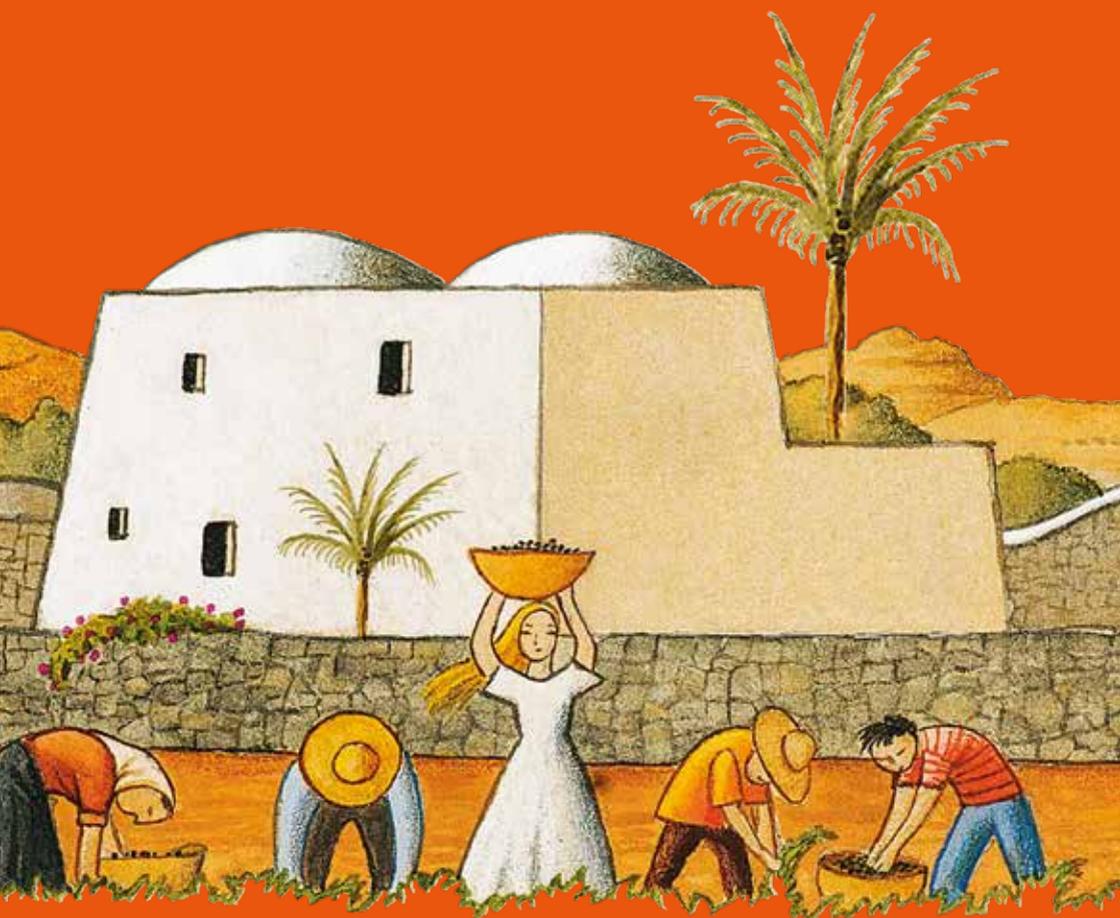


DONNAFUGATA®

SICILIA • SICILY





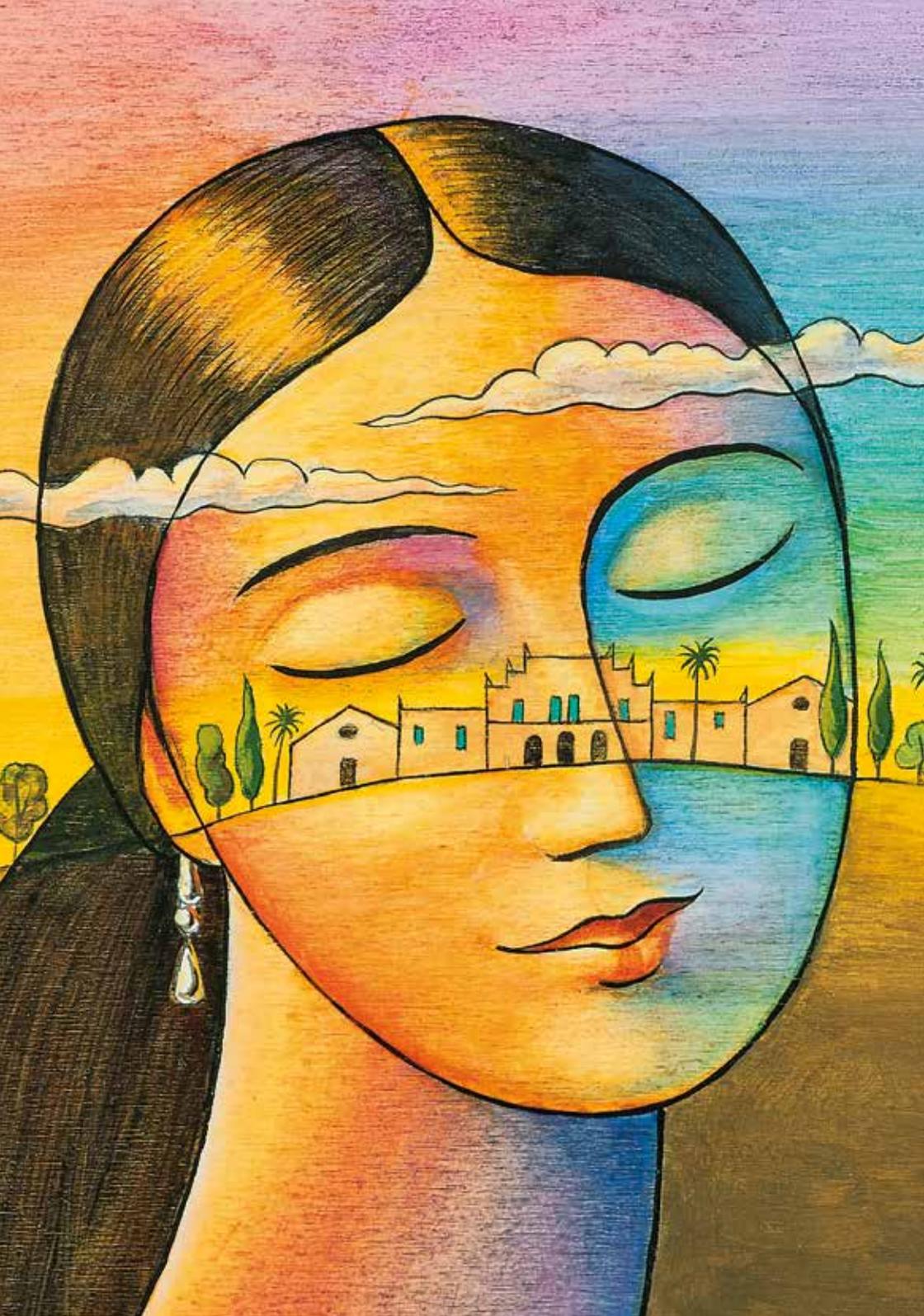
We want to represent
the artisan and creative
excellence of Made in
Italy in the world,
an example of an
authentic and sustainable
wine-producing Sicily.

VALUES

Donnafugata is wine
craftsmanship.
We focus our attention
on small productions
of value from unique
territories and vineyards.

VALUES





Donnafugata is a world
full of colours and
timeless values.
Artistic labels with a
fantastic and feminine
language of identity.

VALUES



Anthilia Donnafugata, illustration by Stefano Vitale

Summary

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the family

five generations in
quality wine

Donnafugata was established in Sicily by a family that, thanks to its passion, has been able to innovate the style and perception of Sicilian wine throughout the world. **Giacomo Rallo**, the fourth generation of a family with over 170 years of experience in quality wine, founded Donnafugata in 1983 together with his wife **Gabriella**, a pioneer of viticulture in Sicily. Today, their children **José** and **Antonio** lead the company and a team of people focused on excellence.

from its origins to today



1851

The origins of the family business in quality wine



1983

Donnafugata is founded in Contessa Entellina



1995

The first vintage of Mille e una Notte



2002

Donnafugata Music & Wine is launched



1989

First steps towards sustainability with heroic viticulture on Pantelleria



1994

The first artistic label: La Fuga



2016

Two new estates in Eastern Sicily: Etna and Vittoria



2020

The Dolce&Gabbana and Donnafugata project is launched



history of the name

Donnafugata would not be the company it is today if Gabriella had given it another name.

The name Donnafugata refers to Tomasi di Lampedusa's novel **The Leopard**. The name means "**fleeing woman**" and refers to the story of a queen who found refuge in the part of Sicily where the winery's vineyards are now located.

A story that inspired the **company logo**: the face of a woman with her hair in the wind.

A face, and a story, that is also that of Gabriella Rallo, the "fleeing woman" who abandoned her job as a teacher to devote herself full-time to the Contessa Entellina vineyards. One of the first women in Sicily to produce wine in a sector typically dominated by men: a pioneer of high-quality viticulture with a female face.





