DONNAFUGATA®

Our Portfolio
USA

The territories of Donnafugata

5 wineries,
a great journey

5
Cellars where the vinification and ageing process take place

1134*
Acres of vineyards

36
Districts

10
Indigenous varieties in production

3
Experimental vineyards

Sicily is a **wine-making continent** with over a thousand years of history, and it boasts over 70 indigenous grape varieties and a multitude of extraordinary climates.

Donnafugata's **vineyards are cultivated in very different contexts**, promoting the potential of the island: from the estates overlooking the sea to those in the hilly and mountainous areas. In our vineyards, we focus on these diversities by finding the best combination between terroir and grape varieties: from the **Contessa Entellina** estate in Western Sicily and the volcanic island of **Pantelleria**, up to the Eastern side of **Vittoria** (Acate) and **Etna** (Randazzo), the highest active volcano in Europe.

Since 2009, we have been committed to **safeguarding and promoting Sicilian biodiversity** through 3 experimental vineyards where we cultivate indigenous grape varieties, including some relics grape varieties today almost extinct.

*Source: production declaration for the 2025 harvest

Contessa Entellina Estate

Where Donnafugata was born

We are in the heart of **western Sicily** where the vineyards are part of the landscape; the climate is Mediterranean, with sharp temperature differences between day and night. We cultivate indigenous and international grapes aimed at enhancing the peculiarities of the different districts and to **produce wines with a strong personality**.

- Loamy-clayey soils
- Cellar: Municipality of Contessa Entellina District of Duchessa

840
Vineyards acres

32
Acres of olive groves

19
Grape varieties

10
Districts

Anthìlia
Sicilia Doc
Lucido in blend with other grapes

SurSur
Sicilia Doc Grillo

Sedàra
Sicilia Doc
Nero d'Avola in blend with other grapes

Sherazade
Sicilia Doc
Nero d'Avola

Mille e una Notte
Sicilia Doc
Nero d'Avola, Petit Verdot, Syrah

Pantelleria Estate

Where the “alberello” vine is UNESCO World Heritage

We fell in love with the **extreme nature** of Pantelleria, a volcanic island between Sicily and Africa, where we started a project of **heroic viticulture**. In Pantelleria the vines are cultivated with the “alberello pantesco” (low-bush vine of Pantelleria), on small terraces, bordered by dry lava stone walls.

- Sandy soils of volcanic origin
- Cellar: Municipality of Pantelleria District of Khamma

130 Vineyards acres	17 Acres of olive groves
1 Grape variety	16 Districts

Lighea
Sicilia Doc Zibibbo

Ben Ryé
Passito di Pantelleria Doc
Zibibbo

Etna Estate

On the highest active volcano in Europe

In Eastern Sicily, we cultivate our vineyards on **Etna's northern slopes**, where the land reveals its immense power. Here, **the elegance of volcanic wines** reflects the art of mountain winemaking, shaped by a continental climate with Mediterranean influences, terraced vineyards, and dry-stone walls built from volcanic rock.

- Sandy soils of volcanic origin
- Cellar: Municipality of Randazzo District of Statella

82 Vineyards acres	12 Acres of olive groves
4 Grape varieties	7 Districts

Sul Vulcano
Etna Bianco Doc
Carricante

Sul Vulcano
Etna Rosso Doc
Nerello Mascalese

Fragore
Etna Rosso Doc
Contrada
Montelaguardia
Nerello Mascalese

Vittoria Estate

Between the Ibleo plateau and the sea

In southeastern Sicily, we have chosen an area suited for **producing smooth red wines with a floral soul**, unusual wines capable of innovating the way red wine is enjoyed. It is the Vittoria area, the land of a historic and prestigious denomination that includes the first DOCG in Sicily: **Cerasuolo di Vittoria**.

