

DONNAFUGATA®

Our  
Portfolio



# The territories of Donnafugata

**Five wineries,  
one great journey**

5

Cellars where the vinification and ageing process take place

459\*

Hectares of vineyards

36

Districts

10

Indigenous varieties in production

3

Experimental vineyards

Sicily is a **wine-producing continent** with a thousand-year-old history, boasting over 70 indigenous grape varieties and a multiplicity of extraordinary climates.

**Donnafugata's vineyards are situated in very different contexts** so as to take full advantage of the island's wine-growing potential: from land overlooking the sea to hillsides and mountains. The vineyards aim to achieve the best combination of terroir and grape varieties, both on the estates in western Sicily, in **Contessa Entellina** and on the volcanic island of **Pantelleria**, and in eastern Sicily, with the estates in **Vittoria** (Acate) and on **Etna** (Randazzo).

Since 2009, Donnafugata has been safeguarding and promoting Sicilian wine-growing **biodiversity** thanks to three experimental fields where a number of native varieties are grown, including some almost extinct relic varieties.



## Contessa Entellina Estate

Where Donnafugata was born

We are in the heart of **western Sicily**, where vineyards are an intrinsic part of the landscape. The climate is Mediterranean, with significant temperature variations between day and night. Here they cultivate native and international grape varieties to bring out the distinctive characteristics of the various terroirs and **produce wines bursting with personality.**

- › Loamy-clay soils
- › Winery: Municipality of Contessa Entellina District of Duchessa

340

Vineyard  
hectares

13

Hectares  
of olive groves

19

Grape varieties

10

Districts



**Opera Unica**  
*Contessa Entellina*  
*Doc Chardonnay*



**Mille e una Notte**  
*Sicilia Doc*  
Nero d'Avola, Petit  
Verdot, Syrah



**Angheli**  
*Merlot e Cabernet*  
*Sauvignon Sicilia Doc*



**Sedàra**  
*Sicilia Doc*  
Nero d'Avola in blend  
with other grapes



**Sherazade**  
*Sicilia Doc*  
*Nero d'Avola*



**Lumera**  
*Sicilia Doc*  
Nero d'Avola,  
Syrah, Nocera



**Donnafugata  
Brut Rosé**  
*Sicilia Doc*  
*Metodo Classico*  
Pinot Nero



**Donnafugata Brut**  
*Sicilia Doc*  
*Metodo Classico*  
Chardonnay  
and Pinot Nero



**Chiarandà**  
*Contessa Entellina*  
*Doc Chardonnay*



**Vigna di Gabri**  
*Sicilia Doc*  
Ansonica, Viognier,  
Lucido, Sauvignon  
Blanc and  
Chardonnay



**La Fuga**  
*Contessa Entellina*  
*Doc Chardonnay*



**Passiperduti**  
*Sicilia Doc Grillo*



**SurSur**  
*Sicilia Doc Grillo*



**Prio**  
*Sicilia Doc Lucido*



**Anthilia**  
*Sicilia Doc*  
Lucido in blend  
with other grapes



**Damarino**  
*Sicilia Doc*  
Ansonica, Lucido,  
Grecanico, Grillo



**Grappa**  
**Mille e una Notte**  
Pomace from top  
quality red grapes



**Milleanni**  
*Olio Extravergine*  
*di Oliva*  
Cultivar: Nocellara  
del Belice, Biancolilla,  
Cerasuola and Picicuddara

## Pantelleria Estate

Where the “albarello” vine is  
UNESCO World Heritage

Our hearts were captured by the **extreme nature** of Pantelleria, a volcanic island between Sicily and Africa, where we have developed an innovative project focused on quality and **heroic viticulture**. Here, the vines are cultivated using the very low “pantesco” bush training system, on terraces enclosed by dry stone walls made of lava rock.

- › Sandy soils of volcanic origin
- › Winery: Municipality of Pantelleria District of Khamma

53

Vineyard  
hectares

7

Hectares  
of olive groves

1

Grape varieties

16

Districts



**Ben Ryé**  
*Passito di  
Pantelleria Doc*  
Zibibbo



**Kabir**  
*Moscato di  
Pantelleria Doc*  
Zibibbo



**Lighea**  
*Sicilia Doc Zibibbo*



**Grappa Ben Ryé**  
Pomace from fine  
Zibibbo grapes



**Biancolilla**  
*Olio Extravergine  
di Oliva*  
Cultivar: Biancolilla

## Etna Estate

On the highest active volcano in Europe

In eastern Sicily, we cultivate our vineyards on the **northern slopes of Mount Etna**; this is where the land expresses its infinite power. Here, **the elegance of volcanic wines** reflects mountain viticulture characterised by a continental climate influenced by the Mediterranean, terraces, and dry stone walls made of lava rock.

