



DONNAFUGATA

PRESS RELEASE

Open Wineries at Donnafugata: appointment with quality wine

On Sunday, May 27, the traditional *Cantine Aperte* (open wineries) event returns to Donnafugata. Guided tours, tastings of the entire range of wines and entertainment for the youngest visitors for an unforgettable day.

Marsala, May 23, 2007. The Donnafugata Estate will be receiving guests again this year, on Sunday, May 27, in observing the 2007 edition of the *Cantine Aperte* (Open Wineries) program. The event, promoted by the Wine Tourism Movement, will be an important occasion during which Donnafugata can renew its contact with numerous wine lovers, old and new, who want to make closer contact with the quality wine sector and to explore the heart of the estate.

Wine lovers who participate in the daylong event will be guided by the estate's staff along a path that explains the various phases of winemaking and illustrates the entire production process from the vineyard to the bottle. Attention will also be focused on innovations in production, without overlooking factors linked to the oversight and safeguarding of the environment.

The itinerary will begin with a stroll among the rows of vines during which they can learn the characteristics of the **vineyard** and the training and pruning systems used. The visit will continue in the modern vinification cellar, the pride of Donnafugata. It is the place where the whites and reds are created.

Afterward, visitors will see a projection of a **video** that presents some of the most recent journalistic reportage devoted to Donnafugata as well as the new winery the estate has established on the island of Pantelleria and in which the award-winning Ben Ryé is produced.

The key moment of the visit will be the tasting of the estate's wines, including products of native varieties like Ansonica (**Vigna di Gabri**) and Nero d'Avola (**Mille e una Notte**) as well as highly successful combinations of native and international grapes like Ansonica-Chardonnay (**Chiarandà**) and Nero d'Avola-Cabernet Sauvignon (**Tancredi**). **Sherazade**, the new red made from Nero d'Avola and Syrah and the naturally sweet wines of Pantelleria: Moscato **Kabir** and Passito **Ben Ryé** will also be offered for tasting.

For the youngsters accompanying their parents, there will be an area dedicated exclusively to their amusement with games and rides overseen by animators of the Apecheronza association.

The program will begin at 10 a.m. and end at 6 p.m. at **Km 60 on the limited-access Palermo-Sciacca Highway 624. The price of the tasting is € 3 plus a € 2 deposit for the goblet.** Reservations at the toll-free number **800 252321** or the e-mail address: info@donnafugata.it.

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CANTINE APERTE AT DONNAFUGATA – May 27, 2007

Events:	CANTINE APERTE: The traditional event of the Movimento Nazionale del Turismo del Vino celebrating Bacchus and quality wine.
Where it is held:	Tenuta di Donnafugata at Km 60 on the limited-access Palermo-Sciacca Highway 624 (in the territory of Contessa Entellina).
How to reach Km 60 of the limited-access Palermo-Sciacca Highway 624:	<p>By car from PALERMO; a distance of about 65 Km; travel time: 45 minutes. Take the Via Regione Siciliana in the direction of the entrance to Superhighway A19 for Catania and then (before the superhighway begins) take Highway 624 (the limited-access, Palermo-Sciacca route) in the direction of Sciacca. Continue along Highway 624 for 60 Km. NOTE: arriving from Palermo, the first thing you will see on your left is the winery and a bit farther along you will see on the right the ramp that will lead you to the overpass by which you can reach Donnafugata.</p> <p>By car from SCIACCA; a distance of about 25 Km; travel time: about 20 minutes. Take Highway 624 (the limited-access Palermo-Sciacca highway) in the direction of Palermo. The Tenuta di Donnafugata is located exactly at Km 60 on Highway 624. You will see the winery first on your right. From that point, you must continue for about 800 meters. At the roundabout, turn off toward Contrada Cavallaro and then back in the direction of Sciacca so that you can take the ramp over the overpass to reach the estate.</p> <p>By car from MAZARA DEL VALLO; a distance of 55 Km; travel time: about 45 minutes. Take Superhighway A29 in the direction of Palermo. After 20 Km, take the exit to Castelvetro and continue toward Sciacca. After about 25 Km, exit toward Menfi and follow the signs for the limited-access Palermo-Sciacca Highway 624. At the Misilbesi fork, take Highway 624 toward Palermo and continue for about 12 Km. The Tenuta di Donnafugata is located exactly at Km 60 on the Palermo-Sciacca Highway 624, in the territory of Contessa Entellina. You will see the winery first on your right. From that point you must continue on for about 200 meters, then reverse direction at the roundabout to get to the ramp on the right that leads to the overpass and access to the estate.</p> <p>Attention: Tenuta di Donnafugata is in the territory of Contessa Entellina. However, you should remain on Highway 624 and not follow signs indicating the route to Contessa Entellina. Remain on the highway to Km 60 (keep an eye on the odometer).</p> <p>Are you lost? Info-line: cell. 338 771 8805 (active only on May 27, 2007).</p>
Hours:	From 10 a.m. to 6 p.m.
Price:	The price of the tasting is € 3 payable at the entrance. In addition, a deposit of € 2 is requested for the goblet.
What is offered:	Guided visits to the vineyards, the vinification cellar and the photovoltaic installation for the production of clean energy; video projection; tasting of all the estate's wines...including some true rarities; animation for children (4-12 years).
Sales at the winery:	Yes.
Reservations:	Reservations requested, telephone the toll-free number 800 252321 or send an e-mail to info@donnafugata.it . For further details, tel. 0923 724206 or 0923 724216
Trattorie and restaurants in the zone:	<p>at Contessa Entellina: Ristoro Calatamauro in C.da Bagnitelli Soprana, tel. 091 835 5037; at Castelvetro - Marinella di Selinunte: Lido Ristorante la Pineta, tel. 0924 46820; at Menfi:</p> <ul style="list-style-type: none"> ▪ Ristorante il Vigneto in Via Porto Palo, tel. 0925 71732; ▪ Ristorante da Vittorio in Via F. Venezia Giulia a Porto Palo, tel. 0925 78381; <p>at Sambuca di Sicilia:</p> <ul style="list-style-type: none"> ▪ Ristorante al Mulino in C.da Adragna, tel. 0925 942477; ▪ Ristorante la Panoramica in C. da Adragna, tel. 0925 943430; <p>at Santa Margherita Belice: Ristorante Opuntia in C.da Luni, cell. 339 2717380; at Sciacca:</p> <ul style="list-style-type: none"> ▪ Hostaria del Vicolo in Vicolo Sammaritano 10, tel. 0925 23071; ▪ Ristorante le Gourmet in Via Monte Kronio 7, tel. 0925 26460; ▪ Ristorante Porto S. Paolo in Largo S. Paolo 7, tel. 0925 27982; ▪ Ristorante la Lampara in Vicolo Grande il Caricatore 33, tel. 0925 85085. <p>Reservations advised.</p>
Useful links	Movimento Turismo del Vino www.movimentoturismovino.it ; the Sicilian search engine: www.siciliano.it ; Region of Sicily: www.regione.sicilia.it/turismo/web_turismo ; Vacations on Sicily: www.amicasicilia.com ; Provincial Tourism Office of Palermo: www.aapit.pa.it www.aapit.pa.it