

DONNAFUGATA®

SICILIA • SICILY



USA
2020

Enter the world and colors of Donnafugata

Five generations of fine Sicilian wines

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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.

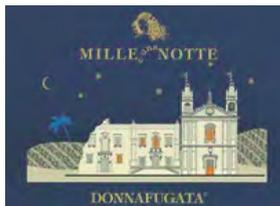


Those who experience our wines will have the enjoyment of tasting precious limited productions from unique viticultural territories.

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**, already president of **Consorzio DOC Sicilia**, was elected head of **Unione Italiana Vini**.



Giacomo Rallo, pioneer of the worldwide success of Sicily, passes away.



2018 Debut of **Etna DOC** 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.



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



2009/10 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**.



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®

Craftsmanship



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.



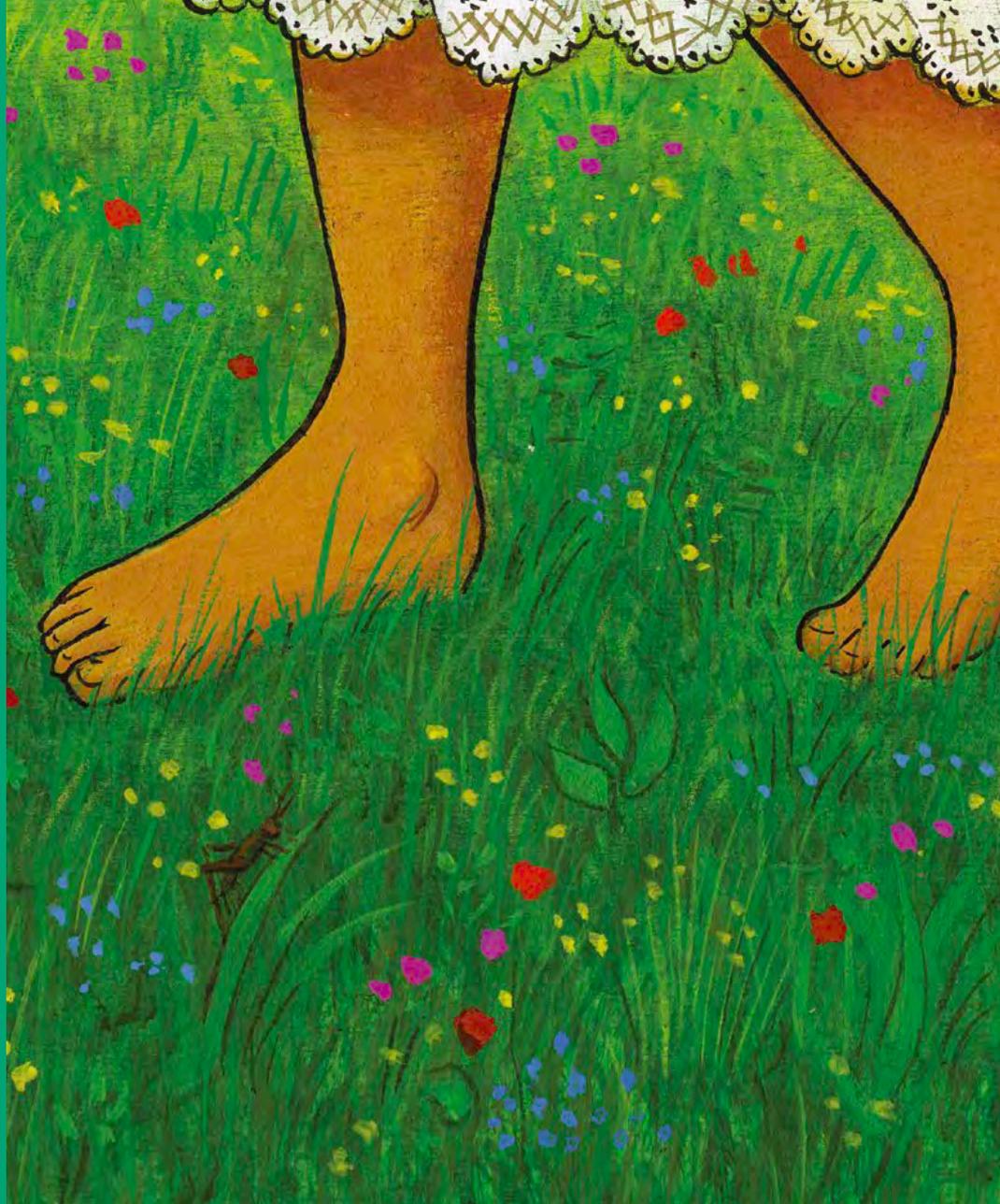
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Sustainable agriculture

