



DONNAFUGATA

Press Release

Donnafugata launches a new white: SurSur, a single-variety Grillo

SurSur is Donnafugata's new single-variety wine, modern and intriguing. "It's our homage to the Grillo grape, a historical variety of our countryside - states Antonio Rallo - we have sought for an expression that is fresh and recognizable in its varietal characteristics". The official presentation at Vinitaly.



A single-variety Grillo, a white, fragrant and fresh. It's called **SurSur (cricket in classical Arabic)** and in its name it retains the recall of the cricket song in the Sicilian countryside, as well as the ancient link with the Arab culture that once flourished on the island.

SurSur was born in western Sicily in those areas where Grillo is traditionally grown, and is its new and intriguing interpretation, in line with the changing tastes of young consumers and enthusiasts. Flexible with food pairings, versatile in drinking occasions, perfect for an aperitif or a lunch with friends, it is the essential item for your gourmet picnic.

A new label for the company, which demonstrates its research and commitment to the autochthonous Sicilian varieties, but also "a challenge to reinterpret a historical vine variety in the Donnafugata style", explains **Antonio Rallo**, owner of the company and production manager. Grillo is a variety that has known how to attract the curiosity of Italian and international critics in recent years, thanks to its natural ability to produce white wines with a strong identity. "We have sought for a fresh and modern expression in Grillo" - Antonio continues - "recognizable in its varietal characteristics, and in line with our production style that aims at quality and personality".

2012 is the first vintage of this wine, produced in the hilly hinterland between Marsala and Salemi on silty clay loam that enhances the grape variety's mineral component. The training system is VSP with Guyot pruning leaving 6 to 8 buds per plant: an agronomic choice that allows you to obtain balanced yields (about 70 to 80 q / ha) and quality grapes.

The harvesting of the Grillo grapes at Donnafugata began at the end of August, with perfectly intact clusters at the right stage of aromatic and sugar ripeness. The fermentation took place in stainless steel at a controlled temperature. Aging in cement vats, then for at least two months in the bottle before being released onto the market.

The result is a fresh and fruity wine, with evident varietal aromas of grapefruits and white peaches combined with hints of aromatic herbs. In the mouth it offers perfectly integrated savory notes and delicate softness.

The label designed for this new Donnafugata wine is very impressive and comes to life from the memories of Gabriella when still a girl, chasing crickets barefoot on the lawn. "There is the nature of an enchanting Sicily, in spring with the fresh grass and the thousand flowers found in our countryside - says **José Rallo**, owner and responsible for marketing and communication at Donnafugata - This label expresses happiness, light-heartedness, harmony with nature, with its scents and colors. It is a cricket that is not singing *chirp-chirp*, but much more sweetly *sur-sur*, as my mother Gabriella told me speaking about her childhood".

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Download the press kit and high resolution images at the following link:
<http://portale.donnafugata.it/All/TDF/SurSur.zip>

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