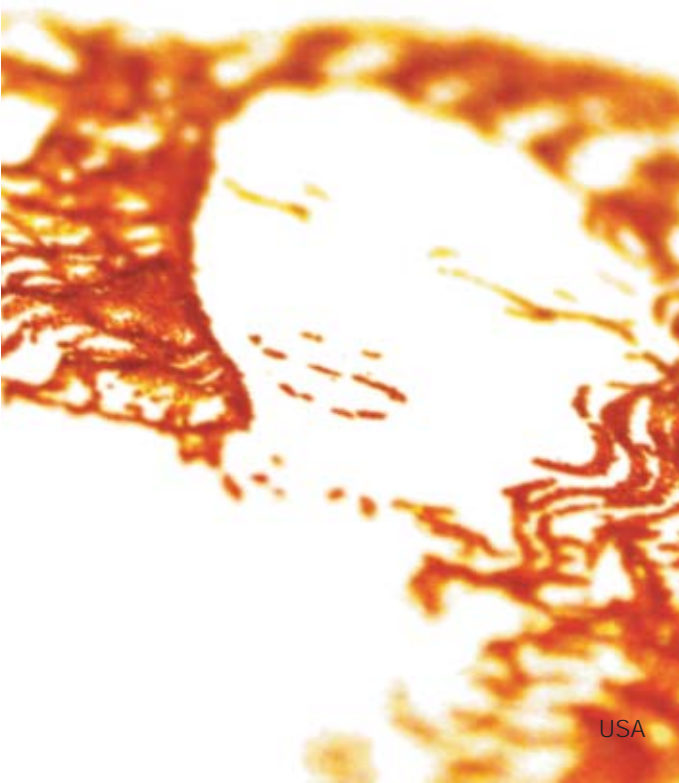


DONNA FUGATA



USA



A passionate vision

Imagination, knowledge and deep roots. Donnafugata has both head and heart, because it thrives on ideas and emotions. It is a special entity, made of earth, labor and experience but also the rays of the sun, a rich and sumptuous nature. Donnafugata represents a way of living, a style and an encounter that will never be forgotten. There are no secrets. We are only ourselves: willing to go further, never stopping and welcoming challenges, because excellence in a wine of fine quality can never be taken for granted. That quality is achieved day after day in the vineyard, in the winery and in transactions on the market. There are no shortcuts or half measures. There is enthusiasm for a leading role and the search for a type of modernity that does not fail to open our eyes to the marvels of a beautiful and extraordinary land the crossroads of a millennial culture. For us, Sicily is not just a geographical reference point or the solar luminescence of a territory stretching out to the horizon between the sky and the sea. It is a state of mind, a foundation for thought and a promise of enchantment that can seduce the heart.

Giacomo Rallo

A family, a tradition

Donnafugata grew out of the commitment of a family in Sicily that has always believed in the extraordinary enological potential of its land and has 150 years of experience in producing premium wines. Convinced that it is always necessary to be open to change in order to grow and improve, Giacomo Rallo and his wife, Gabriella, launched a new production project in 1983: Donnafugata.

Their adventure took wing from the family's historic cellars in Marsala and the vineyards at Contessa Entellina in the heart of western Sicily and soared as far as the island of Pantelleria. Their children, José and Antonio, joined them and the house accelerated its march along the path of Extreme Quality: a project that focuses on attention to detail, which clears the way for entrepreneurial decisions that target ever more advanced objectives.

As for the future, the young Gabriella and Ferdinando are already being "fully immersed" in the family's activities.

The challenge of Extreme Quality

In reality, the path to the achievement of quality, while seemingly well known and thoroughly tested, never reaches a finish line. Taking into consideration on one hand an increasingly attentive and demanding consumer and, on the other, the continuous evolution of know-how at the disposal of the producer, it is clear that the boundaries of quality are being constantly redefined. Enthusiastically accepting this challenge, Donnafugata is focusing on Extreme Quality. This project pursues ever-higher qualitative objectives by rendering the system of oversight of the production process more sophisticated and rigorous and by adopting a policy of significant investments.

Focused Viticulture

The canons of modern quality viticulture (selection of the most suitable terrains, coherence between the variety and the soil-climatic context, high planting densities, reduced yield per rootstock and restrictive systems of training and pruning) are undisputable so that close attention to detail enters into play in focused viticulture. Knowledge of the different types of vineyards and the wines obtained from them, as well as the analytical and comparative study of statistical data concerning climatic conditions or the ripening of the grapes, guide the decisions of the team, always present in the field, until the direct tasting carried out in the pre-harvest period. That approach concentrates attention on the interaction between vineyard and environment and stresses attainment of the vine's most suitable physiological equilibrium.

Viticulture so conceived is focused on anticipation of developments and acting with the maximum possible timeliness in such a way as to obtain the finest possible grapes harvested at the peak of quality.