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”.



Clean energy and landscape protection



@fabioagambina



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 **Carbon Footprint** by 10%. On Pantelleria it maintains **40 km of dry stone walls** and the **Giardino Pantesco** donated to **FAI**.

visit.donnafugata.it



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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**.

DONNAFUGATA®

SICILIA • SICILY

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



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

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

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

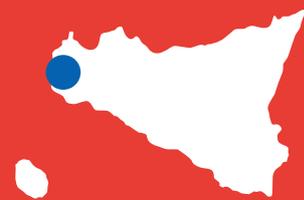
36 hectares (88 acres)
in production
Predominantly sandy soils.
Winery: Acate



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WESTERN SICILY

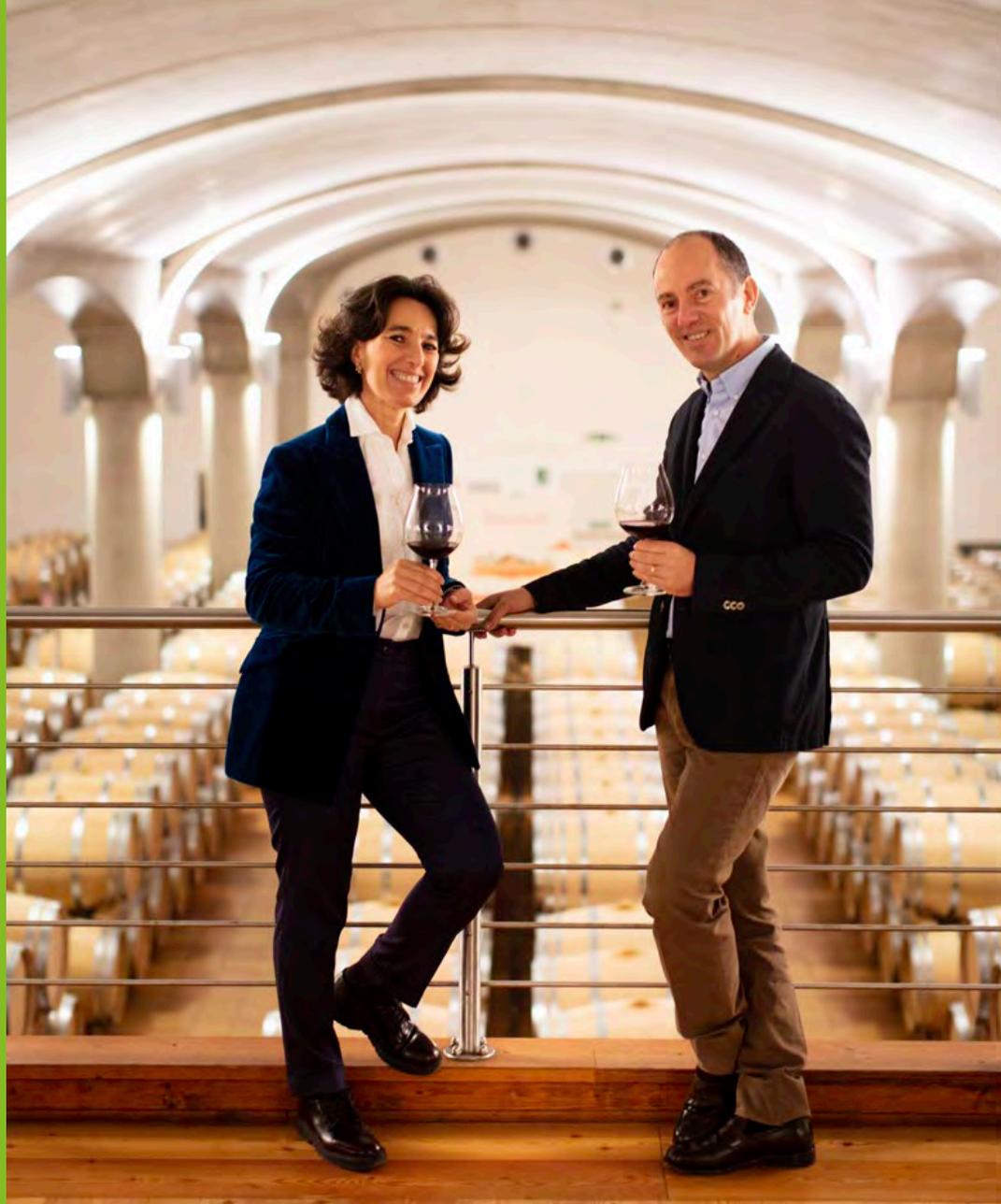
Marsala



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.

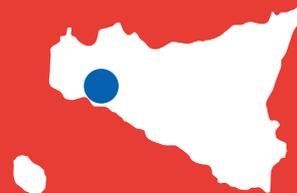




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WESTERN SICILY

Contessa Entellina



A mosaic of territories and grapes

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

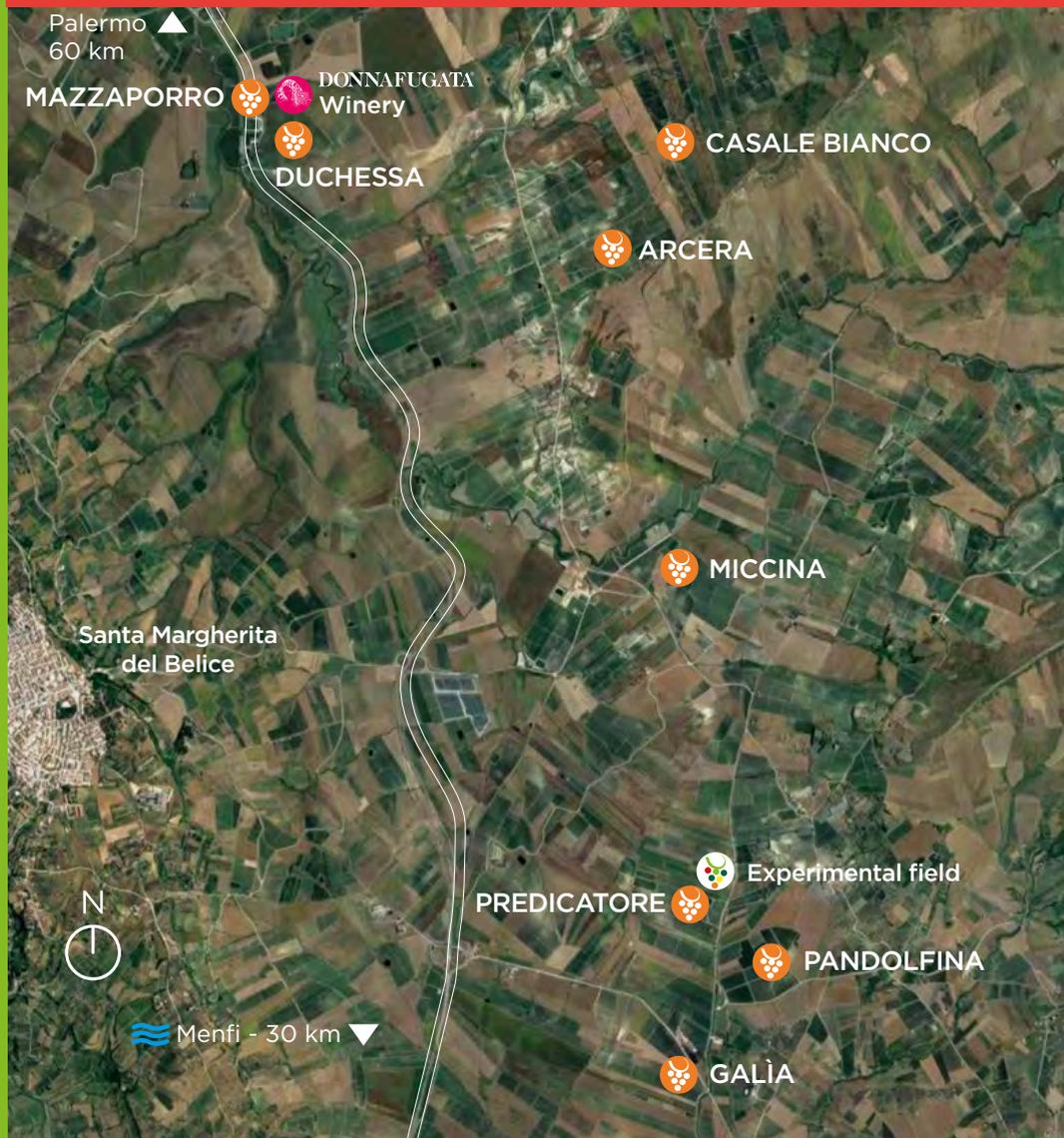
The result of the crossing of Zibibbo and Lucido. Wines with good aromatic wealth, with scents of fruit, flowers and fresh grass, are produced from these grapes.

