

The harvest at Donnafugata: favorable weather conditions for an excellent vintage



At Donnafugata, the harvest travels across the island like a journey, from west to east, from the sea to the mountains. 2025 marked a return to normality: after two challenging years, the **2025 harvest** was regular and in line with the company's average.

The **vintage's climatic conditions** were favorable: autumn and winter **rainfall** ensured good water reserves in the soil; in May, rains supported the vegetative phase.

The summer was mild, without excessive heat spikes, except for those between July 24th and 25th, after which maximum temperatures returned to average values, giving way to good temperature variations between day and night: ideal conditions for a gradual and balanced ripening.

"The vegetative-productive cycle of our vineyards proceeded normally across all our estates," states **Antonio Rallo, winemaker for the family winery**, "and the quality of the grapes harvested was excellent. Considering the entire growing season, the good rainfall and the absence of prolonged high temperatures created the best conditions for expressing the typical characteristics of our grape varieties in the various terroirs."

The harvest began on July 28th in **Contessa Entellina**, the beating heart of the winery, with the picking of Chardonnay grapes for the sparkling base wines and then from the younger vineyards where they ripen earlier. In 2024, however, the grapes ripened so early that harvest began on July 22nd. The harvest continued in the following weeks, according to the ripening periods in the various districts, for the different grape varieties: Chardonnay, Sauvignon Blanc, Viognier, Grillo, Ansonica, Merlot, Syrah, and then Nero d'Avola, Catarratto, and Nocera. The harvest concluded on September 18th with the picking of Cabernet Sauvignon. The 2025 vintage is in line with the company's objectives for quantity and quality.

On **Pantelleria**, where the landscape is a mosaic of terraces, the harvest began on August 8th in the earliest-ripening vineyards with the picking of **Zibibbo** grapes for drying. Harvesting on the island takes place over several weeks due to the differences in microclimate and exposure that characterize the 16 districts where Donnafugata has its vineyards, which each year produce grapes capable of expressing the full distinctive strength of the Passito di Pantelleria Ben Ryé.



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The harvest entered full swing from August 18th onwards, depending on the ripening of the Zibibbo grapes in the various vineyards. The harvest concluded on September 8th. The quantity is below the company average. The quality is beyond excellent.

In **Vittoria**, in southeastern Sicily, the harvest includes Frappato and Nero d'Avola, the grape varieties used for the "Cerasuolo di Vittoria DOCG". Here too, there is great satisfaction with the quality of the vintage, favored by a balanced summer and careful agronomic management.

The harvest began on August 21st with the Nero d'Avola harvest from the youngest vineyards; the Frappato harvest began on September 1st, and the Nero d'Avola harvest from all other vineyards began on September 10th. The harvest concluded on September 17th. The quantity is in line with the average for this estate, and the quality proved excellent thanks to the regular and gradual ripening of sugar and phenolic compounds.

On **Etna**, Europe's highest active volcano, rainfall was concentrated in autumn and winter, followed by some beneficial spring showers, favoring the balance of vegetation and production in the vineyards. August rainfall (60 mm between August 16 and 20) also had a positive impact. The harvest began on September 9 with the Nerello Mascalese grapes for the sparkling wine "Bollicina Gold," followed by the harvest for the rosé "Sul Vulcano." The **Carricante** harvest then began, followed by that of **Nerello Mascalese** for the red wines, according to the different grape ripening periods in the eight districts on the northern slope where Donnafugata's vineyards are located. The harvest concluded on October 11. The overall result is a production of excellent quality, with peaks of excellence.

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Donnafugata Public Relations

Chiara Laudicina chiara.laudicina@donnafugata.it mobile +39 340 089 4945

Baldo M. Palermo baldo.palermo@donnafugata.it ph. +39 0923 724 226