



DONNAFUGATA®

SICILIA • SICILY

Donnafugata is a
family business
now at the 5th
generation

fabiola
Joe
Antonello



The name

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.

DONNAFUGATA®

SICILIA • SICILY

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



68 hectares (168 acres) in production in 14 districts
White grapes: Zibibbo (Moscato di Alessandria)
2 experimental fields.
Winery: Khamma district

283 hectares (699 acres) in production in 10 districts
White grapes: Ansonica, Catarratto, Grillo, Chardonnay and other varieties
Red grapes: Nero d'Avola, Cabernet Sauvignon, Merlot, Syrah and other varieties
1 experimental field.
Winery: Contessa Entellina

18 hectares (44 acres) in production
Red grapes: Frappato, Nero d'Avola
Winery: Acate

15 hectares (37 acres) in production in 5 districts
White grapes: Carricante
Red grapes: Nerello Mascalese
Winery: Randazzo

Timeline



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



1995 The first vintage of **Mille e Una Notte** conceived by Giacomo Rallo together with the great enologist Giacomo Tachis.



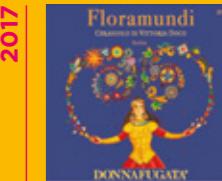
2005 Donnafugata **Music & Wine** with José Rallo singing at the Blue Note in New York.



2016 Antonio Rallo, president of **Consorzio DOC Sicilia**, was also head of Unione Italiana Vini.



2018 Giacomo Rallo, pioneer of the worldwide success of Sicily, passed away.



Presentation of the debut wines under the **Cerasuolo di Vittoria DOCG** and

Frappato di Vittoria DOC denominations.



1983 Giacomo and Gabriella created Donnafugata, a name with artistic connections. A new style for Sicilian wines.



1989 Donnafugata started operating on the island of **Pantelleria** where it cultivated bush-trained Zibibbo vines on terraces and started producing the Passito Ben Ryé.



1998 The first **nighttime harvest** of Chardonnay at Contessa Entellina. A way to preserve the aromas of the grapes and save energy.



Presentation of the debut wines under the **Bell'Assai Vittoria DOC** Sicilia 2016



Marsala

Historic aging
cellars (1851).



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.

Aging in steel, cement and wood, and bottling.

© fabiogambina

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.

4

5



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.

Harvest: from August to September. Manual harvesting with careful selection of clusters.



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”**.





Vittoria

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



Location: south-eastern Sicily, in the countryside of Acate

Altitude: 120 - 150 m (394 - 492 ft) a.s.l;

Soils: partly tending towards sandy, interspersed with calcareous tuff, partly clay loam.

Climate: mild winters, temperate summers that benefit from cool "thermal breezes" and a wide variation between day/night temperatures.



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.



Etna

Mountain viticulture
on Europe's highest
active volcano.



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 Allegraore. 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.



Contessa Entellina

Pantelleria

Vittoria

Etna

The Donnafugata collections

A wine for each desire

Iconic Wines

Wines with unique personality.



When you desire
EXCLUSIVITY

Surprising Wines

From the hidden corners of Sicily.



When you desire
ORIGINALITY

Mediterranean Elegance

Great wines from international varieties.



When you desire
CHARM

Fresh and Informal

Pleasant wines from autochthonous varieties.



When you desire
JOY

Fresh and Informal

Pleasant wines from autochthonous varieties.

When you desire
JOY



The classic Donnafugata appreciated all over the world



Anthilia

Sicilia Doc

• Primarily Catarratto, blended with others grapes
AGING:
2 months in vats, at least 2 months in bottle

Savory and fresh, with notes of white-fleshed fruit and scents of aromatic herbs and white flowers.

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

Soft and fruity, with scents of blackberries and blueberries and a light note of black pepper.

Fresh and Informal

Pleasant wines from autochthonous varieties.

When you desire
JOY



A fresh and fruity Grillo with a young twist



SurSur

Grillo Sicilia Doc

• Grillo
AGING:
2 months in tanks, at least 3 months in bottle

A fresh bouquet with tropical fruit notes combined with scents of meadow flowers.

An aromatic Mediterranean white



Lighea

Zibibbo Sicilia Doc

• Zibibbo (Muscat of Alexandria)
AGING:
2 months in tanks, at least 3 months in bottle

Fresh and mineral with flowery notes of orange blossom, scents of peach.

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



Sherazade

Nero d'Avola Sicilia Doc

• Nero d'Avola
AGING:
4 months in tanks, at least 3 months in bottle

Caressing, fragrant cherry and red plum, with light scents of black pepper.

Surprising Wines

From the hidden corners of Sicily.

