



DONNAFUGATA®

Press Release

## Valentine's Day with Donnafugata



**Notice to everyone "in love": Thursday, February 14, Donnafugata is waiting for you to celebrate the most romantic day of the year together. Lots of surprises for the couples that are present at the historic cellars in Marsala, and a Valentine's Day Menu in the restaurants in the city, adherent to this initiative.**

**Celebrations also in Rome and Turin with "Valentine's Day at Eataly": in the two food stores, on Saturday and Sunday, February 9 and 10, it will be possible to taste a selection of Donnafugata labels matched with Guido Gobino chocolates and, for a romantic dinner at home, purchase the wines tasted, with special conditions.**

It is Valentine's Day, Donnafugata celebrates the most romantic day of the year dedicating a special program to all couples that are present at the **historic cellars in Marsala** on February 14. Guided tour and the tasting of a selection of wines that concludes with an intriguing pairing of two Donnafugata labels with *Guido Gobino* chocolate, eclectic *Maitre Chocolatier* from Piedmont. The ladies in love will be able to taste *Kabir 2011*, *Moscato di Pantelleria*, with a white chocolate with *Shinus* pink pepper, while their knights will be offered *Mille e una Notte 2007* matched with an *extra bitter* dark chocolate with cardamom. A souvenir photo of the couples will be given to the people in love, and published on the [DonnafugataWine](#) Facebook page to recall this special day spent in the cellar.

The festivities continue in the **Marsala restaurants** adherent to the initiative "Valentine's Day at the Table" (see attached list), offering all couples a special menu paired with a selection of Donnafugata wines. After dinner, for the "Valentine's Day" toast, Donnafugata offers the people in love a glass of "Mille e una Notte 2007" and one of "Kabir 2011" matched with Guido Gobino chocolates.

Donnafugata, in partnership with **Eataly**, the famous brand that brings together the enogastronomic excellence of "Made in Italy", proposes, from February 9 to 16, "*Valentine's Day at Eataly*," a series of initiatives within the wine shops in the two food stores in Rome and Turin. These start in Rome on Saturday, February 9 (from 10 to 18), and continue in Turin on Sunday, February 10 (from 10 to 18) with the tasting of some well-known Donnafugata labels: *Lighea 2011*, *Sherazade 2011*, *Mille e una Notte 2007* and *Kabir 2011*. There will also be an intriguing pairing of the latter two wines with Guido Gobino chocolates.

Finally, to organize your romantic dinner at home, it will be possible to purchase the wines tasted, with special conditions, throughout the Saint Valentine week (**from February 9 to 16**).

### THE CHOCOLATE - WINE PAIRINGS: Donnafugata meets Guido Gobino

***Mille e una Notte 2007 and Extra Bitter Cialdina with Cardamom:*** The fresh notes of cardamom and the aroma of Extra Bitter chocolate accompany the balsamic and fruity hints of Mille e una Notte. On the palate the dense and velvety tannins in the wine blend harmoniously with the intense aroma of the dark chocolate, a long lingering length.

***Kabir, Moscato di Pantelleria 2011 and White Chocolate Cialdina with Pink Pepper:*** The immediate aroma of the *Shinus* Pink Pepper enhances the fruity and flowery bouquet of Kabir, bringing to mind the

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atmosphere of distant lands: on the palate the spice releases a wave of freshness which combines with the savory notes in the wine, giving rise to an interesting balance with the white chocolate.

Follow the events/tastings and the Eataly promotions on the company website and on [Facebook](#) and [Twitter](#)

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Marsala, 30 January 2013

## THE RESTAURANTS THAT ADHERE

- **I Bucanieri:** menu (€40,00) available at dinner. Address: Via Lungomare Mediterraneo, 45, Marsala (TP); Tel. 0923 95 34 77 [info@ristoranteibucanieri.it](mailto:info@ristoranteibucanieri.it); <http://www.ristoranteibucanieri.it/index.php>
- **Le Lumie:** menu (€40,00) available at dinner. C.da Fontanelle 178 B 91025 Marsala (TP) - Tel. 0923 995197; +39 334 9385512; [info@ristorantelelumie.it](mailto:info@ristorantelelumie.it); <http://www.ristorantelelumie.it/>
- **Slo, Osteria San Lorenzo:** menu (€40,00) available at dinner. Via Garraffa 60, corner of Via San Lorenzo, Marsala (TP), 0923.712593, Italy. <http://www.facebook.com/osteria.sanlorenzo>
- **La Bottega del Carmine:** menu (35,00€) available at dinner. Via Caturca 20, Marsala (TP), Italy. Telefono : + 39 0923/719055; Mobile : + 39 338/5940466; [www.labottegadelcarmine.it](http://www.labottegadelcarmine.it)
- **San Carlo:** menu (€30,00) available at dinner. Via Armando Diaz, 76; Marsala (TP), +39 0923 714779 <http://www.ristorantesancarlo.com/>
- **Juparanà:** available at lunch (menu €18,00) and dinner (menu €30,00). Piazza Francesco Pizzo, Marsala (TP); +39 0923 953758; <http://www.juparana.it/>

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