Precision enology

In the drive for Extreme Quality, Donnafugata's technical staff, taking account of the various types of varieties and the wines obtainable from them, follows the must during fermentation, the wines maturing in tanks and barrels and the wines before and after bottling through constant, systematic tastings. For the purpose of completing the qualitative judgment of the wines stocked in the cellar, the results of the sensory examination are compared with analytical data supplied by the laboratory. The use of the most advanced technologies, those that most respect the sensory quality of wines, is bolstered by methodical and precise monitoring of the production processes that is always shaped by a long-term vision that tends to anticipate evolutions in taste. Verifying the attainment of our objectives and making adjustments to the processes under way in vineyard and winery in order, year after year, to improve the quality of the wines bearing the Donnafugata label, that is a precision enology.



Extreme Quality

- 15-20% of sales invested in the planting of new vineyards and improvements in the winery
- 1,000 new barriques every year
- 60 number of analytical assessments from the grape to the wine
- 3 average life span of a barrique at Donnafugata
- 2000 year in which Donnafugata received quality certification UNI EN ISO 9001/2000
- 2004 year in which Donnafugata received quality certification UNI EN ISO 14001/1996 and EMAS



Contessa Entellina



Extreme Quality

An extraordinary microclimate

Colors and light are the most striking elements of this unique landscape. The profiles of the hills with vineyards stretching out to the horizon and the thousand tonalities of green and yellow contribute to the creation of a festival of nature. The climate is ideal for the cultivation of vineyards. The Contessa Entellina zone enjoys temperate winters and summers marked by substantial fluctuations between daytime and nighttime temperatures, which assures the production of wholesome grapes that are perfectly ripe and rich in aromas. Vines find a perfect habitat in these lands and the harvests is outstanding each year. The vineyards and wineries are located here, at the heart of Donnafugata.

Donnafugata a name linked to the territory

The name is a literary citation referring to the extraordinary novel "Il Gattopardo" ("The Leopard") by Giuseppe Tomasi di Lampedusa. In it, Donnafugata is identified with the country properties, situated in the heart of the Belice Valley, that were owned by the Prince of Salina and, in particular, the palace at Santa Margherita, the setting of some of the most memorable scenes in the famous novel. It was here that the Hapsburg queen and consort of Ferdinand IV of Bourbon, Maria Carolina, took refuge after her flight from the court in Naples upon the arrival of the Napoleonic troops of Murat. That event inspired the image of the head of a woman, her hair tossed about by the wind, that appears on each bottle of Donnafugata.

The Contessa Entellina DOC was established in 1994

Why harvest at night?

In the search for Extreme Quality, Donnafugata experimented with nocturnal harvesting in August 1998. It was a choice linked to focused viticulture and precision enology that was adopted because of the following considerations:

1. Chardonnay is the first variety to ripen in Sicily—in the early days of August. During the day, the temperature often exceeds 35°C (95°F), increasing the risk that undesirable fermentation of the grapes will begin during transportation of the fruit from the vineyard to the winery. The aromas can also volatilize during the pressing of the grapes. At night, however, the temperature drops to 16-18°C (61-64°F), providing ideal conditions for transporting grapes with sensory potential that is absolutely intact to the winery. This is the best premise for elegant, complex wines ready to begin long lives.
2. At Donnafugata, the white grapes are pressed at a temperature of about 10°C (50°F) in order to preserve their aromatic content. Before the introduction of nocturnal harvesting, that level was reached by cooling the grapes and reducing their temperature from 35 to 10°C (95-50°F). Exploiting the differences between day and night temperatures, the grapes now register 16-18°C (61-64°F), at harvest, thereby reducing energy consumption by 70%.
3. The decision to harvest at night makes the work of the harvesters easier and, above all, it is welcomed by young people and women.
4. A primacy: the clusters of Chardonnay picked at Donnafugata are often the first grapes harvested in the Northern Hemisphere.



Contessa Entellina

The wine estate and the rhythms of the countryside

Total vineyards in production

260 hectares (642 acres)

Estate vineyards

140 hectares (345 acres)

Our properties

Mazzaporro-Duchessa, Casal Bianco, Arcera

Estate cru

Vigna di Gabri

Location

Southwestern Sicily; longitude: 13.04° east; latitude: 37.73° north

Altitude

From 200 to 600 meters (656-1,968 ft.)

Orography

Hilly

Soils

Clayey with a sub-alkaline reaction. Total limestone from 10 to 30%. Rich in nutritive elements (P, K, Ca, Fe, Mn, Zn)

Climate

Mild winters with little rainfall. Hot, dry summers characterized by substantial fluctuations between daytime and nighttime temperatures. Average annual rainfall, 550 millimeters

The vineyards

Counter-espalier, with wooden stakes and stainless steel wires

Planting densities

From 4,500 to 6,000 vines per hectare (1,822-2,429 an acre)

Yield per hectare

Varying from 4,0 to 8,5 tons per hectare (1.62-3.4 tons an acre), corresponding in the various planting combinations to 0.8 to 1,7 kilos (1.76 to 3.78 lbs.) per vine

Pruning systems

The vines are pruned in the spurred cordon system; 6 to 10 buds are left on each vine

White grapes

Ansonica, Catarratto, Grecanico, Chardonnay, Sauvignon Blanc

Red grapes

Nero d'Avola, Perricone, Cabernet Sauvignon, Merlot, Syrah

Rhythms of the countryside

At the first rains in November, the soil is harrowed. Pruning begins in early December. Fertilizers (primarily organic) are worked into the soil in the first half of December. In January, the last of the fertilizer is applied and the soil is harrowed a second time. Budding occurs in March and the first green pruning is carried out and will continue in April. In the second half of June and throughout July, the load of grapes on the vines is defined through cluster thinning; the last harrowing is carried out.