Vigna di Gabri Donnafugata, illustration by Stefano Vitale



artistic labels

In dialogue with art, Donnafugata discovers a way of being that makes her special. Gabriella is the source of inspiration for the labels drawn for Donnafugata by **Stefano Vitale**. An exceptional artist, with a unique trait, able to make the personality of each wine shine. Their meeting began with the harmonious understanding that has been going on for more than twenty years now. The il-

lustrator, won over by Gabriella, immerses himself in the history of Sicilian art, in the colours of the land, in the character of wine. Unique and inimitable, Donnafugata's artistic labels represent an identity trait for the company. In 2018, Donnafugata celebrates its friendship with Stefano Vitale by curating the exhibition "**Inseguendo Donnafugata**" (Chasing Donnafugata) together

with the **FAI** - Fondo Ambiente Italiano (the Italian National Trust), in the beautiful setting of **Villa Necchi Campiglio** in Milan. In the exhibition, for the first time, the original drawings and illustrations by Stefano Vitale and the labels and elements that inspired the artist's work are intertwined.



sustainability

good practices at the service of quality

For over 30 years Donnafugata has pursued quality through a system of good practices for the eco-sustainable management of agricultural activities: **it does not use herbicides or chemical fertilizers** and **reduces the use of pesticides** to a minimum thanks to the constant monitoring of climatic parameters and integrated pest management techniques. Donnafugata employs cover crop, organic fertilization, cluster thinning and emergency irrigation. In the vineyard and in the cellar, Donnafugata has its **Carbon and Water Footprint** certified in order to constantly improve its environmental sustainability.

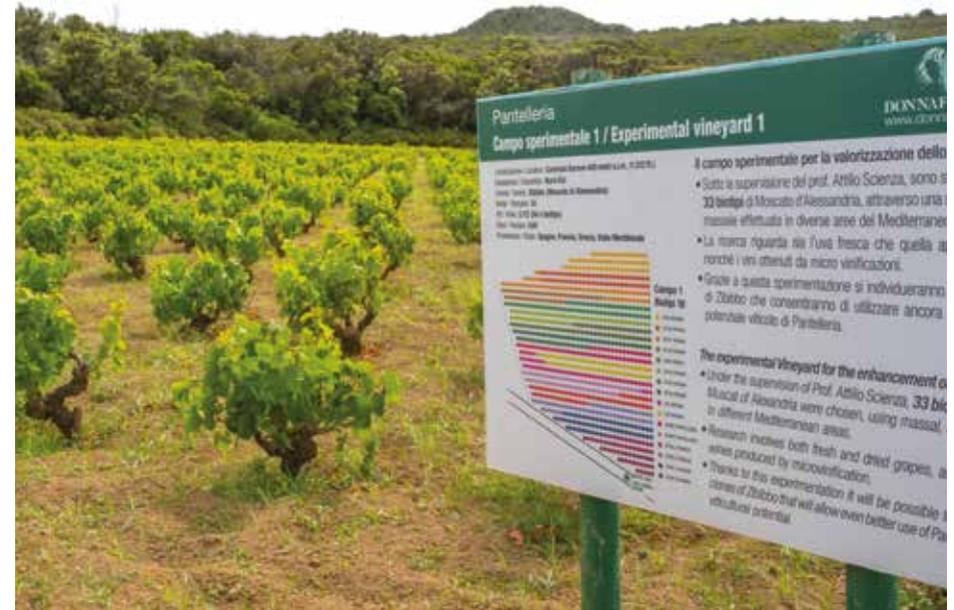


biodiversity, environment and landscape

Thanks to its **experimental vineyards** in Contessa Entellina and Pantelleria, Donnafugata enhances and recovers native varieties.

The company is committed to the production of **clean energy** from photovoltaics and **energy saving**; since 2011 it has been calculating CO₂ emissions throughout the production cycle, reducing its **Carbon Footprint by 10%**.

It protects the landscape on Pantelleria and Mount Etna by maintaining kilometres of dry lava stone walls, UNESCO - Intangible Cultural Heritage.





SOSTain Sicily and the UN 2030 Agenda

for sustainable development



Donnafugata is committed to sustainability and continuous improvement. In 2021 it joins the **Fondazione SOSTain Sicilia** (Foundation for Sicilian sustainable viticulture), promoted by the Consorzio Sicilia Doc and Assovini Sicilia, that seeks to share good environmental practices, research, and higher education for a culture of sustainability, as well as an orientation to production and consumption models that are consistent with the **2030 Agenda of the UN** for Sustainable Development. **SOSTain's** goal is to certify the sustainability of the Sicilian wine industry, by introducing a **disciplinary**

consisting of ten minimum requirements, among them: the measurement of carbon and water footprint, the conservation of biodiversity, energy-saving methods, and consumer health. Having obtained the certification, from spring 2022 the SOSTain brand will appear on Donnafugata wines' back labels along with the **Qrcode** that can be used to consult its **sustainability** performance.

DONNAFUGATA®

VINEYARDS AND WINERIES



Marsala
Historic family cellars (1851)

Contessa Entellina
322 hectares in production
8 contrade
Loamy-clayey soils
Winery: Contrada Duchessa

Pantelleria
68 hectares in production
16 contrade
Sandy soils of volcanic origin
Winery: Contrada Khamma

Vittoria
36 hectares in production
3 contrade
Predominantly sandy soils
Winery: Acate

Etna
35 hectares in production
7 contrade
Sandy soils of volcanic origin
Winery: Randazzo





the historic cellars of Marsala

over 170 years of history

The family cellars (1851) are a dynamic **production reality** aimed at excellence that preserves the typical layout of the “baglio siciliano” with a large courtyard dotted with citrus and olive trees.

The cellar is oriented towards maximum energy saving. Since 2007, an **underground barrique cellar** dug into the “tuff” rock (calcarenite), allows a **reduced use of energy** to maintain the desired temperature (15°C) and humidity (85%) parameters.

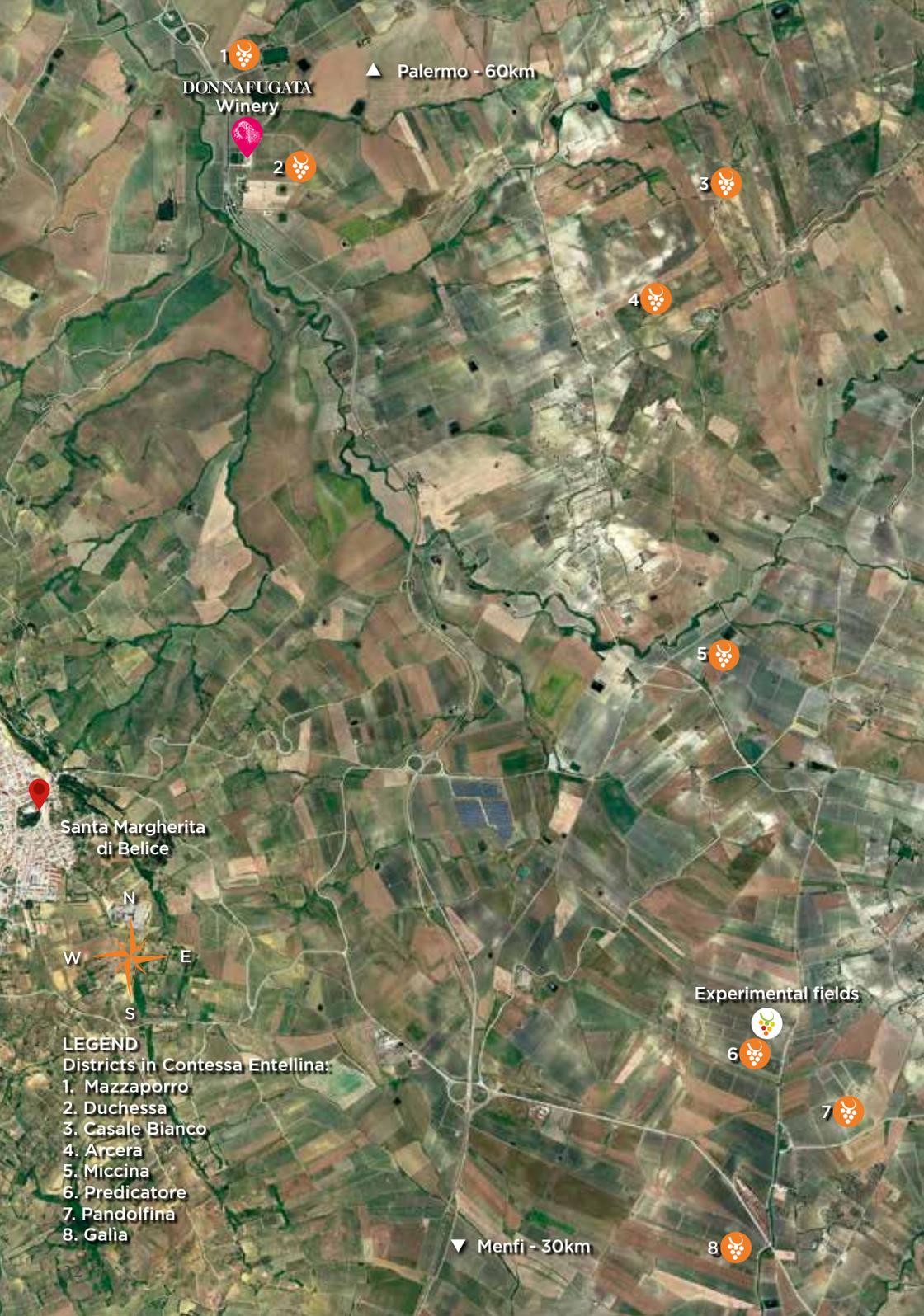


the Contessa Entellina estate

where Donnafugata
began

In the heart of western Sicily - among the hills of **Contessa Entellina**, between 200 and 500 metres above sea level - are the vineyards from which Donnafugata originated. The climate is Mediterranean, with concentrated rainfall in autumn and winter, dry and windy summers, characterized by sharp differences in temperature between day and night. **Sustainable and quality-oriented**

agricultural practices include green manure to improve soil fertility, thinning to control the production load, and suckering and topping to ensure that the grapes ripen properly. Choices aimed at producing wines of great freshness and longevity.



