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<https://napavalleywineacademy.com/wines-from-italy-donnaufugata-and-tenute-rubino/>

Wines From Italy: Donnaufugata and Tenute Rubino

by Napa Valley Wine Academy



L to R: Nino Santoro, Vineyard Manager and José Rallo, Owner, Donnaufugata Winery.

With the [Italian Wine Professional course](#) from Italian Wine Central slated to take place at our Napa Valley Wine Academy HQ in just two weeks, we wanted to highlight four wines that students will be tasting during the course. These four-two

from [Donnafugata Winery](#) and two from [Tenute Rubino](#)—offer a snapshot of four important, and widespread Italian grape varieties.



Donnafugata 2014 ‘Lighea’ Zibibbo Sicilia IGT, Sicily, Italy ([shop](#))

A wine made from Zibibbo grapes (Muscat of Alexandria) cultivated on Pantelleria island, typically harvested in the later half of August, pressed, fermented in stainless steel and aged in the bottle for about two months prior to release. *“The dry version of Zibibbo, this aromatic white has a true Mediterranean soul. Bright straw yellow with greenish hues, its bright-*

ness becomes grape, pear, melon to the nose; the flower merges with fruit, almond and rosemary. Beautifully caressing, it enchants with the typical features of Zibibbo, pulpy and persistent.” — Donnafugata Winery

Donnafugata 2014 ‘SurSur’ Grillo Sicilia IGT, Sicily, Italy ([shop](#))

A wine made from the Grillo grape, just 13% in alcohol. The grapes are pressed and the must is fermented in stainless steel, then age in bottle for three months prior to release. Pair it with seafood appetizers, vegetarian first courses and roasted fish dishes. *“SurSur, the new single-variety wine from Donnafugata, made from Grillo grapes, is crisp and fruity, with notes of white peaches and grapefruits combined with hints of aromatic herbs.”* — Donnafugata Winery