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.



© annapaskula



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Mille e una Notte ICON WINE



VINOUS VERTICAL TASTING OF MILLE E UNA NOTTE (1995 - 2011)

BY IAN D'AGATA

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."

VINTAGE	POINTS
2011	95
<i>One of the best young Mille e Una Notte wines I have tasted.</i>	
2010	91+
2009	90
2008	96+
<i>An epic wine in the making: I especially love its purity and sense of balance.</i>	
2007	94
2006	91
2005	94
2004	93
2003	91+

VINTAGE	POINTS
2002	87
2001	88
2000	87
1999	95
<i>This knockout wine is simultaneously powerful and light on its feet.</i>	
1998	93
1997	93
1996	94
1995	95+
<i>This impeccably balanced wine is a paragon of freshness and seems much younger than its 21 years would suggest.</i>	

RECENT VINTAGE ACCOLADES

	VINTAGE	POINTS
Robert Parker - Wine Advocate	2014	95
Gambero Rosso - Vini d'Italia	2014	Tre bicchieri

An icon of Italian excellence



Mille e una Notte

Sicilia Doc

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

12-14 months in barrique,
about 24 months in bottle

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



Tancredi

Terre Siciliane Igt

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

AGING:

12-14 months in barrique,
at least 20 months in bottle

A glass of quality,
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

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

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

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

The classic Donnafugata appreciated all over the world



Anthilia

Sicilia Doc

• Lucido (Catarratto) predominant
blended with other varieties
AGING:

2 months in tanks,
at least 2 months in bottle

Ample with notes of fresh tropical fruit and mineral scents.