- › Sandy soils of volcanic origin
- › Winery: Municipality of Randazzo  
District of Statella

33

Vineyard  
hectares

5

Hectares  
of olive groves

4

Grape varieties

7

Districts



**Fragore**  
*Etna Rosso Doc*  
Contrada  
Montelaguardia  
Nerello Mascalese



**Contrada Marchesa**  
*Etna Rosso Doc*  
Contrada Marchesa  
Nerello Mascalese



**Sul Vulcano**  
*Etna Rosso Doc*  
Nerello Mascalese



**Dea Vulcano**  
*Etna Rosso Doc*  
Nerello Mascalese



**Sul Vulcano**  
*Etna Bianco Doc*  
Carricante



**Sul Vulcano**  
*Etna Rosato Doc*  
Nerello Mascalese



**Nocellara Etna**  
*Olio Extravergine di Oliva*  
Cultivar: Nocellara  
Etna

## Vittoria Estate

Between the Ibleo plateau and the sea

In southeastern Sicily, we have chosen an area that is perfectly suited to **producing smooth red wines with a floral essence**, unusual wines that can revolutionise the way red wine is drunk. This is the Vittoria area, home to a long-standing and prestigious denomination that includes Sicily's first and only DOCG: **Cerasuolo di Vittoria**.

- › Soils tending towards sandy interspersed with chalky tuff
- › Winery: Municipality of Acate District of Bidini

33

Vineyard hectares

3

Hectares of olive groves

2

Grape varieties

3

Districts



**Floramundi**  
*Cerasuolo di Vittoria Docg*  
Nero d'Avola  
Frappato



**Contesa dei Venti**  
*Vittoria Doc*  
Nero d'Avola



**Bell'Assai**  
*Vittoria Doc*  
Frappato



**Tonda Iblea**  
*Olio Extravergine di Oliva*  
Cultivar: Tonda Iblea

## Creativity and craftsmanship

### Dolce&Gabbana and Donnafugata

Attentiveness to detail and passion for Sicily are the common denominators that unite **Dolce&Gabbana** and **Donnafugata** in a collaboration that blends **creativity and craftsmanship**. The result is a collection of **extraordinary wines** that embody the colours, aromas and culture of Sicily around the world: the seductive *Rosa rosé*, the enveloping *Isolano* white, the elegant *Cuordilava* red and the esteemed *Tancredi*.



**Rosa**  
*Sicilia Doc Rosato*  
Nerello Mascalese,  
Nocera



**Isolano**  
*Etna Bianco Doc*  
Carricante



**Cuordilava**  
*Etna Rosso Doc*  
Nerello Mascalese



**Tancredi**  
*Terre Siciliane Igt*  
Cabernet Sauvignon,  
Nero d'Avola, Tannat

### A truly iconic style

*Bollicina Gold Brut Rosé*, a traditional method sparkling wine, represents the crowning achievement of this collaboration and embodies the perfect synthesis of **stylistic creativity and craftsmanship in production**.



**Bollicina Gold**  
**Brut Rosé**  
*Sicilia Doc*  
*Metodo Classico*  
Nerello Mascalese



**Bollicina Gold**  
**Brut Rosé with box**  
*Sicilia Doc*  
*Metodo Classico*  
Nerello Mascalese



**Bollicina Gold Brut Rosé Kit**  
**with bottle cover**  
*Sicilia Doc*  
*Metodo Classico*  
Nerello Mascalese

# Identity

## The essence of Donnafugata

Donnafugata is a family business in perpetual motion, focused on craftsmanship and creative excellence. Its wines are the result of small-scale, high-quality production from unique territories and vineyards, and are an expression of an authentic and sustainable Sicily. Donnafugata is a world of colours and timeless values, brought to life through its conversation with art, telling the story of its land and offering memorable experiences.

## Six generations of fine wine



Donnafugata was founded in Sicily by a family whose passion has revolutionised the style and perception of Sicilian wine around the world. Giacomo Rallo, 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 in viticulture carried out by women. Today, their children José and Antonio run the company and lead a team of people committed to excellence. With Gabriella Favara, the sixth generation of the family has now joined the company.



