



Sicilian Simplicity from **Donnafugata**

August 28, 2015 By [Clive Pursehouse](#) [Leave a Comment](#)

Despite its complicated history, Sicily is not a complicated place. It is an island paradise basking in the Mediterranean sea and sun that bears its true self to anyone lucky enough to visit. Sicily is sun warmed year round, and it's bounty is a year round harvest of fruits, vegetables and fresh seafood. It is no coincidence, that wine, and in particular such food friendly wine, is grown and produced on Sicily.

The wines of **Donnafugata** are a testament to this special island. The label's rise is relatively new, but the founding family's roots in Sicilian wine date back 160 years to Marsala, home of Sicily's famous fortified wines. These days **Donnafugata** represents a lively look at Sicily and wines that carry a characteristic freshness. From the artistic labels to the bright fruit and vibrant acid, the wines of **Donnafugata** represent a classic pairing to Sicily's famous rustic cuisine.

Donnafugata Anthilia 2014 \$16

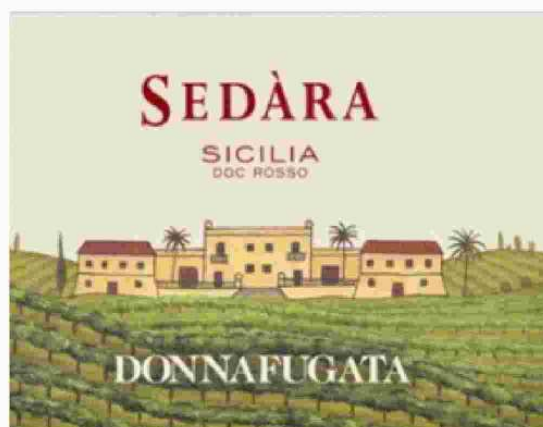


The Anthilia is in many ways the flagship wine of **Donnafugata** as it was their first. This wine is made from the indigenous variety Cataratto, with a tiny bit of other varieties blended in. The wine is overtly aromatic with peach skin, tropical fruit and jasmine aromas. The palate is zesty and alive yet with loads of the fleshy flavors of apricot, nectarine and peach. The wine offers layers of fresh fruit and mineral complexity. The zesty finish makes it a fine pairing for many of Sicily's dishes or a summer glass of wine before dinner.

Pairing Picks: While Sicilian specialties like pasta c'anciova e muddica (pasta with anchovies and breadcrumbs) are a natural, this bright wine would go well with shellfish, green salads and just good company and conversation on a warm summer day.

Donnafugata Sedara 2013 \$15

The Sedara is a Nero d'Avola blended with a few different grapes to achieve the balance they're looking for. Nero is so outstanding because of the silky tannin structure it imparts and this **Donnafugata** wine is no exception. The aromatics are a balance of dark fruit elements like black plum and late season blackberry along with notes of fennel and earth. The palate is classically Nero, great tannin structure balanced with





dark fruit flavors and a brightness brought on by substantial acidity.

Pairing Picks: Hearty Italian sauces like bolognese, puttanesca or straight up marinara over pasta. Grilled meats from pork, to beef to a well made burger are all naturals for Nero. We also think our vegetarian friends would love this wine with grilled eggplant parmesan.

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