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5 Tasting the best  
of Sicilian wines at  
**Donnafugata**

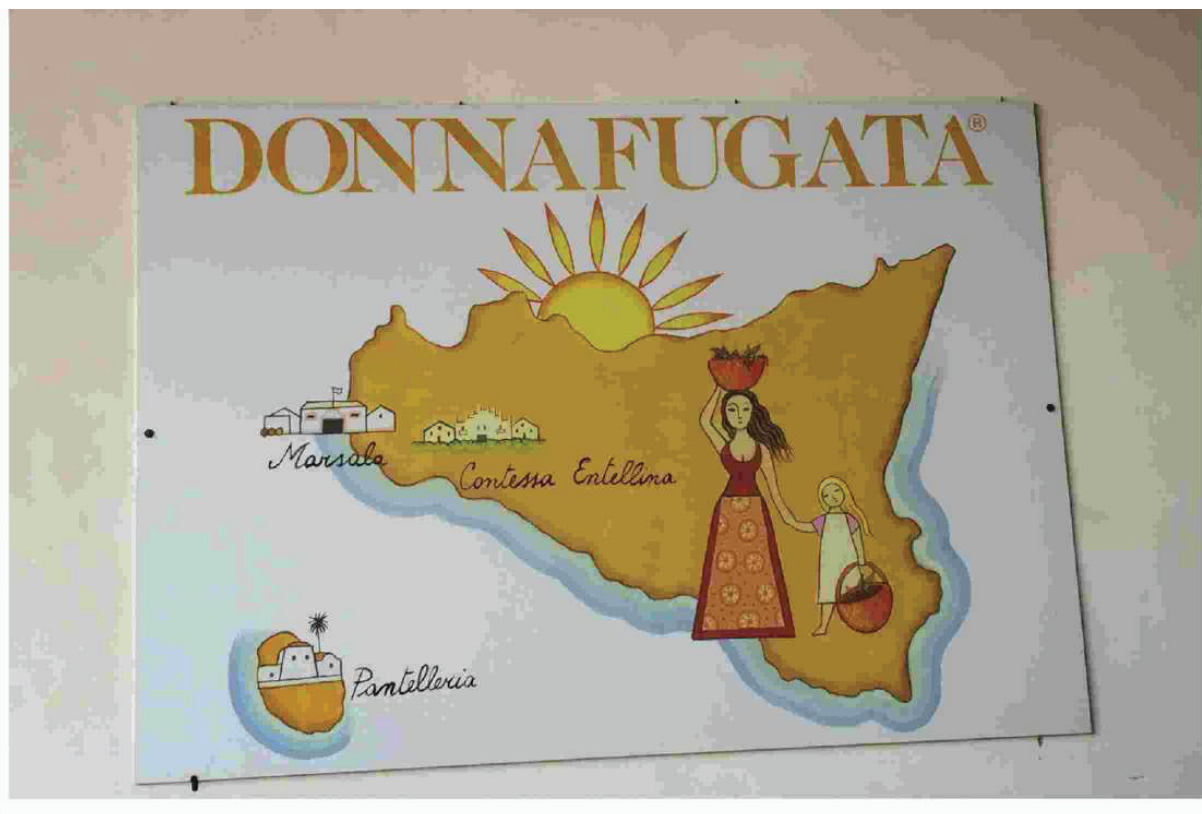
One of *Spaswinefood's* favorite wine outings in Sicily was a visit to **Donnafugata** in Marsala. Marsala in Western Sicily was not originally included in our plans for a two week tour of Sicily. However, since we had planned a visit to Agrigento we decided to make a day trip to Marsala, just to visit **Donnafugata's** Winery.



**Donnafugata Winery, Marsala © Spaswinefood**

Sicily, the southernmost part of Italy's wine regions, has been producing wine for over 2,500 years. Clearly, there is a long history of producing wine in Sicily. In the past grapes were often exported for wine production elsewhere in Italy. Today's Sicilian wine producers however, recognize the amazing potential of producing their own wines. Sicily's wine culture has seen great changes in the last 20 years with many international prizes being awarded to Sicilian producers. **Donnafugata** is one of those producers of award winning Sicilian and international wine varieties.