› soils interspersed with limestone tuff
› Cellar: Municipality of Acate
District of Bidini

82 Vineyards acres	7 Acres of olive groves
2 Grape varieties	3 Districts

Bell'Assai
Vittoria Doc
Frappato

Floramundi
Cerasuolo di Vittoria Docg
Nero d'Avola
Frappato

Creativity and craftsmanship

Dolce&Gabbana and Donnafugata

Attentiveness to detail and passion for Sicily are the common denominators that unite **Dolce&Gabbana** and **Donnafugata** in a collaboration that blends **creativity and craftsmanship**. The result is a collection of **extraordinary wines** that embody the colours, aromas and culture of Sicily around the world: the seductive *Rosa rosé*, the enveloping *Isolano* white, the elegant *Cuordilava* red and the esteemed *Tancredi*.

Rosa
Sicilia Doc Rosato
Nerello Mascalese, Nocera

Isolano
Etna Bianco Doc
Carricante

Cuordilava
Etna Rosso Doc
Nerello Mascalese

Tancredi
Terre Siciliane Igt
Cabernet Sauvignon, Nero d'Avola, Tannat

A truly iconic style

Bollicina Gold Brut Rosé, a traditional method sparkling wine, represents the crowning achievement of this collaboration and embodies the perfect synthesis of **stylistic creativity and craftsmanship in production.**

Bollicina Gold Brut Rosé
Sicilia Doc
Metodo Classico
Nerello Mascalese

Bollicina Gold Brut Rosé with box
Sicilia Doc
Metodo Classico
Nerello Mascalese

Bollicina Gold Brut Rosé Kit with bottle cover
Sicilia Doc
Metodo Classico
Nerello Mascalese

The essence of Donnafugata

Six generations in quality wines

Donnafugata was founded in **Sicily** by a family whose passion has reshaped the style and perception of Sicilian wine worldwide. Giacomo Rallo, the fourth generation of a family **with over 170 years of experience in quality winemaking**, established Donnafugata in 1983 alongside his wife Gabriella, a pioneer of women in viticulture. Today, their children, José and Antonio, lead the company with a team committed to excellence. With Gabriella Favara, the family's sixth generation has now joined the business.

The historic cellars of Marsala, the beating heart of the winery's activities

The historic cellars in Marsala were built in 1851: they host an **excellent productive reality** whilst preserving the typical Mediterranean "baglio" layout, including a large and charming inner courtyard, dotted with citrus and olive trees. In the enchanting **underground barrique cellar** we age some of the most **iconic wines** of Donnafugata: the cellar is dug into the tuff rock to minimize the energy consumption and to maintain the desired parameters of temperature (15°C) and humidity (85%) for optimal aging in wood.

The Dolce&Gabbana and Donnafugata project

Attention to detail and love for Sicily are the core values of the collaboration between Dolce&Gabbana and Donnafugata in which creativity and craftsmanship meet. While **Donnafugata** constantly explores new territories to obtain **extraordinary wines**, **Dolce&Gabbana and their creativity** tell and promote these prestigious products thanks **to a unique life-style**. Thus was born a collection of wines, extraordinary **ambassadors** of Sicilian colors, scents, and culture in the world: the alluring rosé *Rosa*, the captivating white *Isolano*, the elegant red *Cuordilava*, and the prestigious red *Tancredi*.

The sustainability

Our commitment to producing while respecting the environment and the human being

Sustainability is a value that is part of Donnafugata's DNA. For over **30 years** we have been committed to **producing wines while respecting the environment and humanity**: from good practices in the vineyard to the protection of the biodiversity, from the energy saving to the production of clean energy. In 2021 we strengthened our commitment to Environmental, Social and Governance Sustainability, in line with the objectives of the **UN 2030 Agenda**, by joining the **SOStain Sicily Foundation**, the program of sustainability for the Sicilian viticulture.