the territory and autochthonous grape varieties

Location: south-western Sicily.
Altitude: 200-500 m above sea level.
Orography: hilly.
Soils: loamy-clayey, total limestone from 20 to 35%, pH from 7.5 to 7.9.
Climate: mild winters. Dry and windy summers, with large temperature differences between day and night, ideal for producing healthy, aromatic grapes. The average annual rainfall from 2003 to 2021 is 645 mm.
Harvest: August to September. Manual harvesting with careful selection of the bunches, in the vineyard and in the cellar.
White grapes: Ansonica, Grillo, Lucido (Catarratto), Chardonnay and other varieties.
Red grapes: Nero d'Avola, Cabernet Sauvignon, Merlot, Pinot Noir, Petit Verdot, Syrah and other varieties.

ANSONICA
 One of the longest-established grape varieties in Sicily. It produces harmonious whites with fruity and floral aromas and a distinct flavour.

GRILLO
 Typical grape variety of western Sicily. It is distinguished by hints of white pulp fruit, wild flowers, fresh grass and mint.

NERO D'AVOLA
 King of the Sicilian red grape varieties, at Contessa Entellina it gives life to wines with a wide aromatic range, balanced acidity and softness.

NOCERA
 One of the oldest traditional varieties on the island, distinguished by its freshness and captivating fruitiness.

- LEGEND**
 Districts in Contessa Entellina:
1. Mazzaporro
 2. Duchessa
 3. Casale Bianco
 4. Arcera
 5. Miccina
 6. Predicatore
 7. Pandolfina
 8. Galia



An icon of Italian excellence

Mille e una Notte

SICILIA DOC

Grapes: Nero d'Avola, Petit Verdot, Syrah and other grapes.

Ageing: around 13-14 months in barrique and for about 24 months in the bottle.

Notes: wide and deep bouquet characterised by notes of black berry fruit (mulberry and currant), delicate balsamic hints (licorice) and pleasant nuances of cocoa and vanilla. In the mouth it is soft and enveloping, and surprises for the great fineness of its tannins.

It closes with a remarkable lingering taste.

Artistic labels: the palace illustrated on the label is the one where Queen Maria Carolina took refuge when fleeing Naples and was the favourite home of the writer Tomasi di Lampedusa in Santa Margherita Belice. Gabriella Rallo - founder of Donnafugata together with her husband Giacomo - captures its image and sets it in a sky worthy of a "Thousand and One Nights", full of stars and promises. A tribute to the masterpiece of oriental literature, capable of telling a thousand and one fables.

Collection: Icon wines.



craftsmanship
the production process
of Mille e una Notte

Mille e una Notte is made from the **best grapes** of the year, harvested **manually in crates** to preserve the **integrity** of the bunches. On receipt in the cellar, the grapes are cleaned on the vibrating table and selected with a state-of-the-art destemmer. **Fermentation** in steel tanks with maceration on the skins for about **14 days** is followed by **refinement in new French oak barriques** and a long period of ageing in the bottle.





A soft red with an international taste

Angheli

**MERLOT AND CABERNET
SAUVIGNON SICILIA DOC**

Grapes: Merlot and Cabernet Sauvignon.

Ageing: 12 months in barrique, at least 18 months in the bottle.

Notes: fragrant bouquet of red fruit with elegant balsamic and spicy hints of chocolate and liquorice.

Collection: Versatile in character.



**A glass of quality,
perfect for everyday drinking**

Sedàra

SICILIA DOC

Grapes: Nero d'Avola prevalent in blend with other vines.

Ageing: 8 months in tanks, at least 5 months in the bottle.

Notes: soft and fruity, with hints of cherries and plums and a slight note of black pepper.

Collection: Fresh and original.

**The red you don't expect,
also ideal for the aperitivo**

Sherazade

SICILIA DOC NERO D'AVOLA

Grapes: Nero d'Avola.

Ageing: 4 months in tanks, at least 3 months in the bottle.

Notes: caressing, with a fragrant bouquet of cherry and red plum, it has an excellent freshness.

Collection: Fresh and original.

**An unconventional rosé, the result
of a targeted selection of red grapes**

Lumera

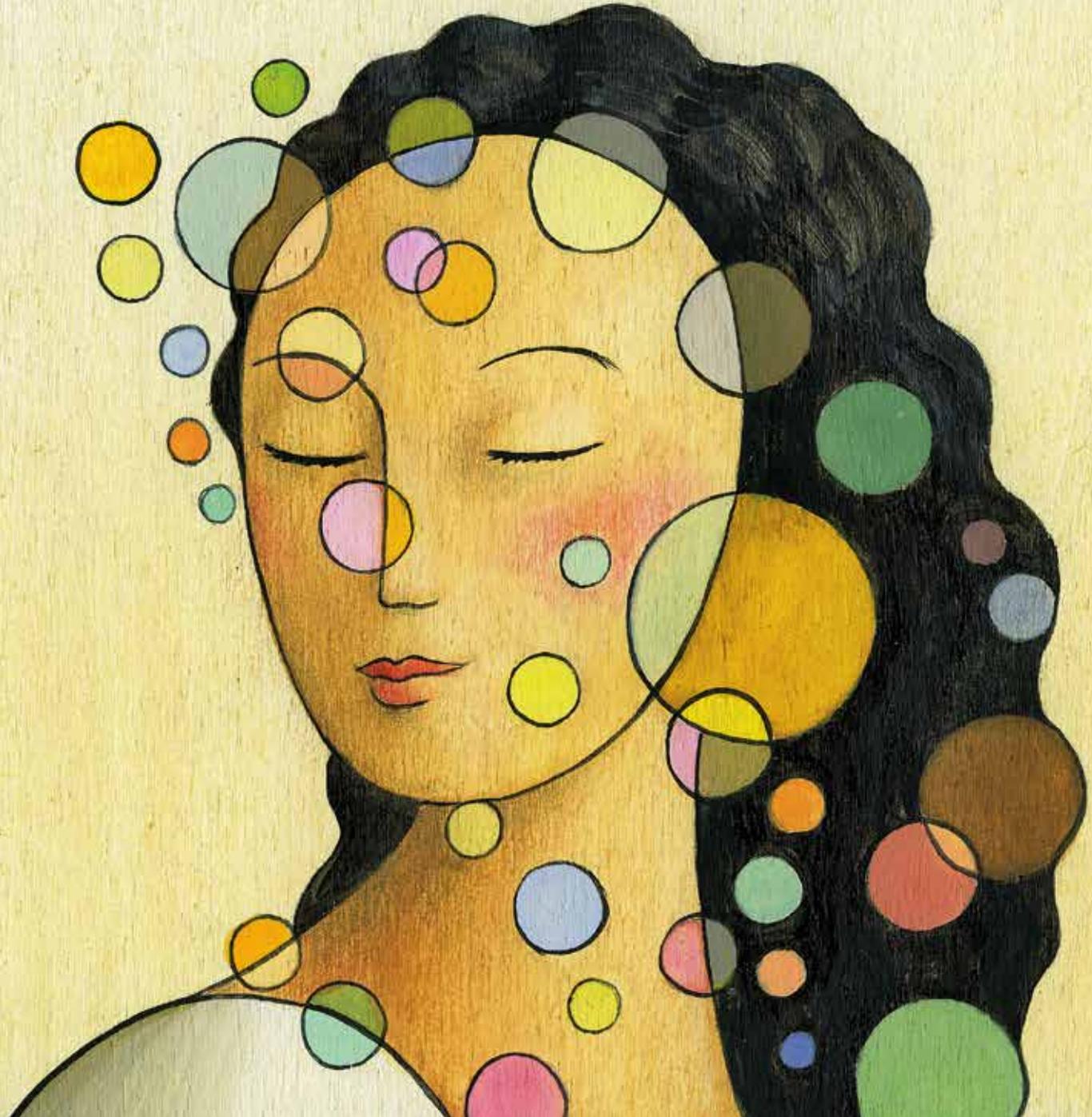
SICILIA DOC

Grapes: Nero d'Avola, Syrah, Nocera, Pinot Noir.

Ageing: 2 months in tanks, at least 2 months in the bottle.

Notes: fragrant, with notes of wild strawberries and pomegranate, hints of violet. Fresh and sapid.

Collection: Fresh and original.



Brut Donnafugata, illustration by Stefano Vitale



Rosé millesimato with pleasant structure and finesse

Donnafugata Brut Rosé

SICILIA DOC

Grapes: Pinot Noir.

Typology: Brut Rosé Millesimato Metodo Classico.

Ageing: at least 36 months on yeasts.

Notes: elegant and distinct bouquet. Pleasant return of fruity sensations and a sapid vein with long persistence.

Collection: Mediterranean elegance.