**Donnafugata** is a family winery founded by Gabriella and Giacomo Rallo in 1983. I was introduced to **Donnafugata** wines a few years ago. However, there is nothing like tasting wine where it is produced. **Donnafugata** is known for its white wines, red wines and naturally sweet wines. The winery's vineyards are located in Contessa Entellina and Pantelleria. Both Contessa Entellina and Pantelleria also have tasting rooms. Pantelleria's tasting room is opened only during the summer months.



### Donnafugata Locations © Spaswinefood

Donnafugata is working towards minimizing its carbon footprint. It has implemented a number of measures aiming to do just that. As part of its Go Green commitment Donnafugata wine labels now carry a calculation of the Carbon Footprint to produce the wine. Mentioning wine labels Donnafugata has some of the best designs on its wine labels that I have ever seen.



### Donnafugata's Carbon Footprint Accounting © Spaswinefood

While visiting Donnafugata in Marsala we stopped by their stunning barrel room.





**Donnafugata** Barrel Room © Spaswinefood

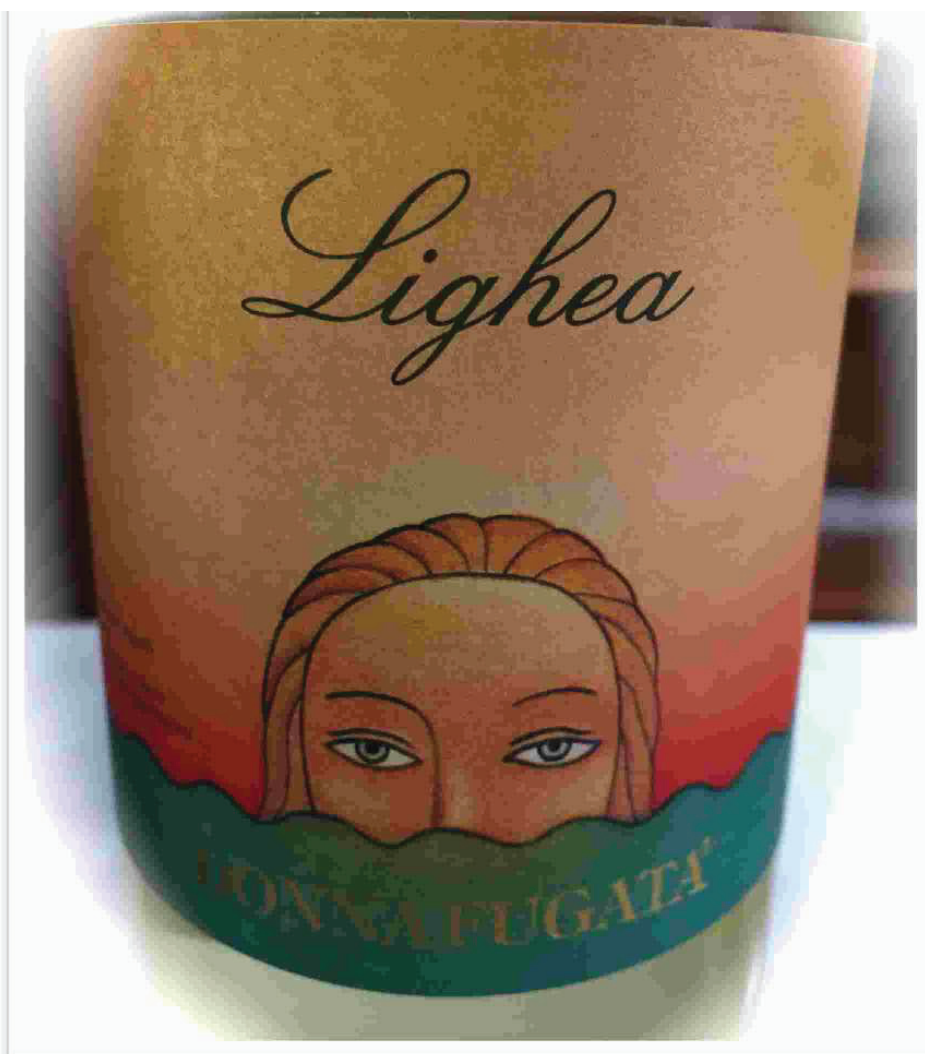
Our tour of the winery was followed by a wine tasting.



