



DONNAFUGATA

PRESS RELEASE

Schedule of events for Donnafugata in Italy

April 7, 2007: Donnafugata will open its Contessa Entellina Estate to the public on the occasion of the festivities connected with the Pasqua Albanese.

Donnafugata has supported since 2004 events connected with the Pasqua Albanese (Albanian Easter), which involve five towns located in Palermo province: Santa Cristina Gela, Mezzojuso, Palazzo Adriano, Piana degli Albanesi and Contessa Entellina (the latter is the area where the house has wineries and vineyards). **From 9:30 a.m. to 1 p.m. on Saturday, April 7, the day before Easter, the "Tenuta di Donnafugata" (Donnafugata Estate), located at Kilometer 60 on S.S. 624 (the Palermo-Sciacca limited access highway), will be open for visits with commentary among the vines and vinification cellars.** Great attention will be dedicated to a tasting of the estate's most remarkable wines: Chiarandà, Mille e una notte and the elegant Ben Ryè, Italy's most highly regarded Passito di Pantelleria.

May 8, 2007: Donnafugata Day at Associazione Italiana Sommelier in Rome

The Association of Italian Sommeliers (AIS) of Rome will dedicate the entire afternoon on May 8 to a tasting of all the wines of Donnafugata. And it will offer an extraordinary vertical assessment of Ben Ryè Passito di Pantelleria. Antonio Rallo, a member of the Donnafugata "family," and Stefano Valla, enologist of Donnafugata, as well as AIS speakers will present to the sommeliers, wine lovers and journalists, **10 vintages of Ben Ryè, beginning when it was impossible to find the wine, in 1992, and extending to a preview tasting of the 2006.** An event not to be missed, at the Hotel Parco dei Principi in Rome.

May 27, 2007: "Cantine Aperte" (Open cellars) at Donnafugata

A Sunday spent in discovering premium wines: The Donnafugata estate will be open to the public at Contessa Entellina, situated at Kilometer 60 along SS 624, the Palermo-Sciacca limited access highway, for the 2007 edition of "Open Wineries," a traditional wine tourism appointment. Through the impassioned accounts of the protagonists of this pleasant adventure in the world of wine, visitors will learn about the Chardonnay La Fuga vineyard, which each year is enlivened by the nocturnal harvest. They will also see the photovoltaic installation that produces clean energy and the vinification cellars. And they will be able to taste all of the estate's wines.

August 10, 2007: "Calici di Stelle" (Goblets of Stars) at Donnafugata

A major event on August 10, the night of San Lorenzo, is the "Calici di Stelle" program at Tenuta di Donnafugata at Contessa Entellina. Numerous wine lovers, coming from communities throughout Italy and abroad will have the opportunity to learn about the places and the phases of production of Donnafugata's wines. Visitors will be able to taste, during the harvest, some Chardonnay berries while touring the illuminated vineyards. After the presentation of the photovoltaic installation, which supplies 30% of the estate's energy requirement, visitors can tour the winery and learn more about the estate and its initiatives through a collection of films. The falling stars will be greeted with sips of all the wines produced by the estate.

November 22 to 25, 2007: Donnafugata at the Trade Fair of Italian Quality, the first Fair of the Soft Economy

The first Fair of the Soft Economy will be staged at the new Rho-Pero fairgrounds in Milan. **The fair was established on the initiative of Symbola, the Foundation for Italian Quality of which Donnafugata is one of the founding partners.** It has made networking Italian excellence its mission. From November 22 to 25 the Fair of Milan will become a meeting place for those who create, produce and promote quality and all those throughout the world who appreciate Italian quality. All this in **under the sign of the soft economy model of development of which Donnafugata has long been a supporter and a witness.** In it, the territories encounter the companies and alliances are established between knowledge, new technologies and tradition and where competition is stimulated by training, research, social cohesion and positive relations with the community.

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