When you desire
ORIGINALITY



A fragrant Frappato with a lovely freshness



Bell'Assai

Frappato Vittoria Doc

• Frappato
AGING:
4 months in tanks, at least
3 months in bottle

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

A refined Cerasuolo with a flowery soul



Floramundi

Cerasuolo di Vittoria Docg

• Nero d'Avola, Frappato
AGING:
9 months in tanks, at least
3 months in bottle

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

Surprising Wines

From the hidden corners of Sicily.

When you desire
ORIGINALITY



A small production, with great mineral elegance.



Sul Vulcano

Etna Bianco Doc

• Carricante
AGING:
10 months partly in barriques, partly in tanks at least
7 months in bottle

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

A surprising volcanic red



Sul Vulcano

Etna Rosso Doc

• Nerello Mascalese
AGING:
14 months, partly in tanks partly in barriques and at least
7 months in bottle

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

Mediterranean Elegance

Great wines from international varieties.

When you desire
CHARM



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



Chiarandà

Chardonnay Contessa Entellina Doc

• Chardonnay
AGING:

8 months in tanks (35%) and in barriques (65%), at least 12 months in bottle

Ample with notes of fresh tropical fruit and mineral scents.

An elegant red.
An affordable luxury



Tancredi

Terre Siciliane Igt

• Cabernet Sauvignon, Nero d'Avola; the blend is complemented with Tannat and other grapes

AGING:
14 months in barriques, at least 24 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



An icon of Italian excellence



Mille e una Notte

Terre Siciliane Igt

• Nero d'Avola, Petit Verdot, Syrah and other grapes

AGING:
14 months in barriques, about 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.

One of the most appreciated sweet Italian wines in the world



Ben Ryé

Passito di Pantelleria Doc

• Zibibbo (Muscat of Alexandria)
AGING:

7 months in tanks, at least 12 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.

Quality and longevity



Tancredi

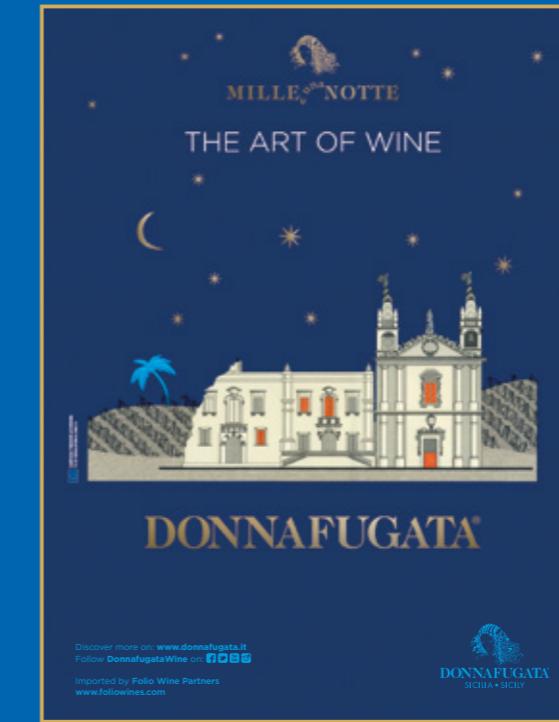
FORMATS: 0,75 l - 1,5 l - 3 l - 6 l - 12 l - 18 l



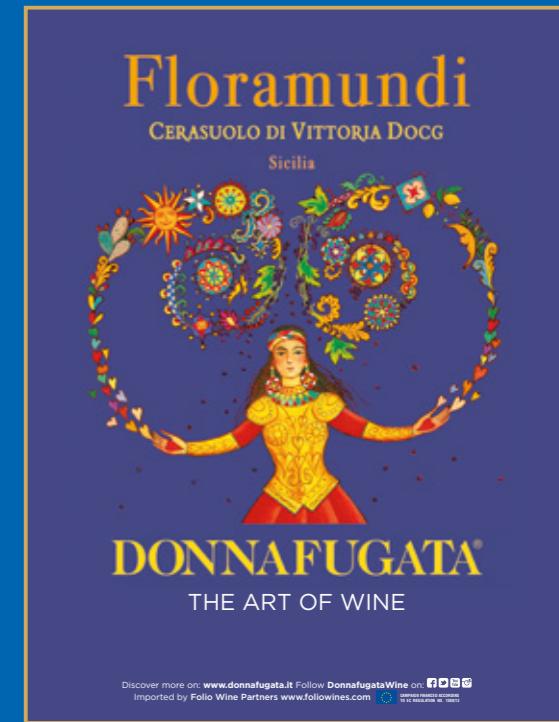
Mille e una Notte

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

Donnafugata's artistic labels: protagonists of "the Art of Wine" campaign on
Wine Spectator



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DONNAFUGATA®
www.donnafugata.it

#donnafugatertime
Donnafugatawine



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