



DONNAFUGATA®

PRESS RELEASE

## ***It's Indian summer: at Donnafugata "all must is wine"***

**On Saturday, November 10, Donnafugata opens its doors to fete the just-ended grape harvest with a preview tasting of the 2012 single-grape wines. This year's program is enriched with special features: a vertical tasting of Vigna di Gabri, 1997 to 2011, and a sampling of the Kabir-laced panettone produced together with the Padua Prison Bakery.**

In Marsala Donnafugata toasts the new vintage in the 3<sup>rd</sup> edition of "Indian summer: at Donnafugata all must is wine". On Saturday, November 10, from 7 to 10 pm a fine program featuring wine, food and music will welcome wine-lovers for the Wine Tourism Movement fete devoted to the 2012 vintage.

**During the guided tour of the cellars** you can enjoy a preview tasting of dry Zibibbo, the **2012 mono-varietal drawn straight from the vat** - a treat normally reserved for "insiders". In the *Barrel Room* guests will participate in an interactive **sensory workshop**: a guided tasting, with territory and variety files for the different grapes grown at the winery's vineyards.



Tasting wines still "rough" makes it possible to appreciate the typical varietal notes of the following grapes: Ansonica, Catarratto, Chardonnay, Cabernet Sauvignon, Grillo, Merlot, Nero d'Avola, Petit Verdot, Sauvignon Blanc, Syrah, Tannat, Viognier, dry Zibibbo, Zibibbo Passito (the future Ben Ryé). And **for lovers of challenges** there will again be the fun of **"Name the grape! Test your inner enologist!"**. A blind tasting in which contestants will have to identify the 5 mono-varietals tasted during the workshop. Winners will be awarded the title of **"DOC Enologist – Donnafugata 2012"**.

Accompanying samplings of the new wines will be vibrant Sicilian folk music performed by the **Mediterranean Sextet**, and **autumnal "schiticcchio"** (feast) featuring pork, in their form of prized S. Angelo di Brolo salami, capicollo (cured pork shoulder) and dried sausage from Chiaramonte Gulfi; roasted pork or sausage wraps; freshly made ricotta; fava bean soup (**macco**); assorted **cheeses** ranging from Vastedda del Belice to Nebrodi *provola* and Coscavaddi *ragusano*; **fresh-roasted chestnuts**; typical desserts like **frutta martorana** (marzipan fruits) colored on site and "San Martino biscotti" to munch dry or dip in wine.

Among the **special features** of this 2012 edition is a guided vertical tasting of **Vigna di Gabri** to celebrate the **25<sup>th</sup> anniversary** of the winery's beloved label. A wine that Giacomo Rallo dedicated to his wife Gabriella ("Gabri") and her great love for the Contessa Entellina vineyard, that bears her name. A history recounting Donnafugata's origins and the strength of the family business. Antonio Rallo, head of winery production, will guide the first of the 4 tastings of 5 vintages in a surprising vertical of bottles no longer in commerce from 1997 to 2011 (the anniversary vintage) and including the 2002, 2004 and 2010. (Reservations required, limited admission).



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And to end on a sweet note, a **tasting of the Kabir-laced panettone** made by the Padua Prison Bakery, with the chef on hand to explain its secrets. A cake typical of northern Italy wed to the Mediterranean sunniness of Donnafugata's Kabir Moscato di Pantelleria DOP, intensely citrusy and hinting of cantaloupe. Two excellent products Made in Italy that tell a story of social commitment and the valorization of talent even in the harshest places, like prison.

The Kabir-flavored panettone was previewed at Taste 2012 during which **more than 500 people** were asked to taste and pick their favorite panettone: **the winner was the Kabir**. Finally, to help valorize the city of Marsala's historic and cultural heritage, Donnafugata will be giving admission tickets to the **Arras Museum** to whoever demonstrates real enthusiasm for wine and the winery: the winner of "DOC Enologist – Donnafugata 2012", the ones who register for the Vigna di Gabri vertical and purchase several bottles.

*Reservations are required and can be booked (no later than November 8) by e-mailing [enoturismo@donnafugata.it](mailto:enoturismo@donnafugata.it) or calling 0923 724245 or 724263.*

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

<b>When</b>	Saturday, November 10, 2021, 7 to 10 p.m.
<b>Event</b>	<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 ( <a href="http://www.movimentoturismovino.it/?lang=en">www.movimentoturismovino.it/?lang=en</a> ).
<b>Price</b>	Tasting fee, 15 EUR; tasting glass deposit, 5 EUR. Tasting Vigna di Gabri 10 EUR
<b>Featuring</b>	<ul style="list-style-type: none"><li>▪ Tour of the historic Marsala cellars and <b>vat-drawn tasting</b> of a mono-varietal wine from the 2012 vintage</li></ul> <p><b>Sensory workshop on 2012 mono-varietals:</b> a guided tasting with territory and grape variety files for the different wines, drawn from the vat before any refinement.</p> <p>Blind tasting, "<b>What's the grape variety? Test your inner enologist!</b>": 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><b>25th Anniversary Vigna di Gabri:</b> guided tasting of five vintages: 1997, 2002, 2004, 2010, 2011. Cost € 10. Reservations required. 19:10 hours, 20:00, 20:50, 21:40</p> <ul style="list-style-type: none"><li>• <b>Autumn schiticcchio:</b> pork cold cuts and other specialties, cheeses, San Martino biscuits, and <b>on-site preparation</b> of chestnuts, ricotta, <i>muffolette</i> (typical anise-flavoured loaves) sausage and marzipan fruits. All paired with wines from the 2012 vintage.</li><li>• Walk-about music by the <b>Sestetto Mediterraneo</b>, performers of Sicilian folk music.</li><li>• <b>100 Corks and Uncork – Don't forget!</b> Guests bringing 100 corks to the event will be given a free bottle of Angheli. Underway until November 30, 2012, in fact, is a cork collection campaign for environmental sustainability in collaboration with Amorim Cork</li></ul>
<b>Reservations</b>	Reservations must be made by <b>Thursday, November 8:</b> Tel. 0923 724237/724263 or via e-mail at <a href="mailto:enoturismo@donnafugata.it">enoturismo@donnafugata.it</a> .



## DONNAFUGATA®

	Reservations taken until the quota is full.
<b>Wine sales</b>	Yes.
<b>How to reach Donnafugata</b>	<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>
<b>For more info</b>	<ul style="list-style-type: none"><li>● <b>Site:</b> <a href="http://www.donnafugata.it">www.donnafugata.it</a></li><li>● <b>Facebook page:</b> <a href="https://www.facebook.com/DonnafugataWine">DonnafugataWine</a></li><li>● <b>Sicily Region:</b> <a href="http://www.regione.sicilia.it/turismo/web_turismo">www.regione.sicilia.it/turismo/web_turismo</a></li><li>● <b>Wine Tourism Movement:</b> <a href="http://www.movimentoturismovino.it/?lang=en">http://www.movimentoturismovino.it/?lang=en</a></li></ul>