Enter the world and colors of Donnafugata
Five generations of fine Sicilian wines

Donnafugata was founded in Sicily by the Rallo family invigorated by a passion that has innovated the style and perception of Sicilian wine in the world.
Those who experience our wines will have the enjoyment of tasting precious limited productions from unique viticultural territories.
The Rallo family entered the wine world in Sicily in the wake of English entrepreneurs. Giacomo and Gabriella created Donnafugata, a name with artistic connections. A new style for Sicilian wines.

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.

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.

2009/10

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

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.

2017

Debut of Vittoria DOC and DOCG wines of south-eastern Sicily.

2018

Debut of Etna DOC wines.

2016

Antonio Rallo, already president of Consorzio DOC Sicilia, was elected head of Unione Italiana Vini.
The name

The **name** Donnafugata comes from 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: a face of a woman with windblown hair, a face that is also that of Gabriella Rallo the “**donna-fugata**” (woman in flight).
Donnafugata wines are created from the search for the best combination of vine variety and terroir, an extreme attention to detail and the love for quality and the beautiful.
Sustainable agriculture

Donnafugata produces its grapes respecting nature. In the vineyard it does not use herbicides and chemical fertilizers and minimizes the use of phytopharmaceuticals. It rationalizes the use of resources such as soil, water, air and energy, with the use of green manure, organic fertilization, cluster thinning and emergency irrigation.

The winery, for the safeguarding of biodiversity, has created two experimental fields, in Contessa Entellina and Pantelleria, aimed at the enhancement of autochthonous varieties, some of which are “relic”.
On the path to sustainability, the winery is committed to the production of clean energy through photovoltaic systems and energy efficiency, such as performing night harvests. Since 2011 Donnafugata has calculated its CO₂ emissions throughout the entire production cycle and has already reduced its Carboon Footprint by 10%. On Pantelleria it maintains 40 km of dry stone walls and the Giardino Pantesco donated to FAI.
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 historical cellars in Marsala, in our cellars on Etna, and during the summer months, at the winery on Pantelleria.
The family’s historic winery (1851): Aging (steel, cement, wood) and bottling.

- **Massala**
  - 68 hectares (168 acres) in production in 14 districts
  - Sandy soils of volcanic origin.
  - 2 experimental fields.
  - Winery: Khamma district

- **Contessa Entellina**
  - 283 hectares (699 acres) in production in 8 districts
  - Clay loam soils.
  - 1 experimental field.
  - Winery: Contessa Entellina

- **Randazzo**
  - 18 hectares (44 acres) in production in 6 districts
  - Sandy soils of volcanic origin.
  - Winery: Randazzo

- **Acate**
  - 36 hectares (88 acres) in production
  - Predominantly sandy soils.
  - Winery: Acate

- **Pantelleria**
  - 68 hectares (168 acres) in production in 14 districts
  - Sandy soils of volcanic origin.

**DONNAFUGATA®**

SICILIA • SICILY
Over 160 years of history

The family cellars (1851) are a dynamic production reality aimed at excellence that retains the typical layout of the “Sicilian baglio” with a spacious courtyard dotted with citrus and olive trees.

The winery is oriented towards maximum energy efficiency. Since 2007, an underground barrique cellar carved out of the “tufo” (calcarenite) allows a reduced use of energy to maintain the desired temperature (15°C/59°F) and humidity (85%) parameters.
ANSONICA
Grape variety cultivated in Sicily for the longest time. Used both in blends with other varieties and to make single variety wines, it gives rise to harmonious whites with fruity and flowery perfumes.

GRILLO
The result of the crossing of Zibibbo and Lucido. Wines with good aromatic wealth, with scents of fruit, flowers and fresh grass, are produced from these grapes.

LUCIDO (CATARRATTO)
Historical grape variety that is widespread throughout the island, used in blends, but often vinified as a single variety. It gives the wines a fragrant bouquet with citrus notes, sapidity and freshness.

NERO D’AVOLA
King of Sicilian red grape varieties, at Contessa Entellina it gives rise to wines with ample aromas, full bodied, balanced acidity and smoothness.
TERRITORY

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. The average annual rainfall from 2003 to 2018 is 667 mm.

Harvest: from August to September.

Manual harvesting with careful selection of clusters.

White grapes: Ansonica, Grillo, Lucido (Catarratto), Chardonnay and other varieties.

Red grapes: Nero d’Avola, Cabernet Sauvignon, Merlot, Syrah and other varieties.
A memorable wine tasting, the first complete vertical tasting (1995-2011) of the Donnafugata icon wine.

“It’s an amazing tasting. The level of wine is really incredible. Honestly, it’s very hard to taste wine of this level going back 17 years. I tasted the great wine from Burgundy, Bordeaux, Rhone, California and Australia and I can tell you that 17 vintages of this quality level it’s really hard to come by. It’s a great tasting not just for Donnafugata but for Sicily and Nero d’Avola.”

