Donnafugata is a family business now at the 5th generation.

The name Donnafugata refers to the novel by Tomasi di Lampedusa entitled Il Gattopardo (The Leopard). A name that means “donna in fuga” (woman in flight) and refers to the story of a queen who found refuge in the part of Sicily where the company’s vineyards are located today. An adventure that inspired the corporate logo: the image of a woman’s head with windblown hair that dominates every bottle.
**Timeline**

1851 - The Rallo family entered the wine world in Sicily in the wake of English entrepreneurs.


1989 - The first night time harvest of Chardonnay at Contessa Entellina. A way to preserve the aromas of the grapes and save energy.

1990 - Creation of experimental fields in Contessa Entellina and Pantelleria for the study of native grapes and for the restoration of the "reliquia" type at risk of disappearing.

1991 - Donnafugata started operating on the island of Pantelleria where it cultivated bush-trained Zibibbo vines on terraces and started producing the Passito Ben Ryé.

1993 - Donnafugata Music & Wine with José Rallo singing at the Blue Note in New York.

1995 - Presentation of the debut wines under the Cerasuolo di Vittoria DOCG and Frappato di Vittoria DOC denominations.

2009/10 - Presentation of the debut wines under the Etna DOC denominations.

2018 - Antonio Rallo, president of Consorzio DOC Sicilia, was also head of Unione Italiana Vini.

2019 - Giacomo Rallo, pioneer of the worldwide success of Sicily, passed away.

**DONNAFUGATA®**

**SICILIA • SICILY**

The family's historic winery (1851): steel, cement or wood and bottling.

**Donnafugata vigneti e cantine in 5 territori**

<table>
<thead>
<tr>
<th>Location</th>
<th>Details</th>
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<td>15 hectares (37 acres) in production in 5 districts. White grapes: Carinena. 2 experimental fields. Winery: Randazzo.</td>
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**White grapes:**
- Zibibbo (Moscato di Alessandria)
- Ansonica, Catarratto, Grillo, Chardonnay
- Carricante

**Red grapes:**
- Nero d’Avola, Cabernet Sauvignon, Merlot, Syrah
- Frappato, Nero d’Avola
Marsala
Historic aging cellars (1851).

The winery is oriented towards maximum energy savings. Since 2007, an underground barrique cellar carved out of the tufo rock allows to maintain the desired temperature and humidity parameters.

Aging in steel, cement and wood, and bottling.

A dynamic production reality aimed at excellence, it retains the typical layout of the “Sicilian baglio” with a spacious courtyard dotted with citrus and olive trees.
Contessa Entellina
A mosaic of territories and grapes.

Location: south-western Sicily.

Altitude: 200 – 600 m (656 – 1,968 ft.) a.s.l.

Orography: hilly;

Soils: clay loam; total limestone from 20 to 35%, pH 7.5 to 7.9.

Climate: Mild winters. Dry, breezy summers, with a wide variation between day and night temperatures, ideal for producing healthy grapes rich in aromas.

Pantelleria

Heroic viticulture, biodiversity and the care of the landscape.

Location: Sicily Channel
Altitude: 20 - 400 m (60 – 1,312 ft) a.s.l.;
Soils: sandy of volcanic origin, deep and loose. PH 6.5 to 7.
Climate: mild winters and breezy summers favor the quality of the grapes on the plant and on the racks during withering.
Harvest: from mid-August to September.

On the terraces the vine is cultivated low, in “hollows”, to withstand the wind on the island. Short pruning, manual harvesting with careful selection of clusters.

The alberello pantesco has been listed as Unesco world heritage as a “highly sustainable and creative agricultural practice”.

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©Anna Pakula
©Fabio Gambina
Vittoria

Land of vineyards between the Hyblean plateau and the sea in south-eastern Sicily.

Frappato is one of the most ancient Sicilian grape varieties; it loves the climate of the Vittoria DOC territories. The combination of Frappato and Nero d’Avola gives rise to the only Sicilian DOCG, Cerasuolo di Vittoria.

Harvest: September.
Climate: the altitude and the side mark the climate, with cold and rainy winters, moderately warm springs and mild, breezy summers.

Soils: volcanic sands. The vineyards cultivated on terraces produce grapes with great aromatic freshness and wines with unique personality.

Location: eastern Sicily, north side of Etna
Altitude: 730 - 750 m (2,395 – 2,460 ft) a.s.l.
Districts: In Randazzo Montelaguardia, Campo Re, Calderara and Allegracore. In Passopisciaro Marchesa.
Sustainable agriculture

The winery does not use herbicides and chemical fertilizers, it preserves biodiversity, produces clean energy and cares about energy saving.

