

Donnafugata's Sicily at Vinitaly 2024

Fine productions, new vintages and novelties that look to the future: the Sicilian company among the protagonists of the prestigious International Wine and Spirits Exhibition.

Donnafugata will be among the best producers in the sector present at the 56th edition of Vinitaly in Verona. **From Sunday, April 14th, to Wednesday, April 17th,** once again, the Sicilian winery's hugely popular stand (54E pavilion 2) will represent an authentic and sustainable island.

Four days devoted to sharing small, valuable productions, new vintages and important novelties; first of all, that relating to the white *Lighea*, the symbol of the heroic viticulture of Pantelleria. From the 2023 grape harvest, this



wine from *Zibibbo* grapes confirms Donnafugata commitment to **sustainability**, with the adoption of the Hundred PerCent Sicily bottle, lighter in weight and produced on the island from glass that was recycled in Sicily itself, and the Nomacorc Ocean cork obtained by recycling plastic collected in the coastal areas of the island.

A captivating aromatic wine to which Donnafugata dedicates the initiative called **#LigheaTime**: two tasting sessions a day at the front of the stand, which will inspire thoughts to be written and shared on an Art Wall in the stand; #LigheaTime thus becomes a journey of imagination, an engaging moment to make the tasting experience more memorable.

Donnafugata has also chosen Verona as the venue for its presentation of **Opera Unica**, a novelty in the name of innovation, ready to conquer wine lovers and collectors alike. In a small vineyard on the Contessa Entellina estate, the botrytised grapes harvested in the extraordinary 2018 vintage were an exception that Donnafugata interpreted in an unprecedented way: thus, giving life to a Chardonnay with a unique and surprising style in an inimitable edition of only 6,574 bottles.

Day after day, the prestigious event will be the perfect setting for the **iconic wines** devoted to excellences, the red *Mille e una Notte* and the *Passito di Pantelleria Ben Ryè*, to be rediscovered in their new vintages. There is also space for the earthiness and elegance of **Etna** labels, such as *Sul Vulcano*, the *Crus* of Contrada Marchesa and *Fragore* of Contrada Montelaguardia. Mountain viticulture will be accompanied by the floral and delicate soul of the Baroque lands, from which the wines of **Vittoria**, *Floramundi*, *Bell'Assai* and *Contessa dei Venti* come, medium-bodied reds, to be tried chilled with unusual pairings.

"Vinitaly is an excellent international showcase – declares **Antonio Rallo** of Donnafugata – to meet operators from 65 countries, accompanying them on a journey that begins in the territory and goes to the vines, up to the final product, a small, high-quality production with attention to every detail. . . From an international perspective, in the medium term, we have an ambitious goal of developing exports to reach a 40% share of our turnover, both in mature markets such as Germany, Switzerland and the United States and in the promising markets of Eastern Europe, South America and Asia."

"This is a one-of-a-kind fair – states **José Rallo** – because it allows us to dialogue with the general public of wine lovers, those who are merely curious and open to new things, to our way of making handcrafted wines and to our creativity, and we will have the opportunity to explain our priorities, such as sustainability and innovation: The challenge for us is to promote the culture of wine in particular towards the younger target - enhancing its extraordinary link with the territory, promoting Made in Italy and Sicily and our wines with a unique and contemporary style, capable of making those who taste them happy."

Donnafugata is thus ready to bring all its colours, bouquets and values to Vinitaly.

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Vinitaly2024 - other Donnafugata events

Friday 12th April – 6:00 pm – Loggia Fra Giocondo

Antonio Rallo, winemaker of the family company, presents Brut 2019, the Official Wine chosen for the inaugural toast of the opening ceremony of Vinitaly and the city, the Fuori Salone (a set of fringe events) for enthusiasts who have come to the Capital of Wine. With this sparkling wine we will be inaugurating four days of tastings, meetings and events, scheduled in the centre of the UNESCO World Heritage-listed city of Verona.

Event link: <u>https://www.vinitaly.com/calendario-eventi/vinitaly-and-the-city/vinitaly-and-the-city-2024/inaugurazione-vinitaly-and-the-city-2024/</u>

Saturday April 13th – 1:00 pm – Gallerie Mercatali in Viale del Lavoro

Donnafugata at Opera Wine with *Ben Ryé 2013* is among the labels selected by *Wine Spectator*, one of the most authoritative wine sector magazines on the international scene. The successful vintage of the iconic Passito from Pantelleria within a première event offering specialised operators from all over the world the opportunity to get to know the best Italian wines.

Event link: https://www.vinitaly.com/eventi/operawine/operawine-2024/

Sunday, April 14th – 2:30 pm – Casa Coldiretti at Vinitaly (Cangrande entrance)

Josè Rallo of Donnafugata will be among the protagonists of the fifth edition of the Tasting of Italian Excellences to present the new *Opera Unica*. Organised by Coldiretti and Filiera Italia, the event will be led by the enologist Riccardo Cotarella and will be held in the "casa Coldiretti" space in the presence of representatives of institutions, buyers and journalists, together to taste ten of the best Italian wines.

Monday, April 15th – 10:00 am – Vinitaly, Sicilian Region Area (Pavilion 2)

Gabriella Favara, the new generation of Donnafugata, is among the members of the Next Generation of *Assovini Sicilia*, which will be officially presented at Vinitaly 2024. A group of young under-40s already operating within family businesses and who, following the example of the founders of *Assovini Sicilia*, are committed to creating a team that looks towards the future and to the enhancement of the Sicilian wine-growing territory.