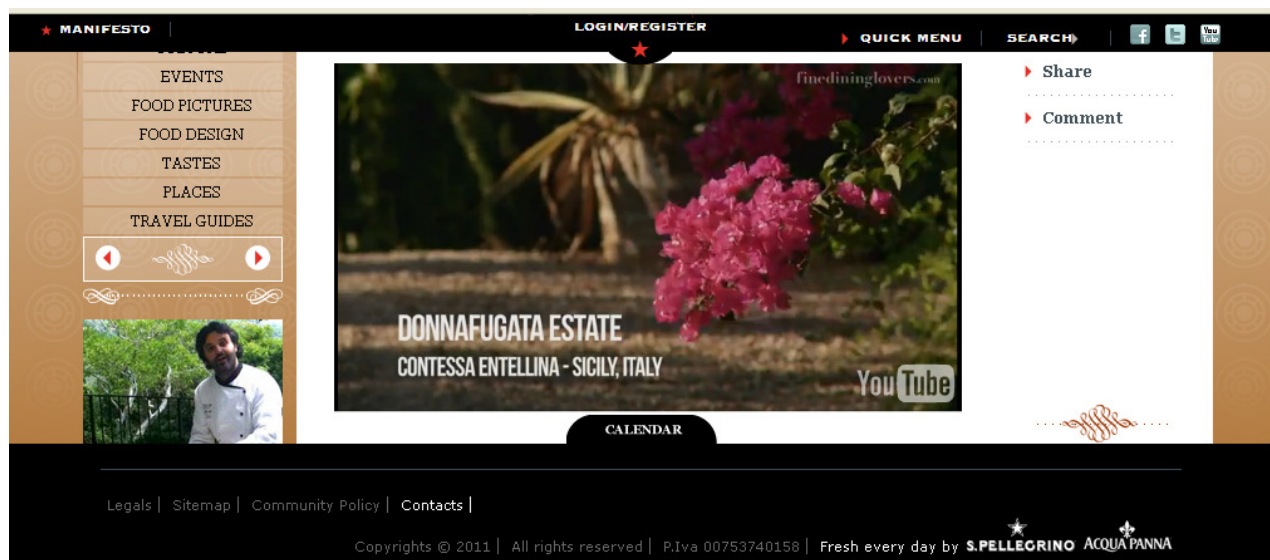


A nightly grape harvest: Donnafugata, Sicilian wine tastekeeper



<http://www.finedininglovers.com/contents/articles/donnafugata-sicilian-wine-tastekeepers-video.aspx>

On the hillsides of Western Sicily grow the vines that make up Donnafugata wine. From a true tastekeeper, José Rallo, whose family has been making wine for more than 150 years

In love with her native Sicily, whose land she describes as a “rich and generous”, **José Rallo** has managed to make her company, *Donnafugata*, into much more than just a renowned name among sommeliers and wine lovers.

The label’s tradition of harvesting its grapes by moonlight in order to best capture the aromas that have matured in the extreme heat of the Sicilian sun, is one of the “contradictions” that gives the *Chiarandà* wine its “extraordinary” character.

Donnafugata has also realized its long time dream of creating an underground cellar, which manages to keep the wine at optimum temperatures and ideal humidity during the ageing process. And with thirty different kinds of wooden barriques, the perfect combinations between wood and grape variety can be achieved.