A metodo classico with striking elegance

Donnafugata Brut

SICILIA DOC

Grapes: Chardonnay and Pinot Noir.

Typology: Brut Millesimato Metodo Classico.

Ageing: at least 36 months on yeasts.

Notes: fine and intense, with notes of bread crust, dried fruit and citrus fruits. A harmonious brut, with a fine and persistent perlage.

Collection: Mediterranean elegance.



Chardonnay with a Mediterranean soul, elegant and long-lived

Chiarandà

CONTESSA ENTELLINA DOC
CHARDONNAY

Grapes: Chardonnay.

Ageing: 8 months in tanks (35%) and in barrique (65%), over 20 months in the bottle.

Notes: complex bouquet, with notes of yellow apple, pear and broom. Ample, structured and long-lived.

Collection: Mediterranean elegance.

The cru wanted by Gabriella Rallo

Vigna di Gabri

SICILIA DOC

Grapes: Ansonica, blended with Lucido (Catarratto), Chardonnay, Sauvignon Blanc and Viognier.

Ageing: 7 months in tanks (85%) and in barrique (15%), at least 6 months in the bottle.

Notes: intense and mineral, with floral and Mediterranean herb notes.

Collection: Mediterranean elegance.

The Chardonnay of the Dawn Harvest

La Fuga

CONTESSA ENTELLINA DOC
CHARDONNAY

Grapes: Chardonnay.

Ageing: 5 months in tanks, at least 3 months in the bottle.

Notes: fragrant aromas of tropical fruit and citrus fruits. In the mouth it is sapid and fresh.

Collection: Versatile in character.



The name “Passiperduti” and the label by Stefano Vitale recall the serenity we feel when we contemplate nature. Passiperduti is a poetic and elegant wine capable of evoking some of the most representative lines of Italian literature:

*...E come il vento
odo stormir tra queste piante, io quello
infinito silenzio a questa voce
vo comparando
...e il naufragar m'è dolce in questo mare”*

“L’Infinito” by Giacomo Leopardi.



**A timeless Grillo,
with an elegant and floral soul**

Passiperduti

SICILIA DOC GRILLO

Grapes: Grillo.

Ageing: 3 months in tanks,
at least 3 months in the bottle.

Notes: elegant notes of citrus (lime
and citron) and flint. A savoury and
persistent wine.

Collection: Versatile in character.



A fresh and informal Grillo with a youthful spirit

Sur Sur

SICILIA DOC GRILLO

Grapes: Grillo.

Ageing: 2 months in tanks, at least 3 months in the bottle.

Notes: fresh bouquet with notes of white pulp fruit combined with hints of wild flowers and mint.

Collection: Fresh and original.

An autochthonous monovarietal with marked scents of citrus

Prio

SICILIA DOC LUCIDO

Grapes: Lucido (Catarratto).

Ageing: 2 months in tanks, at least 3 months in the bottle.

Notes: fresh and enveloping, with pleasant citrus scents and delicate floral notes of elder.

Collection: Fresh and original.

The classic of Donnafugata appreciated worldwide

Anthilia

SICILIA DOC

Grapes: Lucido (Catarratto) predominantly blended with other varieties.

Ageing: 2 months in tanks, at least 2 months in the bottle.

Notes: fresh and fragrant bouquet with fruity and floral notes. Good persistence and pleasant sapidity.

Collection: Fresh and original.

Pleasant and informal white, ideal for the Mediterranean cuisine

Damarino

SICILIA DOC

Grapes: Ansonica predominantly blended with other varieties.

Ageing: 2 months in tanks, at least 2 months in the bottle.

Notes: fresh and delicate bouquet with notes of white flowers and fruity hints of citrus.

Collection: Fresh and original.



© Fabiogambina

the Pantelleria estate

where the alberello is
a UNESCO Intangible
Cultural Heritage

Donnafugata arrived here in 1989 to develop an innovative project of quality and heroic viticulture. The vineyard is cultivated with very **low bush vines** (alberello pantesco), on small terraces, bordered by dry lava stone walls (UNESCO - Intangible Cultural Heritage) that help prevent soil erosion, protecting the landscape and biodiversity. A context that requires a very high level of man-

power, about three times the average needed for a quality-oriented vineyard, not to mention the maintenance of about 40 km of dry stone walls. In the **Khamma** district winery, a small jewel of sustainable architecture, the individual batches of grapes are processed separately, up to the final blend, respecting and enhancing the plurality of the wine-growing contexts. The island's grape vari-

ety is **Zibibbo** (Muscat of Alexandria), the prince among the aromatic varieties.

the territory and autochthonous grape varieties



LEGEND Districts on Pantelleria:

- | | | |
|-------------|-----------------|---------------|
| 1. Karuscia | 5. Bugeber | 11. Ghirlanda |
| 2. S. Anna | 6. Favarotta | 12. Gibbiuna |
| 3. Bukkuram | 7. Khamma | 13. Serraglia |
| 4. Kaffefi | 8. Punta Karace | 14. Barone |
| | 9. Mueggen | 15. Scauri |
| | 10. Tracino | 16. Monastero |

Location: Island in the Mediterranean Sea between Sicily and Africa.

Altitude: 20-400 m above sea level.

Orography: prevalence of sloping terrain, cultivated on terraces.

Soils: sandy of volcanic origin, deep and loose with a pH of 6.5 to 7.

Climate: mild winters and dry, windy summers favour the production of healthy grapes and drying on racks. The average annual rainfall from 2013 to 2021 is 449 mm.

Harvest: from mid-August to September.

White grapes: Zibibbo (Muscat of Alexandria).

ZIBIBBO

(Muscat of Alexandria)

An aromatic variety originating in North Africa, its name is reminiscent of the Arabic “Zabib” which means sultana. Thanks to the particular climate of this island, and the volcanic soils in which it can sink its roots, it finds ideal conditions here to develop unparalleled olfactory notes. It is used to produce aromatic dry wines and sweet wines of great balance, such as the Passito di Pantelleria.



Pantelleria low bush vine (alberello pantesco)

On Pantelleria, the vines are grown in 'conche' (hollows) and the pruning system allows the vines to develop horizontally, almost creeping on the ground, so that they can resist the wind.

Pruning is short and the grapes are harvested by hand with selection of the bunches.

As a “**highly sustainable and creative agricultural practice**”, the Pantelleria low bush vine has been recognised by **UNESCO** as an Intangible Cultural Heritage of Humanity.





One of the most appreciated
sweet wines in the world

Ben Ryé

PASSITO DI PANTELLERIA DOC

Grapes: Zibibbo (Muscat of Alexandria).

Ageing: 8 months in tanks,
at least 12 months in the bottle.

Notes: ample and enveloping bouquet characterised by pleasant hints of fresh apricot combined with candied citrus peel and notes of Mediterranean scrub. In the mouth it surprises for the fragrance of the fruit and for a fresh sweetness, enlivened by a pleasant freshness. It closes with a very long persistence.

Artistic labels: Ben Ryé, from the Arabic “Son of the Wind” because the wind that blows through the grapes is a constant on Pantelleria. And the island’s wind carries with it a profusion of scents so intense that one can almost touch them. The artistic label celebrates the love, care and effort of heroic winemaking on a unique and fascinating island. A sweet and embracing portrait that reveals its essence.

Collection: Icon wines.



craftsmanship the Ben Ryé production process

Around mid-August, the first Zibibbo harvest begins. The bunches are selected and laid out on racks for **natural drying in the sun and wind**, which lasts 3-4 weeks. In September, after a second harvest, must is produced from fresh grapes to which **hand-picked sultanas** are added during fermentation. Fermentation continues for a few weeks and ends when the Ben Ryé reaches its great equilibrium.





A natural sweet wine of great pleasantness

Kabir

MOSCATO DI PANTELLERIA DOC

Grapes: Zibibbo (Muscat of Alexandria).

Ageing: 3 months in tanks, at least 3 months in the bottle.

Notes: intense bouquet of tropical fruit and floral hints of orange blossom. The sweetness is balanced by a fresh minerality.

Collection: Versatile in character.



An unforgettable Mediterranean aromatic

Lighea

SICILIA DOC ZIBIBBO

Grapes: Zibibbo (Muscat of Alexandria).

Ageing: 2 months in tanks and 3 months in the bottle.

Notes: fresh and mineral with a rich bouquet of orange blossom notes, fruity hints of citrus and exotic fruit.

Collection: Versatile in character.