RECENT VINTAGE ACCOLADES

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<th>VINTAGE</th>
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<tr>
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<td>Robert Parker - Wine Advocate</td>
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<td>Gambero Rosso - Vini d’Italia</td>
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Elegant and complex. An ample bouquet with scents of black fruits, notes of spice and cocoa. Great structure and soft tannins on the palate.
An elegant red.  
An affordable luxury

A glass of quality, for everyday drinking

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

Tancredi  
Terre Siciliane Igt  
ضيف للسنابير، نيو د’أووا; الترطيب يتم مع تاينت وفرunchات أخرى  
AGEING:  
12-14_months in barrique, at least 20_months in bottle

Sedàra  
Sicilia Doc  
ضيف نيو د’أووا الأغلب  
AGEING:  
8_months in tanks, at least 5_months in bottle

Sherazade  
Nero d’Avola Sicilia Doc  
ضيف نيو د’أووا  
AGEING:  
4_months in tanks, at least 3_months in bottle

Soft, ample and elegant, with cherry and blueberry notes and hints of tobacco and spices.  
Soft and fruity, with scents of blackberries and blueberries and a light note of black pepper.  
Caressing, fragrant cherry and red plum, with light scents of black pepper.
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.

A fresh and fruity Grillo with a young twist

SurSur
Grillo Sicilia Doc
- Grillo
- AGING: 2 months in tanks, at least 2 months in bottle

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

The classic Donnafugata appreciated all over the world

Anthìlia
Sicilia Doc
- Lucido (Catarratto) predominant blended with other varieties
- AGING: 2 months in tanks, at least 2 months in bottle

Savory and fresh, with notes of white-fleshed fruit and aromatic herbs.
Artistic labels

Gabriella Rallo has been the source of inspiration for many labels illustrated by Stefano Vitale and capable of making the personality of each wine shine. Small extremely colorful treasures, that recount wine and Sicily through a fantastic and feminine language.

Art and wine is the theme of “Inseguendo Donnafugata”, the exhibition curated by FAI - Fondo Ambiente Italiano that took place in Milan in 2018, in the prestigious Villa Necchi Campiglio. Donnafugata labels together with the original illustrations by Stefano Vitale could be admired for the first time ever.
WESTERN SICILY

Pantelleria
Heroic viticulture, biodiversity and the care of the landscape

ZIBIBBO
(Muscat of Alexandria)
Aromatic variety originally from North Africa, its name recalls the Arabic “Zabīb” meaning raisin. In the warm and windy climate of this island, it finds the ideal conditions for developing olfactory notes that are unmatched. It is used for producing aromatic dry wines and sweet wines with great balance, such as Passito di Pantelleria.

PANTELLERIA, VOLCANIC ISLAND IN NUMBERS
Extent: 83 Km² (32,04 mi²)
Length: 14 Km (8,7 mi)
Width: 8 Km (4,97 mi)
Perimeter: 51 Km (31.68 mi)
Height of Montagna Grande: 836 mt a.s.l. (2742,78 ft a.s.l.)
Distance from Sicily: 100 Km (62.13 mi)
Distance from Tunisia: 70 Km (43,5 mi)
TERRITORY

Location: Mediterranean Sea, between Sicily and Africa.

Altitude: 20 - 400 m (60 - 1,312 ft) a.s.l..

Orography: predominantly sloping terraced terrains.

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. The average annual rainfall from 2013 to 2018 is 460 mm.

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”.

Ben Ryé
ICON WINE

A VERTICAL OF BEN RYÉ (1989 - 2013) FOR THE WINE ADVOCATE

BY MONICA LARNER

It is an extraordinary Ben Ryé the one described by Monica Larner, responsible for Italy for The Wine Advocate magazine, through the tasting of no less than 22 vintages.

“I confess to be supremely smitten by Sicily. Donnafugata’s Ben Ryé is one of the thousand reasons why I fell in love with this paradise in the middle of the Mediterranean […] Passito di Pantelleria is explosive in its intensity and unhinged in its sweet abundance.”

VINTAGE | POINTS
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2013 | 93
2012 | 94
2011 | 93
2010 | 96
2009 | 94
2008 | 97
2007 | 93
2006 | 95+
2005 | 95
2004 | 89
2003 | 92
2002 | 93
2001 | 98
2000 | 88
1999 | 89
1998 | 91
1997 | 93
1996 | 94
1995 | 88
1992 | 95+
1990 | 89
1989 | 92

A knockout wine that represents the pinnacle of quality in a passito dessert wine.

