



DONNAFUGATA®

PRESS RELEASE

It's Indian Summer time and at Donnafugata "all must is wine".

On Saturday, November 12, at its Marsala cellars, Donnafugata will be toasting the new vintage with a preview tasting of the 2011 mono-varietals. The single grape varieties will be the focus of an interactive sensory workshop with a blind tasting as final exam. Accompanying the new wines will be traditional autumn fare and a walk-about performance by the Musicanti.

Donnafugata opens the doors of its historic Marsala cellars to wine-lovers and wine tourists for the second edition of the *San Martino in Cantina* (St. Martin in the cellar) event. On **Saturday, November 12** from **7 to 10 p.m.** the Sicilian winery will be toasting the quality of the new vintage with a rich program of wine, food and traditional music that is updated in formula but as convivial and merry as the first edition.

During the **cellar tour** there will be a preview tasting of a **mono-varietal** from the 2011 grape harvest **drawn right from the vat**. A privilege generally reserved to the insiders unveiling the company's secrets. In the *Sala delle Botti* guests will participate in an interactive **sensory workshop**: a guided tasting, with territory and grape files for the different varieties grown at Contessa Entellina, Sambuca, Santa Margherita Belice and Pantelleria. Tasting wines still "raw" will make it possible to appreciate the typical varietal notes of grapes like Cabernet Sauvignon, Merlot, Nero D'Avola, Petit Verdot, Ansonica, Catarratto, Chardonnay, dry Zibibbo, Zibibbo *Passito* (future Ben Ryé).



And for **lovers of challenges**, this edition of San Martino offers the chance to take an entertaining and "extreme" test: **"What's the grape variety? Test your inner enologist!"**: a blind tasting in which contestants will have to identify the 5 mono-varietals tasted at the workshop. Winners will be awarded the title of **"DOC Enologist-Donnafugata 2011"**.

Accompanying the new wine will be refined Sicilian folk music played by the **Musicanti** and an **autumnal "schitichio"** (feast) featuring pork, in the form of prized S. Angelo di Brolo salami and Nebrodi cured pork neck; freshly made ricotta; fava bean **macco** (soup), an assortment of cheeses ranging from *Vastedda del Belice* to Girgentana goat cheese; **fresh-roasted chestnuts** and typical sweets like **frutta martorana** (marzipan fruits), **colored on site**, and San Martino biscuits, to crunch or dip in wine.

100 Corks and Uncork – Don't forget! Participants bringing 100 bottle corks during the evening will receive a free bottle of **Angheli**. In fact, underway through November 30, 2011 is the **100 Corks and Uncork** environmental sustainability campaign in collaboration with Amorim Cork, a leader not only in cork production but also in cork recycling for use in bio building.

When and Where:

Saturday, November 12, 2011, 7 to 10 p.m. Cantine Donnafugata: Via S.Lipari 18 - 91025 Marsala - Sicily

How:

Reservations must be made by Thursday, November 11, by phone (0923 724206/263); via mail info@donnafugata.it

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**IT'S INDIAN SUMMER TIME AND
AT DONNAFUGATA "ALL MUST IS WINE"
PROGRAMME**

When	Saturday, November 12, 2011, 7 to 10 p.m.
Event	<i>San Martino in Cantina</i> is the traditional Italian Wine Tourism Movement event to toast the just-ended grape harvest by tasting the new vintages (www.movimentoturismovino.it/?lang=en).
Price	Tasting fee, 15 EUR; tasting glass deposit, 5 EUR.
Featuring	<ul style="list-style-type: none">▪ Tour of the historic Marsala cellars and vat-drawn tasting of a mono-varietal wine from the 2011 vintage <p>Sensory workshop on 2011 mono-varietals: a guided tasting with territory and grape variety files for the different wines, drawn from the vat before any refinement.</p> <p>Blind tasting, "What's the grape variety? Test your inner enologist!": the five mono-varietals tasted at the workshop will also be sampled in a blind tasting. Whoever identifies all five will be awarded a "DOC Enologist" rosette.</p> <p>Grape awards 2011: On our Facebook events page, vote and comment on the variety you preferred. The 5 coolest comments will win free admission to Open Cellars 2012.</p> <ul style="list-style-type: none">• Autumn <i>schitichio</i>: pork cold cuts and other specialties, cheeses, San Martino biscuits, and on-site preparation of chestnuts, ricotta, <i>muffolette</i> (typical anise-flavoured loaves) sausage and marzipan fruits. All paired with wines from the 2011 vintage.• Walk-about music by the Musicanti, refined performers of Sicilian folk music.• 100 Corks and Uncork – Don't forget! Guests bringing 100 corks to the event will be given a free bottle of Angheli. Underway until November 30, 2011, in fact, is a cork collection campaign for environmental sustainability in collaboration with Amorim Cork
Reservations	<p>Reservations must be made by Thursday, November 10:</p> <p>Tel. 0923 724237/724263 or via e-mail at info@donnafugata.it.</p> <p>Reservations taken until the quota is full.</p>



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Wine sales	Yes.
How to reach Donnafugata	<p>From Trapani, take the SS 115 or SP 21 road for about 30 km (19 miles). When you reach the center of town, follow the seaside promenade (with the sea always to your right); go past the fishing port and then the marina and you will come to an ERG service station, after which turn left at the intersection into Via Sebastiano Lipari. The entrance to Donnafugata is immediately after the level crossing, on the left at number 8 (with the initials A.V.D. on the wall).</p> <p>From Mazara del Vallo, take the SS 115 road (about 20 km; 12 miles) and once you reach the center of town turn left, towards the sea, into Via Lipari. The entrance to Donnafugata is just before the level crossing, on the right at number 8 (with the initials A.V.D. on the wall).</p>
For more info	<ul style="list-style-type: none">● Site: www.donnafugata.it● Facebook page: Eventi@ Cantine Donnafugata● Sicily Region: www.regione.sicilia.it/turismo/web_turismo● Wine Tourism Movement: http://www.movimentoturismovino.it/?lang=en