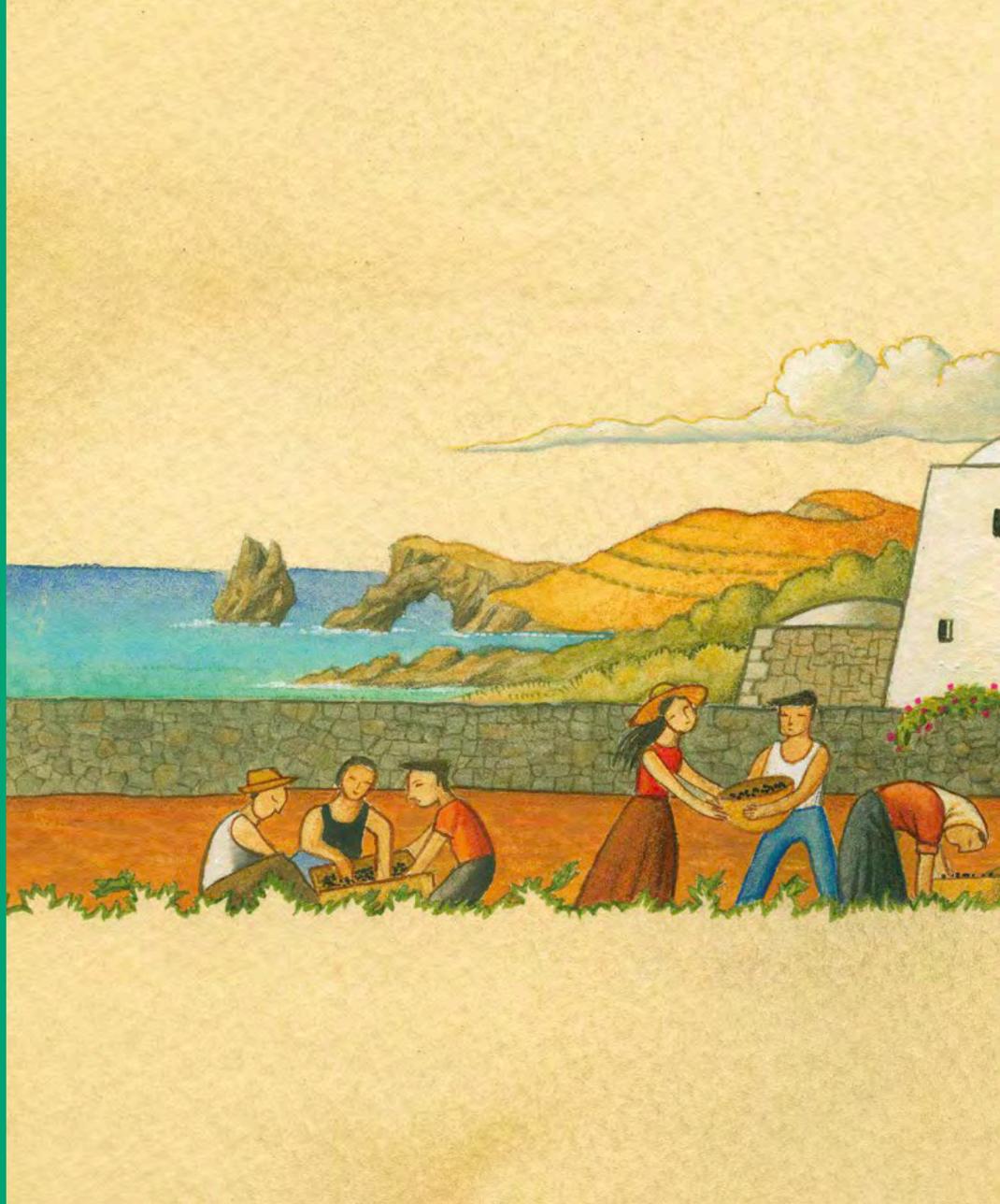
A fresh bouquet with tropical fruit notes combined with scents of meadow flowers.

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.







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WESTERN SICILY

Pantelleria



Heroic viticulture, biodiversity and the care of the landscape



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)



ZIBIBBO (Muscat of Alexandria)

Aromatic variety originally from North Africa, its name recalls the Arabic “Zabib” 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.



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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.