RECENT VINTAGE ACCOLADES

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<th>DECANTER WORLD WINE AWARDS</th>
<th>VINTAGE</th>
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Gambero Rosso - Vini d'Italia

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<th>VINTAGE</th>
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One of the most appreciated sweet wines in the world

A wine of extraordinary complexity and balance. Notes of apricot and candied citrus zest on the nose. The palate amazes with its fresh sweetness.
In Khamma you can admire the striking Pantellerian garden that Donnafugata restored and donated to FAI in 2008. The circular plan, dimensions and lava stone create an ideal microclimate for cultivating and protecting from the wind a centuries-old orange tree, creating an agronomic system self-sufficient in terms of water.
An aromatic Mediterranean white

Lighea
Zibibbo Sicilia Doc

Zibibbo
(Muscat of Alexandria)

AGING:
2 months in tanks,
at least 2 months in bottle

Fresh and mineral, a rich bouquet with notes of orange blossom, and fruity scents of peach and citrus.
EASTERN SICILY
Vittoria
FRAPPATO

One of the most ancient Sicilian grape varieties, it loves the warm temperate and dry climate that characterizes this territory. It produces wines with a fragrant bouquet with fruity and flowery notes. Medium bodied, delicate tannins, the palate is extremely pleasant, fresh and juicy.

NERO D’AVOLA

King of Sicilian red grape varieties. In the Vittoria area it expresses medium structure and tannins of particular finesse. It gives rise to wines with character, aromatic wealth with notes of fruit and spices.

DISTRICTS:
1. Biddine Sopranà
2. Biddine Sottano
3. Isola Cavaliere
TERRITORY

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

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

**Orography:** flat and semi hilly.

**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. The average annual rainfall from 2007 to 2017 is 495 mm.

**Harvest:** September.

Frappato is the typical grape variety of **Doc Vittoria**.

The combination of Frappato and **Nero d’Avola** gives rise to the only Sicilian **Docg, Cerasuolo di Vittoria**.
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

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

A fragrant Frappato with a lovely freshness

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

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

#INSOLITOROSSO
A new way of drinking, that will let you explore unusual territories and experiment new surprising wine and food pairings and services. Try cool at 15°C (59°F).
EASTERN SICILY

Etna
Mountain viticulture on Europe’s highest active volcano

CARRICANTE - Ancient white grape variety cultivated on the slopes of Etna. It produces elegant whites with marked minerality and a savory finish. Good structure and longevity, it lends itself both to aging in steel and aging in wood.

NERELLO MASCALESE - Red grape variety that in the unique terroir of the volcano gives rise to its most prestigious versions. It produces wines of great elegance and finesse. The nose is marked by scents of red fruit and balsamic notes. The palate impresses with its freshness and marked minerality.
TERRITORY

Location: eastern Sicily, north side of Etna.
Altitude: 730 - 750 m (2.395 – 2.460 ft) a.s.l..
Orography: predominantly sloping terraced terrains.
Soils: volcanic sands. The vineyards cultivated on terraces produce grapes with great aromatic freshness and wines with unique personality.
Climate: the altitude and the side mark the climate, with cold and rainy winters, moderately warm springs and mild, breezy summers. The average annual rainfall from 2007 to 2017 is 788 mm.
Harvest: October.
Great cleanliness and complexity with scents of spice and flowers, and mineral and balsamic notes. Important tannins, great persistence.

The Etna cru, volcanic elegance

Fragore Etna Rosso Doc Contrada Montelaguardia Nerello Mascalese

AGING:
14 months in barriques and at least 10 months in bottle

Great cleanliness and complexity with scents of spice and flowers, and mineral and balsamic notes. Important tannins, great persistence.
From “sciara” to vineyard

With its eruptions, Etna produces “sciare”, accumulations of lava, that through long physical-chemical processes give rise to the sandy, and therefore cultivable, soils on the slopes of the volcano. Each lava flow, that took place in different historical periods, determines a specific composition of the terrains: this is the imprint that makes the wine from a micro-territory unique. In particular, the lava flow of Montelaguardia, where the cru Fragore is produced, dates back to 1614-1624.
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.

A Carricante of great mineral elegance

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

Elegant notes of aromatic herbs, citrus fruits and flint. Fresh and savory.
The Donnafugata collections
A wine for each desire

Exclusivity
Conviviality
Wonder
Joy
Charm
Icon Wines
When you desire Exclusivity

Great wines with unique personalities.
When you desire to have an exclusive and memorable experience. Enhance your collection with inimitable, age-worthy wines. Give a precious gift.
Mediterranean Elegance
When you desire Charm

Elegant interpretations of the terroir.
When you desire to enjoy a sophisticated, sensorial experience. Share your passion for elegant wines with great aging potential. Enjoy a moment of pure beauty.
Impressions of Territory
When you desire Wonder

Surprising wines in pure style.
When you desire to explore the scents and flavors of a surprising Sicily. Experience the wonders of this region with every sip. Surprise others with an unusual gift.
Versatile in character
When you desire Conviviality

An intriguing selection from the aperitif to the dessert.

When you desire to share the pleasure of food matching one wine with different dishes. Spend time with your friends intriguing them with appealing flavors.
Fresh and Original
When you desire Joy

Pleasant wines with a Sicilian soul.
When you desire to brighten your day in a pleasant and original way. Spoil yourself with a daily dose of luxury. Share a discovery with friends.