



DONNAFUGATA

PRESS RELEASE

## *New styles and tasting occasions: Donnafugata's selection*

**Lighea and Sherazade: perfect for wine bars; Chiarandà and Tancredi: always “right choices”; Ben Ryé 2008: simply outstanding.**

More and more wine is being consumed in **bars** representing the place where consumers and wine meet for the first time. **Aperitifs or an after-dinner drink with friends** have become occasions for enjoying “a glass of wine” and tasting wines from different regions of production throughout the world. An **informal** place for serving wines which are easy to appreciate, but also recognisable and full of personality.

Donnafugata offers the perfect match for this new style of “young and fun” wine tasting: **Lighea and Sherazade, an aromatic white and a young red to enjoy slightly chilled (14°C / 57° F).**

**Lighea 2010**, a bright and crisp wine, is a “dry” version of **Zibibbo** from Pantelleria, and will enchant with its fragrances of citrus flowers, pear and melon. **Sherazade 2010**, a fresh, fruity interpretation of **Nero d'Avola**, features marked notes of raspberry and a slightly spicy finish.

Our **new website** [www.donnafugata.it](http://www.donnafugata.it) also suggests further ways of enjoying wine. To help wine lovers in finding the right product for them, the entirely revised “**Our products**” section features a number of filters: “wine tasting occasions”, “wine/food pairings”, “type/structure” and “aromas”. This fun game enables those browsing through the website to discover the most deeply hidden qualities of their favourite wines. So, besides being perfect for “an aperitif with friends”, the aromatic **Lighea** is also recommended for “a first date”, and versatile **Sherazade** can be served with seafood dishes like “filled squid” as well!

In the medium to high market segment, Donnafugata presents another **exceptional couple: Chiarandà and Tancredi**. Two flagship wines, both fruit of a blend of autochthonous and international grape varieties which have been perfectly integrated into the company vineyards over 30 years. Two wines our consumers perceive as always “**right choices**”.

**Chiarandà 2008** is a blend of **Ansonica** and **Chardonnay** (harvested at night in order to safeguard its delicate fragrances) from a vintage which stands out for the balance between fruity notes and those typical of Mediterranean maquis. The wine is long-lasting and mineral on the palate, with creaminess and acidity following. An aristocratic 2008 with great ageing potential, perfect for “**an important gift**”. If you've chosen it for a “**working lunch**” then serve with “vitello tonnato” or some soft goat's cheese.

**Tancredi 2007** is fruit of a generally low-yield harvest and is made from Nero d'Avola and Cabernet Sauvignon (70-30%). Red fruit flavours (particularly cherry) melting with balsamic scents and tobacco. On the palate the tannins are silky and elegant, softened by extensive refinement in the bottle (24 months). Tancredi 2007, once more a wine of great personality and remarkable ageing potential (10-12 years). Perfect for dinner at a restaurant “to impress” or relaxing on the sofa at home “reading and listening to music”.



DONNAFUGATA

**Ben Ryé Passito di Pantelleria 2008** deserves a separate mention. Simply outstanding, it is an extraordinary expression of the "Mediterranean" style of Donnafugata wines.

**Wine Enthusiast** included it "IN THE ENTHUSIAST 100 TOP WINES OF THE YEAR, awarding it **95/100 pts.** and professing its opinion in an extraordinary write-up "Ben Ryé is always a fabulous dessert wine from Pantelleria (an island off the coast of Sicily) and this expression shows beautiful liveliness and personality. You'll get aromas of stone fruit, apricot, honey, almond paste and even a spicy touch of fresh ginger. It feels smooth, rich and totally decadent."

**Ben Ryé 2008** was chosen by Veronafiere and Civiltà del Bere for the celebratory event for the unification of Italy: "**Pionieri del made in Italy**" (Pioneers of Italian-made goods) to be held on Friday **8<sup>th</sup> April at 10.30a.m.**, at Palaexpo, Sala Argento. **José Rallo** will talk about the history of Donnafugata and particularly that of Ben Ryé on foreign markets: the first steps, its initial success, its contribution to the image of Italian-made goods and the export of quality Italian wine throughout the world. Twelve producers will take part, representing the history of Italian wine-making. The audience will consist in around 200 people, including dealers and journalists from over 40 countries.

*Marsala: April 3, 2011*

Alessia Panzeca  
International Press Office  
[alessia.panzeca@gmail.com](mailto:alessia.panzeca@gmail.com)  
cell. +39 335 6522242

Ferdinando Calaciura  
Italian Press Office  
[calaciura@granviase.it](mailto:calaciura@granviase.it)  
cell. +39 338 322 9837