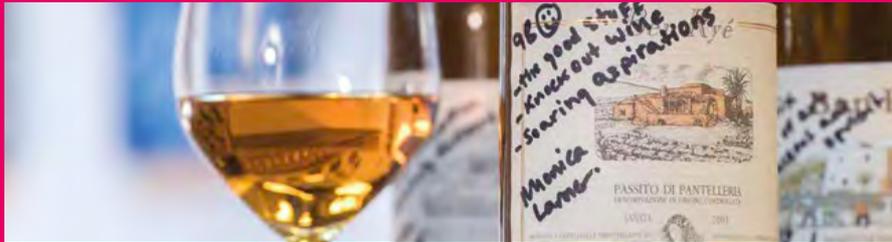
Climate: mild winters and breezy summers favor the quality of the grapes on the plant and on the racks during withering. The average annual rainfall from 2013 to 2018 is 460 mm.

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
2013	93
2012	94
2011	93
2010	96
<i>This vintage presents a very graceful and feminine side to Ben Ryé.</i>	
2009	94
2008	97
<i>The masterful 2008 is a work of art.</i>	
2007	93
2006	95+
2005	95
2004	89
2003	92

VINTAGE	POINTS
2002	93
2001	98
<i>A knockout wine that represents the pinnacle of quality in a passito dessert wine.</i>	
2000	88
1999	89
1998	91
1997	93
1996	94
1995	88
1992	95+
<i>This wine provided me with a fantastic drinking experience that is impossible to beat.</i>	
1990	89
1989	92

RECENT VINTAGE ACCOLADES

	VINTAGE	POINTS
Decanter World Wine Awards	2015	97 - Best in Show
Gambero Rosso - Vini d'Italia	2014	Tre bicchieri

One of the most appreciated sweet 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.

Giardino Pantesco

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.



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EASTERN SICILY

Vittoria



Land of vineyards between the Hyblean plateau and the sea



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.



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**.






DONNA FUGATA

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

A fragrant Frappato
with a lovely freshness



Bell'Assai

Frappato Vittoria Doc

• Frappato
AGING:

4 months in tanks, at least
3 months in bottle



#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).

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

Intense notes of violets and roses, red fruit, straw-
berries and raspberries.



EASTERN SICILY

Etna



Mountain viticulture on Europe's highest active volcano



LEGEND

Districts in Randazzo:

1. Montelaguardia
2. Statella
3. Calderara
4. Camporè

Districts in Castiglione di Sicilia:

5. Marchesa
6. Verzella

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.

Districts: In Randazzo: Montelaguardia, Campo Re, Calderara and Allegracore. In Passopisciaro: Marchesa.

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.



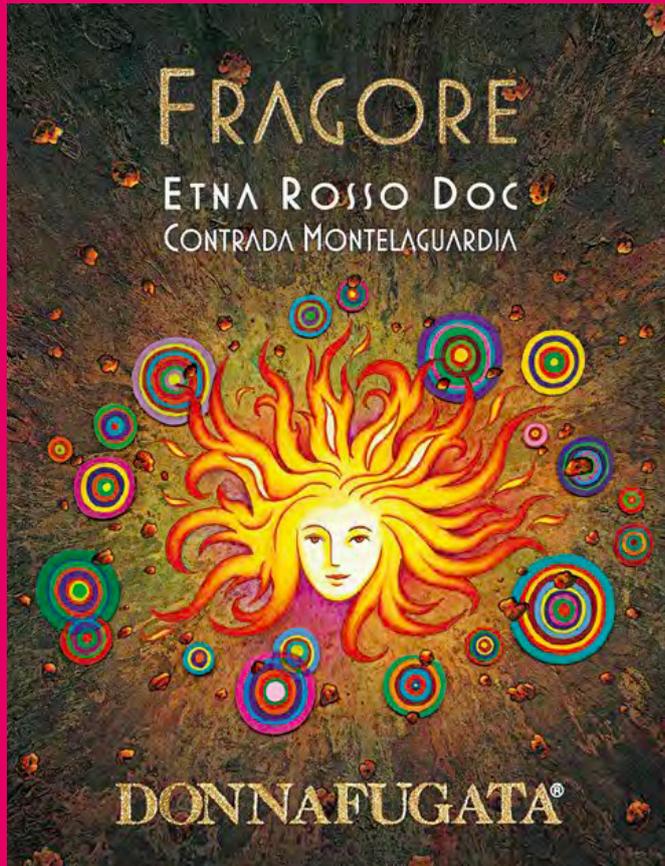
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Fragore
ICON WINE



