



DONNAFUGATA®

PRESS RELEASE

2013 Harvest on Pantelleria

A vintage with healthy and ripe grapes, the premise of harmonious and balanced wines.



2013 was a vintage with slightly more rainfall than the previous years, **with temperatures in line** with the average of recent years and extreme **temperature variations** between day and night that **enhance the aromatic richness** of **Zibibbo**, the main variety cultivated on the island.

The temperature differences favored the vegetative-productive balance of the plants and the transfer to the clusters of what the leaves photosynthesized during the day.

From October 1, 2012 to October 1, 2013 **rainfall** reached about 506.8 mm (source "Regione Siciliana – SIAS – Servizio Informativo Agrometeorologico Siciliano"), a value that is slightly higher than in previous years (450 mm).

There were normal climatic conditions during the **most important moments of the vintage**: the springtime wind partly interfered with the phases of budburst and flowering in the months of April and May, while in July there was a normal veraison, preceded by a topping in June to encourage the growth of new leaves, physiologically active in the last stages of ripening.

The vineyards of Donnafugata are a fine example of **heroic viticulture** characterized by terraces and lava stone walls. The vineyards located in **12 districts** differ in soil, altitude, exposure, vine age (even more than 100 years old) and **ripening period**. In the Khamma cellar **the individual lots of Zibibbo** are **processed separately**, enhancing the **plurality of the viticultural contexts**.



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At Donnafugata the **Zibibbo harvest began on August 17** in **Martingana and Punta Karace, the early districts**, with the picking of the best clusters intended for withering. It continues in the districts of **Bukkuram, Khamma, Favarotta and Bugeber** (a bit higher up and mostly exposed to the east) with the harvest of the grapes for withering and those intended for the must for the production of the passito **Ben Ryé**. In September it continues with **Barone** (further inland, high up and facing east) where the grapes from younger plantations will be used for the dry Zibibbo **Lighea** while the grapes from older plantations (50-60 years old) will be the base for the sweet wines **Kabir and Ben Ryé**.

The harvest concluded on September 15 in the **Mueggen, Gibbiuna and Ghirlanda** districts (higher up and inland) with the picking of the grapes intended for **Lighea and Kabir**.

Overall, a **less productive** vintage, due to the wind in spring, but with healthy and ripe grapes, characterized by **aromatic richness**, the premise of perfumed and fragrant wines.

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