

DONNAFUGATA®

Our
Portfolio



The essence of Donnafugata

Five generations in quality wines

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 José and Antonio, the fifth generation, lead the company and a team of people focused on excellence.

The historic cellars of Marsala, the beating heart of the winery's activities

The historic cellars in Marsala were built in 1851: they host an **excellent productive reality** whilst preserving the typical Mediterranean “baglio” layout, including a large and charming inner courtyard, dotted with citrus and olive trees. In the enchanting **underground barrique cellar** we age some of the most **iconic wines** of Donnafugata: the cellar is dug into the tuff rock to minimize the energy consumption and to maintain the desired parameters of temperature (15°C) and humidity (85%) for optimal aging in wood.



The sustainability

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

Sustainability is a value that is part of Donnafugata's DNA. For over **30 years** we have been committed to **producing wines while respecting the environment and humanity**: from good practices in the vineyard to the protection of the biodiversity, from the energy saving to the production of clean energy. In 2021 we strengthened our commitment to Environmental, Social and Governance Sustainability, in line with the objectives of the **UN 2030 Agenda**, by joining the **SOStain Sicily Foundation**, the program of sustainability for the Sicilian viticulture.

Territory and culture

We have been **committed to promoting the territory** for years, by supporting initiatives such as: Scuola Normale di Pisa, Giuseppe Nenci's Prize and Tomasi di Lampedusa Literary Prize. We also collaborate with FAI - Fondo Ambiente Italiano since 2005, with the common objective of safeguarding and promoting the **Italian landscapes**: a partnership strengthened by the restoration and donation of the **Giardino Pantesco Pantellerian garden** which raises among the winery's company's vineyards.



Dialogue with art

Name, logo and labels: 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 winery's vineyards are located today. A story that also inspired **our logo**: a woman's face with her hair in the wind. A face, and a story, that is also that of **Gabriella Rallo**. One of the first women in Sicily to produce wine in a sector typically dominated by men: a pioneer of **high-quality women viticulture**.

Gabriella is also the source of inspiration for the labels designed for Donnafugata by **Stefano Vitale**. A harmonious understanding the one among Gabriella and Stefano that began in 1992 and has lasted for over 30 years. The artist manages to capture the personality of each wine and evoke the colors and the land of Sicily: an indissoluble part of the essence of Donnafugata.



The territories of Donnafugata

**5 estates,
a great journey**

5
Cellars where the
vinification and ageing
process take place

488
Hectars of vineyards

36
Districts

10
Indigenous varieties
in production

3
Experimental vineyards

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.



Contessa Entellina Estate

Where Donnafugata was born

We are in the heart of **western Sicily** where the vineyards are part of the landscape; the climate is Mediterranean, with sharp temperature differences between day and night. We cultivate indigenous and international grapes aimed at enhancing the peculiarities of the different districts and to **produce wines with a strong personality.**

- › Loamy-clayey soils
- › Cellar: Duchessa District

343

Hectars
in production

10

Districts

19

Grape varieties

13

Hectars
of olive groves



Mille e una Notte

Sicilia Doc
Nero d'Avola, Petit Verdot, Syrah, and other grapes



Angeli

Merlot e Cabernet Sauvignon Sicilia Doc
Merlot, Cabernet Sauvignon



Sedàra

Sicilia Doc
Nero d'Avola in blend with other grapes



Sherazade

Sicilia Doc
Nero d'Avola



Lumera

Sicilia Doc
Nero d'Avola, Syrah and 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

Contessa Entellina Estate



Vigna di Gabri
Sicilia Doc
 Ansonica, Lucido,
 Chardonnay Sau-
 vignon Blanc and
 Viognier



La Fuga
Contessa Entellina
Doc Chardonnay
 Chardonnay



Passiperduti
Sicilia Doc Grillo
 Grillo



SurSur
Sicilia Doc Grillo
 Grillo



Prio
Sicilia Doc Lucido
 Lucido
 (Catarratto)



Anthilia
Sicilia Doc
 Lucido
 (Catarratto)
 in blend with other
 grapes



Damarino
Sicilia Doc
 Ansonica in blend
 with other grapes



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



Milleanni
Olio Extravergine
di Oliva
 Cultivar Nocellara
 del Belice, Biancolilla,
 Cerasuola
 and Pidiccuaddara

Pantelleria Estate

Where the “alberello” vine is UNESCO World Heritage

We fell in love with the **extreme nature** of Pantelleria, a volcanic island between Sicily and Africa, where we started a project of **heroic viticulture**. In Pantelleria the vines are cultivated with the “alberello pantesco” (low-bush vine of Pantelleria), on small terraces, bordered by dry lava stone walls.

