



DONNAFUGATA

PRESS RELEASE

The 2021 Grape Harvest at Donnafugata

The trend of the year at Contessa Entellina, Pantelleria, Vittoria and on Etna.

The **2021 grape harvest** at Donnafugata promises well thanks to quality-oriented agricultural practices and generally favorable climatic conditions.

From the point of view of **rainfall**, precipitations were concentrated in winter, particularly in February and March, while spring was dry; The delicate phases of flowering and fruit set took place regularly.

The **temperatures** were in line with the average of recent years: only at the end of June there was a peak of heat which slowed down the vegetative phase of the plants, which was then compensated by the lower temperatures in July, guaranteeing a recovery of the normal production cycle of the plant. A further heat wave in the first two weeks of August slightly accelerated the ripening.

"The great work we have done in the vineyard and the climatic weather conditions - says **Antonio Rallo**, agronomist and winemaker of the family business - have favored a balanced vegetative-production cycle. The harvest - except for some advance in a few territories - on average followed the usual periods of maturation of the different vines. "

Starting at the **Contessa Entellina Estate**, 285 hectares in the heart of western Sicily, the grape harvest began on **August 2nd** with the grapes for the Classic Method sparkling wine base and ended on September 21st with the harvest of the Nocera and Cabernet Sauvignon grapes. The grape production is slightly higher than in 2020 which - it must be remembered - was below the average for the territory; the quality is in line with the **company's qualitative objectives**, oriented towards prestigious productions.

In **Pantelleria** where Donnafugata has 68 hectares of vineyards located in 16 different districts, the harvest began immediately after mid-August and ended on September 8th, on average in line with the previous years: the harvest began in Punta Kharace, the earliest district, and then continued, according to the ripening periods of the Zibibbo, in the different districts that differ in altitude and exposure. The flowering and fruit set phases, that were free from adverse climatic events, created the conditions for a very good production. A hot August affected the grape production which was below average. The quality of the grapes that were carefully selected and brought to the cellar is very good.

In south-eastern Sicily, at the **Vittoria Estate**, in the locality of Acate, Donnafugata cultivates 36 hectares of vineyards planted with Frappato and Nero d'Avola. This is the territory of *Cerasuolo di Vittoria*, between the Hyblean Plateau and the sea, a prestigious and unique Sicilian DOCG (controlled and guaranteed denomination of origin). At this Estate, the trend of the vintage has generally been regular; the harvest began on 2 September with the picking of the Frappato grapes and continued with those of Nero D'Avola, with quantity and quality in line with the company objectives. The harvest ended on September 25th.

"On **Etna**, where we have 21 hectares of vineyards in the territories of Randazzo and Castiglione di Sicilia, the harvest began under excellent conditions on September 21 with the selection of Nerello Mascalese grapes destined for the production of our rosé wine. - declares Antonio Rallo. The harvest of the Carricante grapes began on 22 September; the Nerello Mascalese grapes for the production of red wines have been picked on September 23, a few days early due to the above average temperatures recorded in September. The harvest ended on October 15th."

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