On Pantelleria it maintains 30 km of dry stone walls and the giardino pantesco donated to FAI.

visit.donnafugata.it

Guided tours, professional tastings and refined pairings with specialties of the Mediterranean cuisine.

A style of hospitality you can experience all year round at the historic cellars in Marsala and, during the summer months, at the winery on Pantelleria.
Artistic labels

Gabriella has been the source of inspiration for many labels illustrated by Stefano Vitale and capable of making the personality of each wine shine.

The Donnafugata collections

A wine for each desire

Iconic Wines
Wines with unique personality.

When you desire
EXCLUSIVITY

Mediterranean Elegance
Great wines from international varieties.

When you desire
CHARM

When you desire
CHARM

Surprising Wines
From the hidden corners of Sicily.

When you desire
ORIGINALITY

Fresh and Informal
Pleasant wines from autochthonous varieties.

When you desire
JOY

Contessa Entellina
Pantelleria
Vittoria
Etna

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When you desire
Joy

**Anthìlia**
Sicilia Doc
- Primarily Catarratto, blended with others grapes
- Aging: 2 months in vats, at least 2 months in bottle

The classic Donnafugata appreciated all over the world

A glass of quality, perfect for everyday drinking

**Sedàra**
Sicilia Doc
- Nero d’Avola predominant, blended with other varieties
- Aging: 8 months in tanks, at least 5 months in bottle

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Surprising Wines
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When you desire
ORIGINALITY

A fragrant Frappato with a lovely freshness

Bell’Assai
Frappato Vittoria Doc
 ayr Frappato
AGING
4 months in tanks, at least 3 months in bottle

A refined Cerasuolo with a flowery soul

Floramundi
Cerasuolo di Vittoria Docg
 ayr Nero d’Avola, Frappato
AGING
9 months in tanks, at least 3 months in bottle

Etna
When you desire
ORIGINALITY

A surprising volcanic red

Sul Vulcano
Etna Rosso Doc
 ayr Nero d’Avola Mascalze
AGING
14 months, partly in tanks partly in barriques and at least 7 months in bottle

A small production, with great mineral elegance.

Sul Vulcano
Etna Bianco Doc
 ayr Carricante
AGING
10 months partly in barriques, partly in tanks at least 7 months in bottle

Intense notes of violets and roses, red fruit, strawberries and raspberries.

Ample and velvety with notes of pink flowers, red fruit and black pepper.

Elegant notes of aromatic herbs, citrus fruits and flint. Fresh and savory.

Elegant with notes of wild berries and flowers. Fragrant with good structure.
**Mediterranean Elegance**

Great wines from international varieties.

When you desire **CHARM**

Chiarandà
Chardonnay Contessa Entellina Doc

A Chardonnay with a Mediterranean soul, elegant and long-lived

- Ageing: 8 months in tanks (35%) and in barriques (65%), at least 12 months in bottle
- Soft, ample and elegant, with cherry and blueberry notes and hints of tobacco and spices.

**Iconic Wines**

Wines with unique personality.

When you desire **EXCLUSIVITY**

Tancredi
Terre Siciliane Igt

An elegant red. An affordable luxury

- Ageing: 14 months in barriques, at least 24 months in bottle
- Elegant and complex. An ample bouquet with scents of black fruits, balsamic and spicy notes. Great structure and soft tannins on the palate.

Mille e una Notte
Terre Siciliane Igt

- Ageing: 14 months in barriques, about 24 months in bottle

- A wine of extraordinary complexity and balance. Notes of apricot and candied citrus zest on the nose. The palate amazes with its fresh sweetness.

**Ben Ryé**
Passito di Pantelleria Doc

- Ageing: 7 months in tanks, at least 12 months in bottle

- One of the most appreciated sweet Italian wines in the world

- An icon of Italian excellence

**When you desire **CHARM**

An elegant red.

**When you desire **EXCLUSIVITY**

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Quality and longevity

Donnafugata's artistic labels: protagonists of “the Art of Wine” campaign on

Issues 2017 - April, July, October 31th

Tancredi
FORMATS: 0,75 l - 1,5 l - 3 l - 6 l - 12 l - 18 l

Mille e una Notte
FORMATS: 0,75 l - 1,5 l - 3 l - 6 l - 12 l - 18 l

Issues 2018 - April, June, October 31th