- › Sandy soils of volcanic origin
- › Cellar: Khamma District

68

Hectars
in production

16

Districts

1

Grape variety

7

Hectars
of olive groves



Ben Ryé
*Passito di
Pantelleria Doc*
Zibibbo (Moscato
d'Alessandria)



Kabir
*Moscato di
Pantelleria Doc*
Zibibbo (Moscato
d'Alessandria)



Lighea
Sicilia Doc Zibibbo
Zibibbo (Moscato
d'Alessandria)



Grappa Ben Ryé
Pomace from fine
Zibibbo grapes of
Ben Ryé



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 slope of Etna**, where the soil shows its infinite power. Here the **elegance of volcanic wines** tells the story of mountain viticulture characterized by a continental climate, terraces and dry lava stone walls.

- › Sandy soils of volcanic origin
- › Cellar: Randazzo District

35
Hectars
in production

7
Districts

3
Grape varieties

3
Hectars
of olive groves



Contrada Marchesa
Etna Rosso Doc
Contrada Marchesa
Nerello Mascalese



Fragore
Etna Rosso Doc
Contrada Montelaguardia
Nerello Mascalese



Sul Vulcano
Etna Rosso Doc
Nerello Mascalese and a small percentage of Nerello Cappuccio



Dea Vulcano
Etna Rosso Doc
Nerello Mascalese and a small percentage of Nerello Cappuccio



Sul Vulcano
Etna Rosato Doc
Nerello Mascalese



Sul Vulcano
Etna Bianco Doc
Carricante



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 suited for **producing smooth red wines with a floral soul**, unusual wines capable of innovating the way red wine is enjoyed. It is the Vittoria area, the land of a historic and prestigious denomination that includes the first DOCG in Sicily: **Cerasuolo di Vittoria**.

- › Mostly sandy soils
- › Cellar: Acate

42

Hectars
in production

3

Districts

2

Grape varieties

3

Hectars
of olive groves



Floramundi
Cerasuolo di Vittoria Docg
Nero d'Avola
Frappato



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



Bell'Assai
Vittoria Doc
Frappato



Tonda Iblea
Olio Extravergine di Oliva
Cultivar Tonda Iblea

Donnafugata and Dolce&Gabbana

Creativity and craftsmanship

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 prestigious products thanks to a **unique life-style**.

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*, and the prestigious red *Tancredi*.



Tancredi
Terre Siciliane Igt
Cabernet
Sauvignon, Nero
d'Avola, Tannat
and other grapes



Cuordilava
Etna Rosso Doc
Nerello
Mascalese



Isolano
Etna Bianco Doc
Carricante



Rosa
Sicilia Doc Rosato
Nerello
Mascalese,
Nocera

Visit Donnafugata

**We are waiting
for you in our family
wineries, in the most
beautiful corners
of Sicily**

Historic cellar

Via S. Lipari, 18
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Vineyards and Cellars

Contessa Entellina, Etna,
Marsala, Pantelleria,
Vittoria

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At Donnafugata there is an idea of hospitality that interprets the **warmth of the most authentic Sicilian culture**, the one that makes the guests feel at home. Our philosophy is simple: make our clients live a unique experience, proposing **sensorial journeys** that unite wines from small prestigious productions and gastronomic specialties from the Sicilian territory.

In a setting of charm and relax, we will guide you to **discover the wines of Sicily**, the different terroirs and their extraordinary potential.

A unique experience that can be enjoyed **all year round** at the historic cellars of Marsala, in the Etna (Randazzo) and Vittoria (Acate) estates. Starting from **spring** the door will be also open in Contessa Entellina, and from **summer** in Pantelleria.

Don't miss the **two annual events**: Cantine Aperte ("Open Cellars"), on the last Sunday of May, and Calici di Stelle ("Goblets of Stars"), on the 10th of August.

Book your visit



DONNAFUGATA®