# Sustainability

## Producing with respect for the environment and people

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 people**: from good practices in the field to the safeguarding of biodiversity, from saving energy to producing clean energy. In 2021, it strengthened its commitment, which is in line with the objectives of the **UN's 2030 Agenda**, by joining **SOSStain Sicilia**, the sustainability programme for Sicilian viticulture. In 2025, Donnafugata will publish its first Sustainability Report.

## Sustainable packaging



NOMACORC OCEAN

Donnafugata was the first company in the world to adopt the Nomacorc Ocean closure, made from recycled plastic collected in coastal areas **to protect the marine ecosystem**. As part of its commitment to sustainability, Donnafugata has also started using **“Centopercento Sicilia”** (100% Sicily) bottles, produced exclusively on the island, for the most part from glass recycled in Sicily: a virtuous example of the **circular economy** promoted by the SOSStain Foundation and put into practice by the O-I glassworks. These bottles are lighter in weight, thus helping to **reduce CO2 emissions** and the impact of production and transport on the environment.



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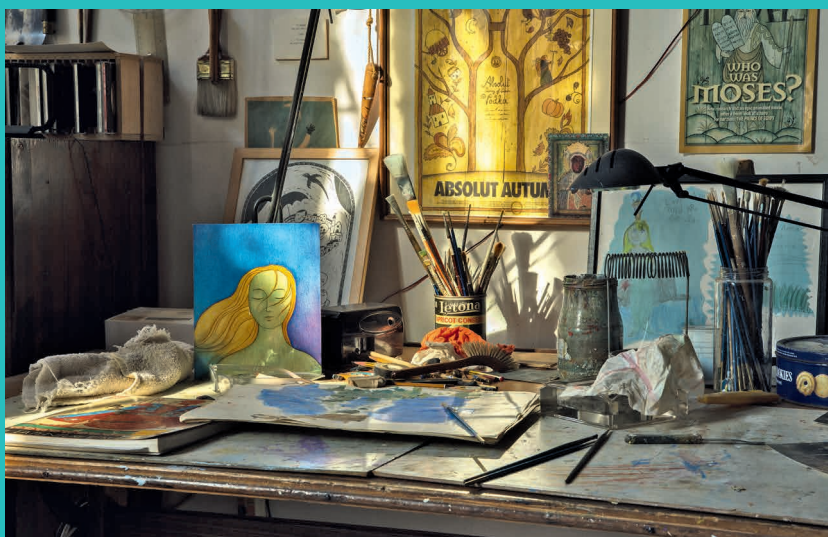
## Dialogue with art

### Name, logo and labels: a tribute to literature

The origin of the name “Donnafugata” comes from the most Sicilian of novels, *Il Gattopardo*, and refers to the story of Queen Maria Carolina who, fleeing Naples, found refuge where the company's vineyards are located today. This story also inspired the **logo**: the face of a woman whose hair is blowing in the wind. A face and a story; this is **Gabriella Rallo's** story, too. She was one of the first women in Sicily to produce wine in a sector typically dominated by men: a pioneer of **women who excel in viticulture**. Gabriella is the inspiration behind the labels designed for Donnafugata by illustrator Stefano Vitale: a perfect match that began in 1992 and has lasted for over 30 years. The artist's hand manages to capture the personality of each wine in its **labels** and evoke the colours, the land of Sicily and the essence of Donnafugata.

### Land and culture

For years, Donnafugata has been committed to **promoting the region and its culture** by donating funds for organisations such as the *Scuola Normale* in Pisa, the Giuseppe Nenci Award and the Tomasi di Lampedusa Literary Award. Since 2005, it has supported the FAI – *Fondo Ambiente Italiano* (The National Trust for Italy), with which it shares the mission of **safeguarding and promoting the Italian landscape**. This relationship has been strengthened by the restoration and donation of a **Pantesco Garden** nestled among the company's vineyards on the island of Pantelleria.



# Five wineries, one great journey

## Visit our estates

Donnafugata embodies a concept of hospitality that interprets the **warmth of genuine Sicilian graciousness**, striving to make guests feel at home. The philosophy is straightforward: to provide a unique experience, offering **sensory journeys** that blend small-batch fine wines with Sicilian culinary specialities.

This experience can be booked **all year round** at the historic wineries of Marsala, Randazzo on the northern slope of Mount Etna, and Vittoria. From **spring** onwards at the Contessa Entellina winery and, in summer, also at the Pantelleria winery.

Also not to be missed are the **two annual events** *Cantine Aperte* (Open Cellars) on the last Sunday in May and *Calici di Stelle* (Goblets full of Stars) on 10<sup>th</sup> August.

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