The Etna cru,
volcanic elegance



Fragore
Etna Rosso Doc
Contrada Montelaguardia

• Nerello Mascalese

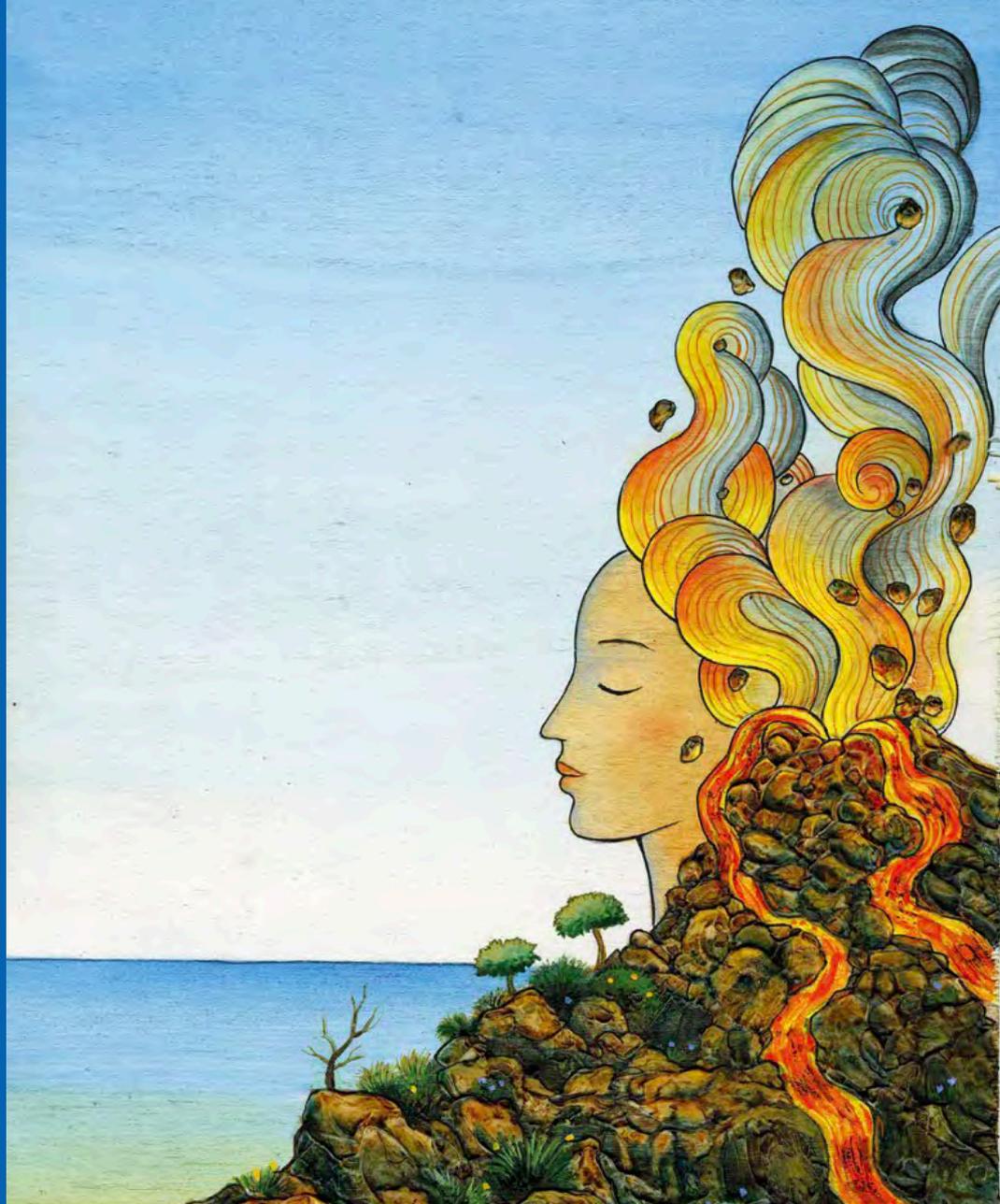
AGING:

