

5. Marchesa
6. Verzella
7. Crasà

The Vittoria Estate

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.



1:160.000



Winery

1 Districts

1. Bidini Soprana
2. Bidini Sottana
3. Isola



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