© Fabi Saguto/Ina

the Vittoria estate

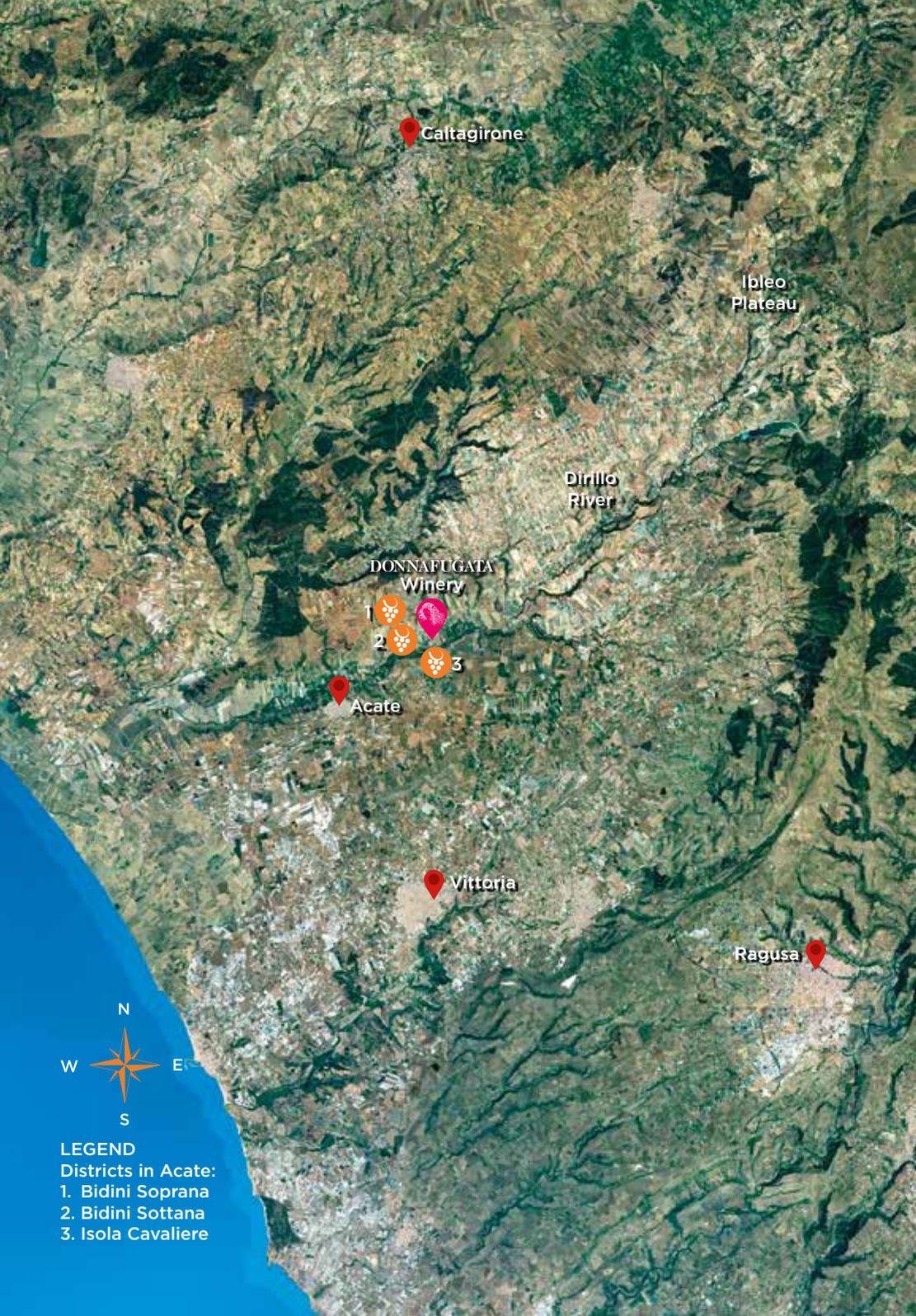
in the lands of the Baroque, between the Ibleo plateau and the sea

Donnafugata, in **south-eastern Sicily**, chooses an area with an excellent territory for producing soft reds with a floral soul; unusual wines that should also be tried chilled (15-16 °C) to fully appreciate their pleasantness.

This is the Vittoria area, the land of a historic and prestigious appellation that includes **Sicily's first and only DOCG: Cerasuolo di Vittoria**. Set in a natural amphi-

theatre of honey-coloured rocks, the winery is integrated into the agricultural landscape, rich in vines, olive and orange trees. A landscape that winds along the Dirillo river and that can be seen in a single glance from the panoramic windows of the winery.

the territory and autochthonous grape varieties



Location: south-eastern Sicily, in the Acate area.

Altitude: 120-150 m above sea level.

Orography: flat and semi-hilly.

Soils: tending to sandy, interspersed with calcareous tuffs, partly clayey.

Climate: mild winters, temperate summers benefiting from cool 'thermal breezes' and good temperature excursions between day and night. The average annual rainfall from 2016 to 2021 is 388 mm.

Harvest: September.

Red grapes: Frappato and Nero d'Avola.

FRAPPATO

One of the oldest Sicilian varieties, it loves the temperate, dry climate that characterises this area. It produces wines with a fragrant bouquet and fruity and floral notes. Medium-bodied and with delicate tannins, it is extremely pleasant on the palate.

NERO D'AVOLA

King of Sicilian red grape varieties. In the Vittoria area it produces fragrant wines with fruity and spicy notes. Wines with personality, fresh and juicy, with particularly fine tannins.



LEGEND

Districts in Acate:

1. Bidini Soprana
2. Bidini Sottana
3. Isola Cavaliere



Cerasuolo di Vittoria Docg

the only Docg in Sicily

Cerasuolo di Vittoria Docg is a red wine obtained from vineyards that have the following ampelographic proportions: 50% to 70% **Nero d'Avola** and 30% to 50% **Frappato**. The combination of the two vines gives the wine a harmonious balance with **great finesse**. Cerasuolo di Vittoria Docg is characterised by its cherry red to violet colour. Intense **floral and fruity notes** prevail on the nose, the palate is full, **soft** and **harmonious**.



A label with intense colors that tells of red plums and lavender. A woman, the **Contesa dei Venti**, who looks into the distance, playing gently with the wind. Indeed, the name of this wine is inspired by the pleasant breeze that is always present in the Vittoria area and blows between the bunches of Nero d'Avola at night and during the day. A gentle wind that comes from the dialogue between the sea and the Iblei mountains.





A fragrant Frappato of great freshness

Bell'Assai

VITTORIA DOC FRAPPATO

Grapes: Frappato.

Ageing: 4 months in tanks, over 4 months in the bottle.

Notes: fresh and fragrant, with notes of violet and rose combined with hints of raspberry and strawberry.

Collection: Impressions of territory.

An elegant Nero D'Avola with an intriguing personality

Contesa dei Venti

VITTORIA DOC NERO D'AVOLA

Grapes: Nero d'Avola.

Ageing: 8 months in tanks, at least 7 months in the bottle.

Notes: intense bouquet of red fruit (plum) and lavender flowers. Elegant and smooth.

Collection: Impressions of territory.

A refined Cerasuolo with a flowery soul

Floramundi

CERASUOLO DI VITTORIA DOCG

Grapes: Nero d'Avola, Frappato.

Ageing: 8 months in tanks, at least 7 months in the bottle.

Notes: intense fruity aromas (black cherry and blueberry), delicate balsamic and spicy notes. Fresh and harmonious, with fine tannins.

Collection: Impressions of territory.



the Etna estate

on the highest active volcano in Europe

Donnafugata chose the northern slope of Etna to produce mountain, volcanic and Mediterranean wines. The vineyard landscape on Etna is characterised by terracing and **dry lava stone walls** (a UNESCO Intangible Cultural Heritage). The vines are trained to the traditional **Etnean alberello** system, and in part to VSP (Vertical Shoot Positioning) with spurred cordon pruning. The age of the vineyard

can exceed 80 years.

The interaction between soil, microclimate and vine, skilfully managed by man, makes the characteristics of the grapes produced here unique and the wines stand out for their minerality and elegance.

Donnafugata vinifies its grapes in the cellar in Randazzo, in the Statella contrada, a production reality restructured in the name of

environmental sustainability and immersed in the **Etna Park**.



the territory and autochthonous grape varieties



Location: Eastern Sicily, northern slope of Etna.

Altitude: 700-750 m above sea level.

Orography: prevalence of sloping terraced land.

Soils: volcanic sands. The terraced vineyards produce grapes with great aromatic freshness and wines with a unique personality.

Climate: continental due to the altitude, combined with Sicilian sunshine. Cold temperatures with rain and snow in autumn and winter, mild in spring and significant day-night temperature differences in summer. The average annual rainfall from 2007 to 2021 is 801 mm.

Harvesting: from the second half of September to October.

White grapes: Carricante.

Red grapes: Nerello Mascalese, Nerello Cappuccio.

CARRICANTE

An ancient white grape variety grown on the slopes of Etna. It produces elegant whites with a marked minerality and savoury finish. With a good structure and longevity, it lends itself both to ageing in steel and in wood.

NERELLO MASCALESE

This is Etna's main black grape variety. It produces wines of great elegance, characterised by a light ruby red colour; on the nose they have a bouquet of small red and black fruits, notes of undergrowth, balsamic and spicy hints; on the palate they stand out for their freshness, prominent tannins and minerality.

LEGEND

Districts in Randazzo:

1. Camporè
2. Statella
3. Montelaguardia
4. Calderara

Districts in Castiglione di Sicilia:

5. Verzella
6. Marchesa
7. Crasà



the black Sciare

Etna's footprints

With its eruptions, Etna produces the “**sciare**”, accumulations of lava, which with long physical-chemical processes give life to **sandy soils**. Each “sciara” determines a particular composition of the soil: a mark that makes the wine of a micro-territory unique. The two crus, **Fragore Contrada Montelaguardia** and **Contrada Marchesa Etna Rosso Doc**, have their roots in very ancient lava flows.





An iconic cru of volcanic elegance

Etna Rosso Doc Contrada Marchesa

Grapes: Nerello Mascalese.

Cru: the vineyard of about 2 hectares at 750 m above sea level, with plants over 80 years old, is set in a natural amphitheatre surrounded by thousand-year-old slopes with little vegetation (“nude”), which accentuate the temperature range. Compared to Contrada Montelaguardia, temperatures are on average colder and ripening is later.

