Donnafugata is a family business
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

Vigneti e cantine in 5 territori

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

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

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

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

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

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

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

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.

First harvest in the new prestigious appellation areas Etna, Cerasuolo and Frappato di Vittoria.

Floramundi is the debut wine of Donnafugata’s project in eastern Sicily.

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

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

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.
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.
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”.

**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.
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.
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.
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.
Iconic Wines
Wines with unique personality.

Mediterranean Elegance
Great wines from international varieties.

Wines you don’t expect
From the hidden corners of Sicily.

Fresh and Informal
Pleasant wines from autochthonous varieties.

When you desire
EXCLUSIVITY

When you desire
CHARM

When you love
TRAVELING

When you desire
JOY
Iconic Wines
Wines with unique personality.

When you desire EXCLUSIVITY

An icon of Italian excellence
One of the most appreciated sweet Italian wines in the world

Mille e una Notte
Terre Siciliane Igt
explores the Terre Siciliane with a blend of 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.

Ben Ryé
Passito di Pantelleria Doc
explores the Terre Siciliane with a blend of 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.
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.

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.
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

חבילון

Grillo

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

An aromatic Mediterranean white

Lighea

Zibibbo Sicilia Doc

赳

Zibibbo

(Muscat of Alexandria)

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

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

Sherazade

Nero d’Avola Sicilia Doc

赳

Nero d’Avola

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

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

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

Caressing, fragrant cherry and red plum, with light scents of black pepper.
Fresh and Informal
Pleasant wines from autochthonous varieties.

When you desire JOY

Anthìlia
Sicilia Doc
扔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.

Sedàra
Sicilia Doc
扔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.

A glass of quality, perfect for everyday drinking

The classic Donnafugata appreciated all over the world
A refined Cerasuolo with a flowery soul

**Floramundi**

Cerasuolo di Vittoria DOCG

与时俱: Nero d’Avola, Frappato

**FIRST VINTAGE:** 2016

**HARVESTING:**
The second ten days of September

**AGING:**
In tank for 9 months and then in bottle for at least 3 months.

Brilliant cherry, it has an ample bouquet with fragrant notes of pink flowers, red fruit (raspberries, strawberries and redcurrants) and black pepper.

Fresh and velvety on the palate.

A refined red with intriguing aromatic depth. Excellent at 16 °C.

Perfect to sip by the glass, it pairs with tasty first courses and grilled meat, fish baked in the oven. Try with gourmet pizzas.

Wines you don’t expect

From the hidden corners of Sicily

**Dialogue with art**

The label of Floramundi represents the dialogue between two souls, the **elegant and sophisticated** one of **Floral Liberty**, of which Vittoria is rich in testimonies, and the **fascinating and suggestive** one of the tradition of the **Pupi Siciliani** (Sicilian Puppets). A dialogue between **Nero d’Avola and Frappato** to listen to with pleasure.

A refined artistic label for a **prestigious denomination**: Cerasuolo di Vittoria DOCG.
Donnafugata’s artistic labels: protagonists of “the Art of Wine” campaign on Wine Spectator

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Donnafugatawine

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