Sustainable packaging

NOMACORC OCEAN

Donnafugata was the first in the world to use the Nomacorc Ocean closure, produced by recycling plastic collected in coastal areas in order to **protect the marine ecosystem**. As part of our commitment to sustainability, we have also begun to use "**Cento per Cento Sicilia**" bottles, predominantly produced on the island of Sicily from recycled glass: a virtuous example of the **circular economy** promoted by the SOStain Sicilia Foundation and put into practice by O-I Glass. These bottles are also lighter, helping to **reduce CO_2 emissions** and the environmental impact caused by the production process and transportation.

©Fabio Gambina

Dialogue with art

Name, logo and labels: a tribute to literature

The story of the name “Donnafugata” originates from the most Sicilian of novels: *Il Gattopardo* **(The Leopard)**. It refers to Queen Maria Carolina who, fleeing from Naples, found refuge where the winery’s vineyards are located today. A story that also inspired **our logo**: a woman’s face with her hair in the wind. A face, and a story, that is also that of **Gabriella Rallo**. One of the first women in Sicily to produce wine in a sector typically dominated by men: a pioneer of **high-quality women viticulture**. Gabriella is also the source of inspiration for the labels designed for Donnafugata by **Stefano Vitale**. A harmonious understanding the one among Gabriella and Stefano that began in 1992 and has lasted for over 30 years. The artist manages to capture the personality of each wine and evoke the colors and the land of Sicily: an indissoluble part of the essence of Donnafugata.

Territory and culture

We have been **committed to promoting the territory** for years, by supporting initiatives such as: Scuola Normale di Pisa, Giuseppe Nenci’s Prize and Tomasi di Lampedusa Literary Prize. We also collaborate with FAI - Fondo Ambiente Italiano since 2005, with the common objective of safeguarding and promoting the **Italian landscapes**: a partnership strengthened by the restoration and donation of the **Giardino Pantesco** *Pantellerian garden* which raises among the company’s vineyards.

Five wineries, one great journey

Visit our estates

At Donnafugata there is an idea of hospitality that interprets the **warmth of the most authentic Sicilian culture**, the one that makes the guests feel at home. Our philosophy is simple: make our clients live a unique experience, proposing **sensorial journeys** that unite wines from small prestigious productions and gastronomic specialties from the Sicilian territory.

In a setting of charm and relax, we will guide you to **discover the wines of Sicily,** the different terroirs and their extraordinary potential.

A unique experience that can be enjoyed **all year round** at the historic cellars of Marsala, in the Etna (Randazzo) and Vittoria (Acate) estates. Starting from **spring** the door will be also open in Contessa Entellina, and from **summer** in Pantelleria.

Don't miss the **two annual events**: Cantine Aperte ("Open Cellars"), on the last Sunday of May, and Calici di Stelle ("Goblets of Stars"), on the 10th of August.

Which tasting do you want to try today?

- Our variety of **Just Wine** experiences
- Our creative **Brunch** offering
- Our magical **Gourmet** tastings
- Our relaxing #**Donnafugatatime**

CONTACTS

Historic Donnafugata Winery
Via Sebastiano Lipari 18
Marsala (TP)
Ph. +39 0923 724 245/263
visitare@donnafugata.it

Pantelleria Estate
Contrada Khamma Fuori 6
Pantelleria (TP)
Ph. +39 0923 915 649
visitare.pantelleria@donnafugata.it

Contessa Entellina Estate
SS624, Km 60 Sciacca-Palermo
Contessa Entellina (PA)
Ph. +39 334 6658336
visitare.contessa@donnafugata.it

Etna Estate
Contrada Statella
Randazzo (CT)
Ph. +39 095 7991949
visitare.etna@donnafugata.it

Vittoria Estate
Contrada Bidini
Acate (RG)
Ph. +39 0932 1836166
visitare.vittoria@donnafugata.it

info@donnafugata.it
www.donnafugata.it
www.visit.donnafugata.it
@donnafugatawine

Learn more

CAMPAIGN FINANCED ACCORDING TO EU REG. N. 2021/2115

MINISTERO DELL'AGRICOLTURA DELLA SOVRANITÀ ALIMENTARE E DELLE FORESTE

DONNAFUGATA®