Ageing: 14 months in barrique and at least 18 months in the bottle.

Notes: elegant bouquet of fruit (raspberry) and herbs (thyme), with floral nuances (violet) and a delicate balsamic note. In the mouth a great balance between freshness and structure. The fine tannic texture enhances the volcanic elegance.

Wine moments: a cru designed for wine enthusiasts and collectors looking for unique sensations. A red wine of great elegance for special occasions.

Collection: Icon wines.



An iconic cru of volcanic energy

Fragore

ETNA ROSSO DOC
CONTRADA MONTELAGUARDIA

Grapes: Nerello Mascalese

Cru: the vineyards of Montelaguardia, just over 4 hectares at 730 m a.s.l., are rooted in lava flows dating back to 1614-1624 and benefit from the surrounding woods that mitigate any climatic adversity. Compared to Contrada Marchesa, it is characterised by milder temperatures and earlier ripening.

Ageing: 14 months in barrique and at least 18 months in the bottle.

Notes: wide and deep bouquet with notes of wild blackberry and undergrowth, which blend with balsamic and mineral nuances. On the palate it stands out for its structure given by important tannins; the finish is remarkably persistent.

Wine moments: a cru designed for those who love wines with great energy, a prestigious gift for collectors seeking longevity. A red wine of great complexity and persistence, also memorable as a meditative glass.

Collection: Icon wines.



A red wine with a surprising volcanic personality

Sul Vulcano

ETNA ROSSO DOC

Grapes: Nerello Mascalese and a small part of Nerello Cappuccio.

Ageing: 14 months, partly in tanks and partly in barrique, and at least 7 months in the bottle.

Notes: elegant, with notes of red fruit and delicate spicy nuances. Soft, enveloping and persistent.

Collection: Impressions of territory.



A fragrant red of great pleasantness

Dea Vulcano

ETNA ROSSO DOC

Grapes: Nerello Mascalese and a small proportion of Nerello Cappuccio.

Ageing: 14 months, part in tanks and part in barrique and at least 10 months in the bottle.

Notes: fresh and fragrant, with notes of red fruit, violet and black pepper.

Collection: Impressions of territory.

A sophisticated and intriguing rosé

Sul Vulcano

ETNA ROSATO DOC

Grapes: Nerello Mascalese.

Ageing: 3 months in tanks and 3 months in the bottle.

Notes: delicate floral scents (wisteria), fruity notes of plum and pink grapefruit. It stands out for its freshness and refined minerality.

Collection: Impressions of territory.

A Carricante with great mineral elegance

Sul Vulcano

ETNA BIANCO DOC

Grapes: Carricante.

Ageing: 10 months partly in barrique and partly in tanks, at least 9 months in the bottle.

Notes: refined bouquet of citrus fruits, Mediterranean herbs and flint. Fresh and sapid, it stands out for its elegance and complexity.

Collection: Impressions of territory.



An elegant blend of four traditional cultivar

Milleanni

OLIO EXTRAVERGINE DI OLIVA

Cultivar: Nocellara del Belice, Biancolilla, Cerasuola and Piccidara.
Extraction: cold pressing in controlled atmosphere.

Notes: intriguing bouquet, with herbaceous and artichoke scents. It has a good structure and is soft and persistent.

Collection: Beyond wine.

A small, prestigious production coming from the Vittoria estate

Tonda Iblea

OLIO EXTRA VERGINE DI OLIVA

Cultivar: Tonda Iblea.
Extraction: cold pressing in controlled atmosphere.

Notes: intense fruity bouquet with distinct hints of green tomato followed by delicate notes of fresh aromatic herbs, artichoke and freshly cut grass.

Collection: Beyond wine.

Intense and harmonious, monocultivar oil from Etna

Nocellara Etnea

OLIO EXTRAVERGINE DI OLIVA

Cultivar: Nocellara Etnea.
Extraction: cold pressing in controlled atmosphere.

Notes: Medium fruity bouquet. The balance between bitter and spicy makes this oil pleasant to the palate.

Collection: Beyond wine.

Delicate and lightly fruity monocultivar oil from Pantelleria

Biancolilla

OLIO EXTRAVERGINE DI OLIVA

Cultivar: Biancolilla.
Extraction: cold pressing in controlled atmosphere.

Notes: slightly fruity bouquet with hints of ribbed tomato, aromatic herbs, rosemary and thyme.

Collection: Beyond wine.



Smooth, with a great finesse

Grappa Mille e una Notte

Type: Grappa aged in small oak barrels.

Pomace: from top quality red grapes of Mille e una Notte.

Alcohol content: 42% vol.

Notes: a full and mellow grappa, with notes of dried fruit, cooked and preserved fruit, alternating with hints of honey and vanilla. Ideal with dark chocolate and roasted fruit.

Collection: Beyond wine.

Rich in outstanding aromas

Grappa Ben Ryé

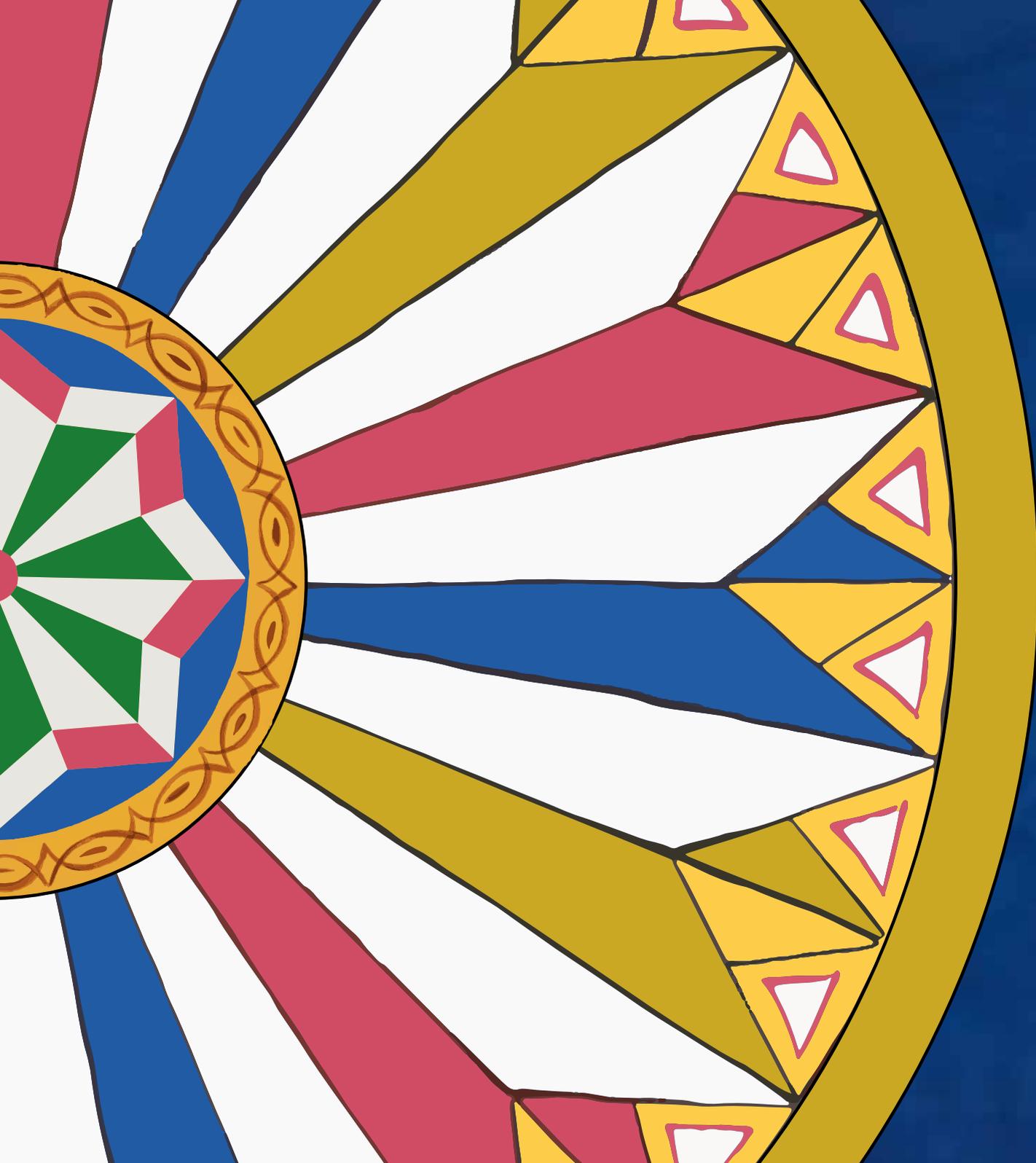
Type: Grappa matured in small oak barrels.

Pomace: from fine Zibibbo grapes of Ben Ryé.

Alcohol content: 42% vol.

Notes: bouquet with citrus notes of fresh and candied fruit on a delicate scent of vanilla. Ideal with dry pastries, mature and spicy cheeses.

Collection: Beyond wine.



DOLCE & GABBANA DONNAFUGATA®

The attention to detail and passion for Sicily unite Dolce&Gabbana and Donnafugata in a long-term collaboration based on creativity and craftsmanship. A collection of wines was created that features the unmistakable rosé Rosa and the prestigious wines from Etna, the white Isolano and the red Cuordilava. After the success of the limited editions of Tancredi created by Donnafugata together with Dolce&Gabbana in 2016 and 2017, with the 2018 vintage, the entire production of this prestigious red becomes part of the collection of these two Made in Italy excellences.