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

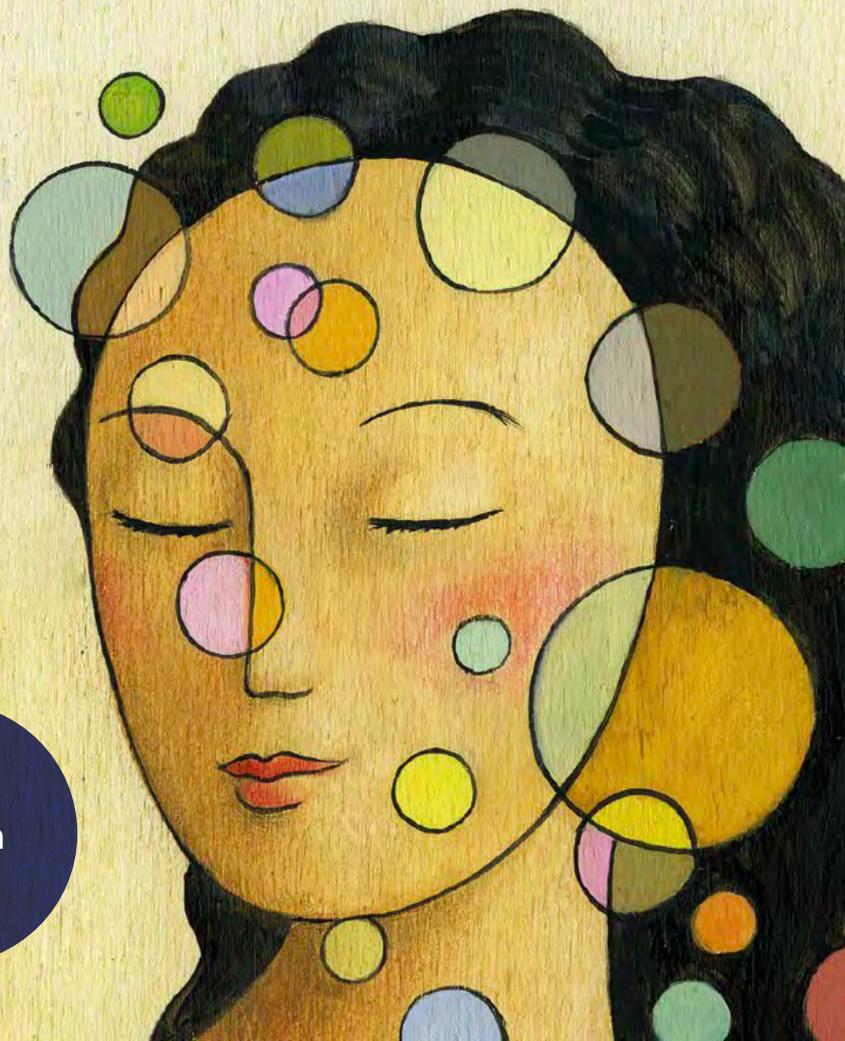
Exclusivity

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.





DONNAFUGATA[®]
www.donnafugata.it

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#donnafugatatime
Donnafugatawine



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