

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.

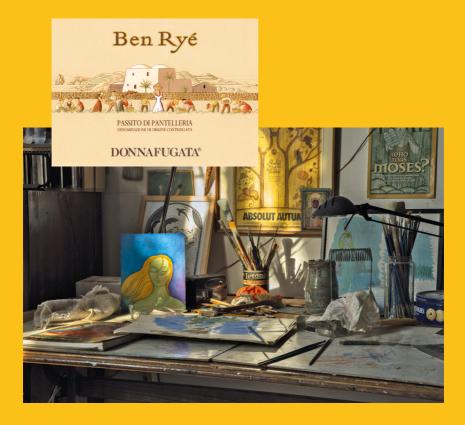


Dialogue with art

Name, logo and labels: a tribute to literature

The story of the name "Donnafugata" originates from the most Sicilian of novels: *II 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

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.



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.

Hectars in production 9 Districts

19
Grape varieties

Hectars of olive groves

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



Mille e una Notte Sicilia Doc Nero d'Avola, Petit Verdot, Syrah, and other grapes



Angheli 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 Nero d'Avola



Lumera
Sicilia Doc
Nero d'Avola,
Svrah 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 Chardonnay

Contessa Entellina Estate



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



La Fuga Contessa Entellina Doc Chardonnay Chardonnay



Passiperduti Sicilia Doc Grillo Grillo



SurSur Sicilia Doc Grillo Grillo



PrioSicilia Doc Lucido
Lucido
(Catarratto)



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



DamarinoSicilia 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 Belìce, Biancolilla,
Cerasuola
and Pidiccuddara

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.

in production

Hectars

- 16 Districts
- 1 Grape variety
- Hectars of olive groves

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



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



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



LigheaSicilia Doc Zibibbo
Zibibbo (Moscato
d'Alessandria)



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



BiancolillaOlio 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.

Soils: Volcanic sandsCellar: Randazzo District

35 Hectars in production

3 Grape varieties 7 Districts

Hectars of olive groves







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 Etnea Olio Extravergine di Oliva Cultivar Nocellara Etnea

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.

- Hectars in production
- 3 Districts
- 2 Grape varieties
- Hectars of olive groves

- > Mostly sandy soils
- > Cellar: Acate



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 Frappato



Tonda IbleaOlio 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 Marsala (TP) Italy T +39 0923 724206

Vineyards and Cellars Contessa Entellina, Etna, Marsala, Pantelleria, Vittoria

info@donnafugata.it www.donnafugata.it visit.donnafugata.it @donnafugatawine 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