Tancredi, the historic red of the Sicilian winery, is produced in the hills of Contessa Entellina. Craftsmanship, creativity, excellence, and innovation melt together in this prestigious red inspired by one of the protagonists of the novel "*Il Gattopardo*" (The Leopard).

A passionate and revolutionary character that is reflected in the style of the homonymous wine that was created in 1990 from the union, at the time innovative, between the indigenous Nero d'Avola grapes and the international Cabernet Sauvignon grapes.

A production choice that has brought Sicilian enological excellence to the international stage.

With an intense ruby red color, *Tancredi* seduces with its fruity bouquet of plums and blueberries enriched with delicate hints of spices. In the mouth the flavor is full and enveloping with a harmonious and persistent finish; it is a wine of extraordinary *Mediterranean elegance* and aging potential.

The creativity by Dolce&Gabbana pays homage precisely to "Il Gattopardo" (The Leopard), and in particular to the contrast between tradition and modernity that Tancredi sums up: if gold, blue, and the sinuous lines of baroque inspiration celebrate the glories of the now-declining aristocracy, red, green and the geometric figures refer to the new revolutionary values which had begun to affirm themselves in Sicily after the Unification of Italy and which foreshadowed the contemporary history of the island.

In addition to the classic 750ml format, Tancredi is also available in *large formats* ideal for special occasions and for collectors who want to enjoy it over time: Magnum, 3, 6, 12, and 18 liters.



Rosa is an alluring rosé wine, whose name was chosen to emphasize the distinctive color that makes it unique. It was created from an original blend of two native grape varieties, among the most important of the island's winemaking traditions: *Nerello Mascalese* and *Nocera*, both from extraordinary vineyards.

Nerello Mascalese comes from the northern slopes of *Etna*, between Randazzo and Castiglione di Sicilia, where the volcanic soil and the particular microclimate give birth to wines of mineral notes laced with floral delicacy.

The captivating fruit component derives instead from the Nocera grapes produced on the *Contessa Entellina* Estate where, after years of experimentation, Donnafugata has planted this ancient, almost forgotten variety that has proven to give excellent results.

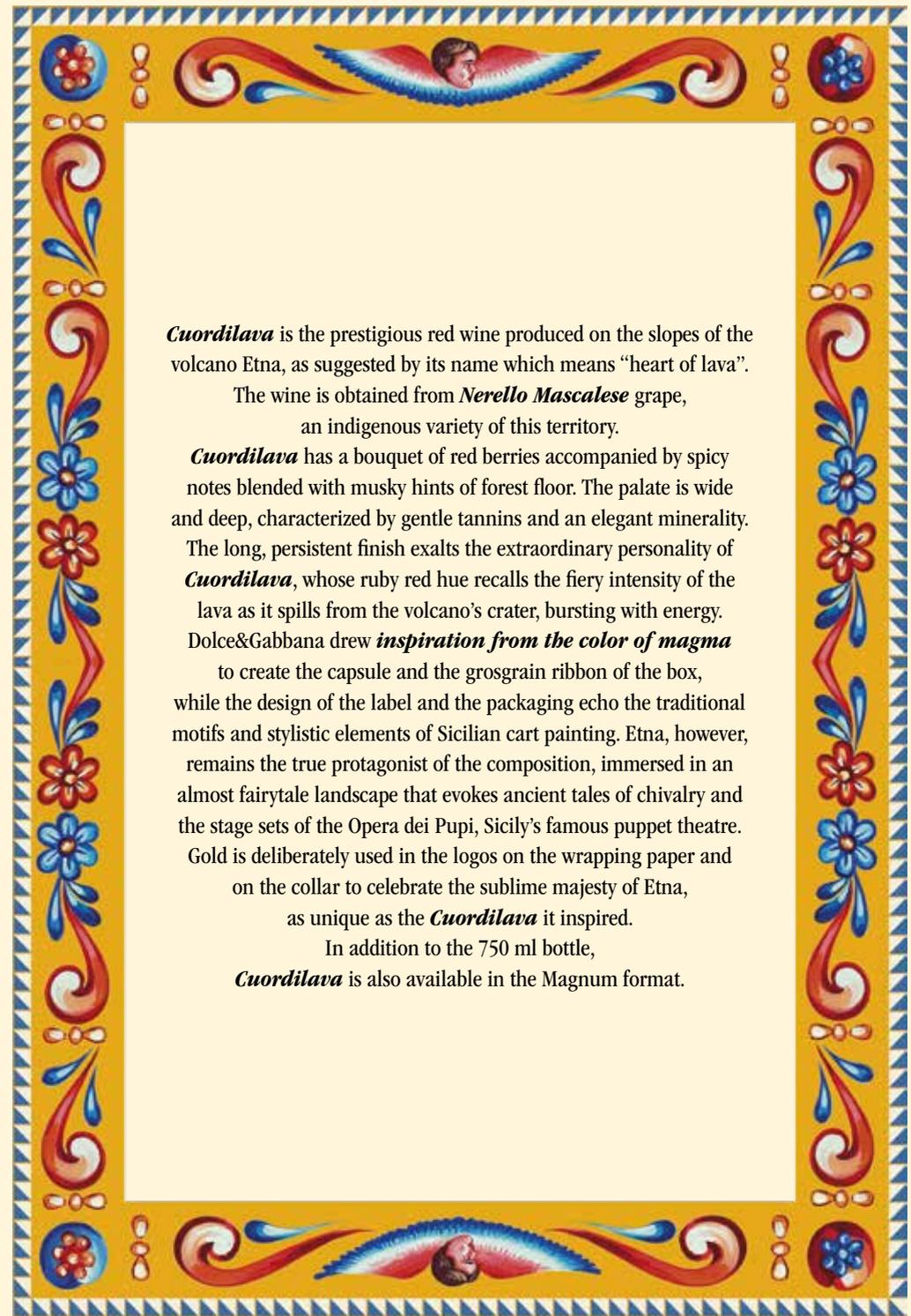
Rosa is characterized by its refined bouquet of jasmine and rose petals, enriched by delicate hints of red currant, wild strawberry, and bergamot. The production of *Rosa* was keenly championed by Dolce&Gabbana, fascinated by the idea of focusing on a charming rosé, a type of wine that is currently arousing growing curiosity among wine lovers.

The transparent wrapping of each bottle was designed expressly to enhance its very special hue. For this project Dolce&Gabbana curated the product identity: the immediately recognizable graphics interpret and are inspired by the iconic Sicilian cart, emblem of the culture and tradition of the island all over the world.

In addition to the 750 ml bottle, *Rosa* is also available in the Magnum format.



Isolano is a captivating white wine of outstanding personality, produced on the northern slopes of Mount Etna. The wine is obtained from a meticulous selection of the *Carricante* grapes, indigenous to this area. Its straw yellow color with golden reflections evokes the sun-drenched coast of Sicily, where the sand is tinged with ochre and the waves seem to dissolve in the dazzling light of summer. The refined bouquet has fragrant hints of citrus with notes of flowering broom and Mediterranean herbs; a wine of captivating elegance that delights the palate with its persistence and unique volcanic minerality. The product identity created by Dolce&Gabbana celebrates the colors of Sicily, both in the graphics of the label and the box, as well as in the chromatic choice of the capsule and the grosgrain ribbon, while the geometric forms and motifs are inspired by the Sicilian cart, in which red, green, blue, and yellow are the dominant tones. In the center is the smoking Etna: imposing and solitary in its majestic grandeur, the volcano seems to float between earth and sky, between dream and reality, an emblem of authentically Sicilian beauty. In addition to the 750 ml bottle, *Isolano* is also available in the Magnum format.



Cuordilava is the prestigious red wine produced on the slopes of the volcano Etna, as suggested by its name which means “heart of lava”.

The wine is obtained from ***Nerello Mascalese*** grape, an indigenous variety of this territory.

Cuordilava has a bouquet of red berries accompanied by spicy notes blended with musky hints of forest floor. The palate is wide and deep, characterized by gentle tannins and an elegant minerality. The long, persistent finish exalts the extraordinary personality of ***Cuordilava***, whose ruby red hue recalls the fiery intensity of the lava as it spills from the volcano’s crater, bursting with energy.

Dolce&Gabbana drew ***inspiration from the color of magma*** to create the capsule and the grosgrain ribbon of the box, while the design of the label and the packaging echo the traditional motifs and stylistic elements of Sicilian cart painting. Etna, however, remains the true protagonist of the composition, immersed in an almost fairytale landscape that evokes ancient tales of chivalry and the stage sets of the Opera dei Pupi, Sicily’s famous puppet theatre. Gold is deliberately used in the logos on the wrapping paper and on the collar to celebrate the sublime majesty of Etna, as unique as the ***Cuordilava*** it inspired.

In addition to the 750 ml bottle, ***Cuordilava*** is also available in the Magnum format.