**Tasting Room, Donnafugata** © Spaswinefood

Amongst the white wines that I tasted were:

1. **Donnafugata, Lighea Sicilia IGT (Indicazione Geografica Tipica (Typical Geographical Indication)) 2013**



**Donnafugat**, Lighea Sicilia IGT 2013 © Spaswinefood

2. **Donnafugata** Sur Sur, Sicilia DOC (Controlled Designation of Origin) 2013



**Donnafugata, Sur Sur, Sicilia DOC 2013 © Spaswinefood**

The Sur Sur is made from the Grillo grape. This wine has an amazing taste. I absolutely loved it.

3. **Donafugata, Chiarandá, Contessa Entellina Chardonnay DOP (Protected Designation of Origin) 2010**





**Donnafugata, Chiarandà, Contessa Entellina Chardonnay DOP 2010 © Spaswinefood**

All three of these white wines were so expressive. Of course Sur Sur was my favorite.

The red wines that I tasted included:

1. **Donnafugata, Mille e una Notte, Contessa Entellina Rosso DOP (Protected Designation of Origin) 2008**



**Donnafugata, Mille e una Notte, Contessa Entellina Rosso DOP 2008 © Spaswinefood**

**2. Donnafugata, Tancredi Sicilia Rosso IGT 2010**



**Donnafugata, Tancredi, Sicilia Rosso IGT 2010 © Spaswinefood**

We ended the tasting with a Ben Ryé sweet wine.

1. **Donnafugata, Ben Ryé, Passito Di Pantelleria DOP (Protected Designation of Origin) 2010**





**Donnafugata, Ben Ryé, Passito Di Pantelleria DOP 2010 © Spaswinefood**

Ben Ryé is one of Italy's best dessert wines. It is made from Zibibbo grapes grown on the island of Pantelleria. The ancient agricultural practice of vine sapling the Zibibbo grape has recently been added by UNESCO to the cultural heritage list of humanity. Pantelleria is now a World Heritage Site because of this agricultural practice.

Let me not forget that earlier in Palermo while dining at Ristorante [Il Mirtoe e la Rosa](#), we ordered a bottle [Donnafugata](#) Sedàra 2012. It was a great introduction to Sicilian wine.



**Dining at Il Mirtoe e la Rosa © Spaswinefood**



**Donnafugata, Sedàra DOC Sicilia 2012 © Spaswinefood**

Traveling these days it is so hard to bring back wines. We did however, managed to pickup a few **Donnafugata** wines during our visit. Who would not be tempted by Ben Ryé?



**Donnafugata To Go © Spaswinefood**

Special thanks to our wonderful host for a great wine tasting.

Ritaglio stampa ad uso esclusivo del destinatario, non riproducibile





**Special Thanks, [Donnafugata](#) © Spaswinefood**

I am so glad that we took the time to visit [Donnafugata](#) in Marsala. It was well worth the drive from Agrigento to visit this winery. The trip to Marsala was also an opportunity to get a sense of Sicily's western wine region. The overall experience added a unique perspective to our November two week exploration of Sicily ([Palermo](#) - Ortigia, Siracusa - Zafferina, Etna - Agrigento - [Cefalù](#) - Palermo). Travelers to Sicily will immediately fall in love with its great wine and food. You can check out my travels in Sicily and elsewhere at [Spaswinefood](#), or visit my [travel column](#) at the Examiner.

Sharon  
November 2014  
Sicily, Italy  
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