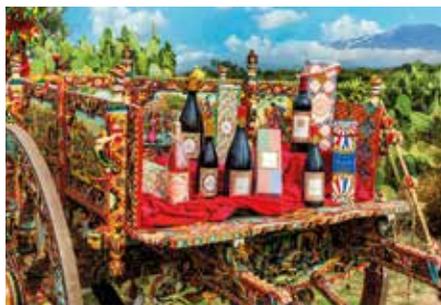
the Donnafugata collections

a wine for each desire



Icon wines

when you desire exclusivity



Dolce&Gabbana e Donnafugata

*when you desire creativity and
craftsmanship*



Versatile in character

when you desire conviviality



Fresh and original

when you desire joy



Mediterranean elegance

when you desire charm



Impressions of territory

when you desire wonder



Beyond wine

when you desire originality



Beyond wine

when you desire originality



meet *Donnafugata*

**an unmissable
experience**

Donnafugata opens its cellars to wine lovers from all over the world, to share and spread the culture of wine. Dedicated, experienced staff welcome guests and take them on a tour, in small groups, to discover the vineyards, production techniques and wines. It is also possible to choose sensory routes that combine wine tasting with local gastronomic specialities. Don't miss the two annual **events**, **Cantine Aperte**, on the last Sunday in May, and **Calici di Stelle**, on 10 August. Unique occasions to experience the wineries in a festive and relaxing atmosphere.



visit
Donnafugata
 in the most beautiful
 corners of Sicily

Donnafugata passionately welcomes winelovers to its estates. A **unique experience** that can be booked all year round at the **historic cellars** in **Marsala**, in Randazzo on the northern slopes of Mount **Etna** and in **Vittoria**. In summer, it is also possible to visit the estate on the island of **Pantelleria**, and enjoy the route among the vines to the Giardino Pantesco donated to the FAI: an ancient and ingenious agronomic system that is self-sufficient in terms of water.



visit.donnafugata.it
 Info & booking online



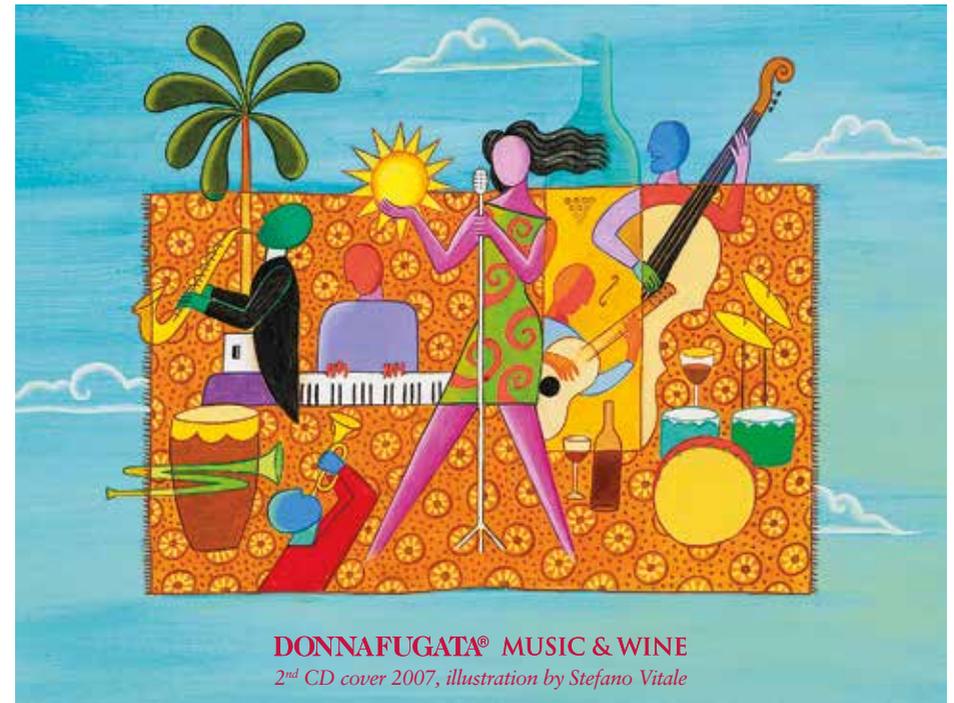
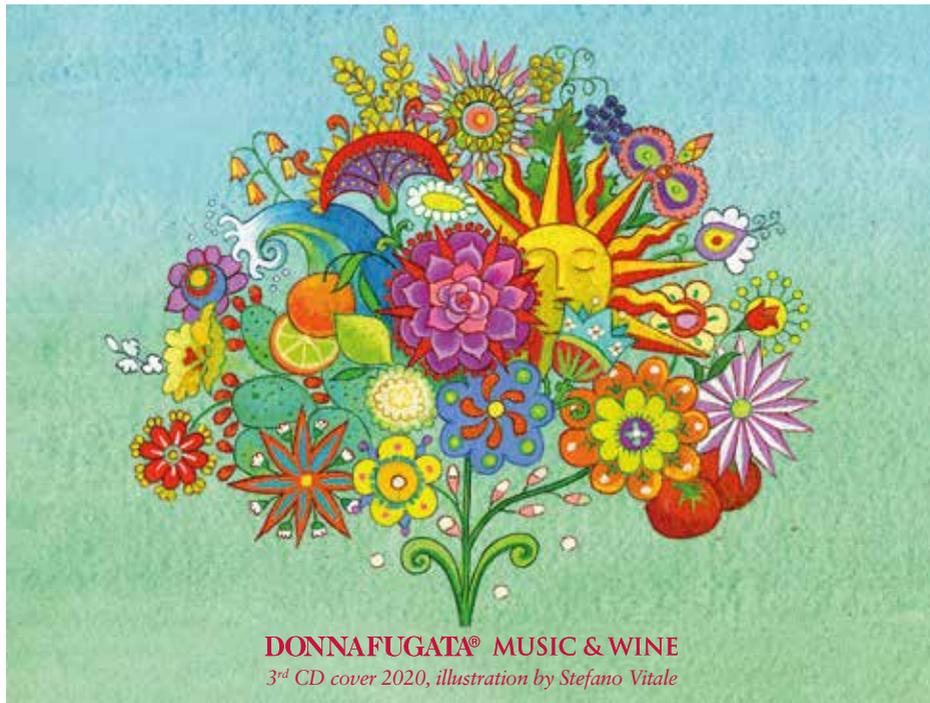


Donnafugata Music & Wine

José Rallo portrays her
wines through song

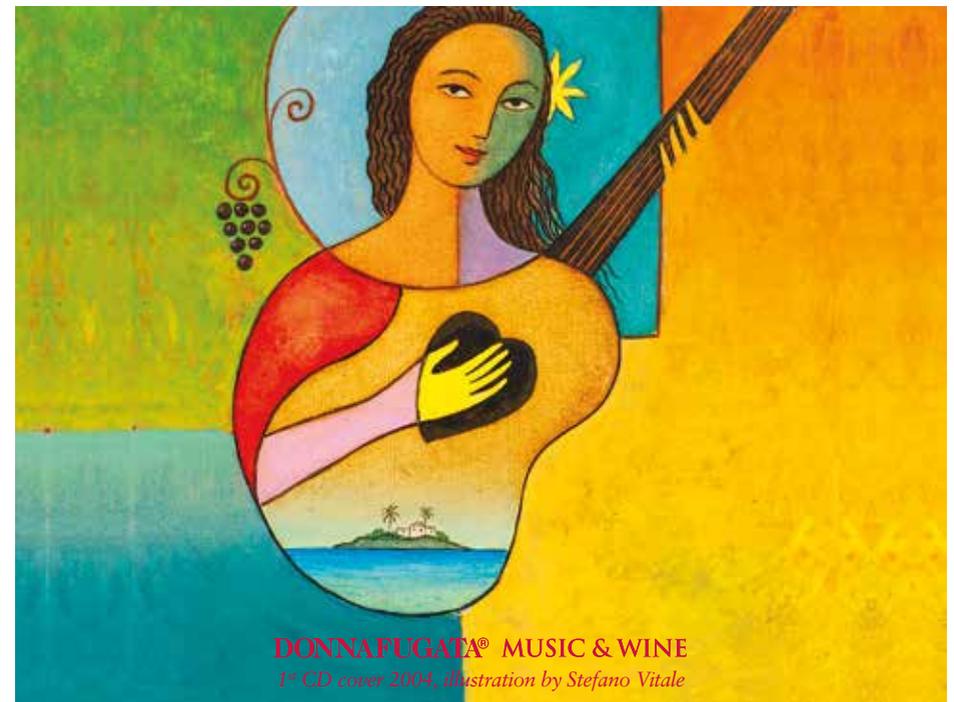
Donnafugata Music & Wine is a project that began in 2002 from an idea of José Rallo and her husband Vincenzo Favara, who are passionate about jazz and Brazilian music. José, producer and lead singer, offers a **multi-sensory experience** from the stage, combining each wine with a piece of music whose rhythmic progression accompanies the sensations of the tasting. The 2005 concert

at the **Blue Note in New York** is memorable, like the 2019 performance at the **Acropolis Museum in Athens** and that of April 1st and 2nd 2022 at the **Real Teatro Santa Cecilia in Palermo** on the occasion of the launch of the third CD, "Rebirth".



to the music of Donnafugata

Donnafugata Music & Wine is now on **Spotify** and on the most important streaming platforms, where you can listen to the songs of the **three CDs** created as part of the project, and you can choose your favorite combinations. Wine is a surprising sensorial universe and when paired with music, it can be even more explosive, an encounter that will never be forgotten.





DONNAFUGATA®

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Vineyards and Cellars: Contessa Entellina - Etna - Marsala - Pantelleria - Vittoria
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