Cluster thinning

To obtain grapes in which aromas are highly concentrated, some of the clusters (about 30%) are eliminated at veraison, 40-50 days before the harvest.

The harvest

Harvesting begins in the early days of August with the Chardonnay. The Merlot is picked in the third decade, followed by the Cabernet, harvesting of which continues until early September. September is also the month for red Syrah and Nero d'Avola and white Ansonica, Catarratto and Grecanico.

Winery

Duchessa hamlet in the commune of Contessa Entellina



Impresa Natura Cultura

The sun at Donnafugata

Protection of the environment and exploitation of the territory are essential guidelines in the estate's operations and represent the heart of the Impresa Natura Cultura project. At Donnafugata, the quality of the environment is regarded as a factor of production that is the equal of many others: soil, climate, variety and choice of the type of cultivation. For that reason, Donnafugata was among the first wine estates in Italy to adopt solar power for the production of electrical energy, since the sun's rays are a clean and renewable source of power. More than 30% of the energy requirement of the winery is provided by 18 KW photovoltaic panels installed on a roof.



Clean energy and energy savings

- 30% The energy requirement of the winery covered by the photovoltaic installation.
- 70% The energy savings realized in the refrigeration of the grapes harvested at night.



Pantelleria

The island in the sun and the wind

Pantelleria is an island of farmers, not sailors. The island is volcanic in nature with a landscape that speaks of toil, the effort to carve out of the mountain small parcels of land. Farmers have to construct dry-stone walls and gardens with high walls to protect as little as a single tree from the fury of the wind. Citrus trees, olives, capers, Zibibbo grapes: Pantelleria is a temple erected by men in honor of Mother Nature. And only those who treat it with religious respect succeed in securing the most precious fruits. It was with that spirit that Donnafugata arrived on this volcanic island and, confronted by the imminent abandonment of the vineyards, the house provided incentives to encourage the best vine growers to return to their fields, recuperate age-old vineyards, adopt reductions in yields, believe in the traditional drying of the grapes in the sun and wind and rely on cold technology for the production of Ben Ryè (naturally sweet wine). For Donnafugata, however, Pantelleria is also an ecosystem to be preserved and promoted in company with institutions, residents and environmental associations. It is a heritage to be handed on, with its colors and aromas intact, to future generations.





Viticultural contexts

Viticultural contexts on Pantelleria are multiple and multifactorial. At the base of the viticultural diversity is the fact that the vineyards are scattered out among the various small communities. Wind and exposition produce the greatest differences, whether in terms of the quality or quantity of the product, between one microzone and another. The age of the vines, ranging from 20 to 100 years, is another differentiating factor of great importance - on the same level as the soil - climatic situation.

The production process for Ben Ryé

Ben Ryé is the result of a unique combination of soil and climate, painstaking attention to detail and limited reliance on technology. The entire production process lasts at least three-four months. Harvesting of Zibibbo for drying begins after August 15.

The natural process of drying the grapes on grates in the sun and wind requires three-four weeks. The objective is the concentration of sugars and aromas. In September, following a second harvest, must is pressed from extremely ripe fresh grapes to which are added many times during fermentation dried grapes separated from the stalks by hand. During maceration, the raisins yield all their aromas to the must. Toward the end of November, when a balance between alcohol and sugar and the desired aromatic concentration have been achieved, the temperature is reduced to block fermentation. After several months, the wine thus secured is bottled and it will go on sale on the July 1 of the year following the harvest, as stipulated by the production code for Passito di Pantelleria DOC.

Donnafugata's treasure

At Khamma in 1999, **Because of its equilibrium between vegetation and grape production, a 100-year-old vineyard endows Ben Ryé with an exceptional aromatic content.** Donnafugata brought to light, an old Zibibbo vineyard of 7 hectares (17,3 acres). At the 2000

vintage, laboratory analyses and tastings showed that the Zibibbo clusters harvested were extremely rich and that finding led the estate to commission a study by Prof. Mario Fregoni, lecturer in viticulture at Catholic University of Piacenza and an authentic expert. Analysis of some sample rootstocks determined that their age is of 100 years. The analysts found no trace of a callus or faint scar from grafting on any of the vines. It seems that the phylloxera plague failed to devastate Pantelleria. The Zibibbo vines at Khamma were healthier and enjoyed greater longevity than grafted plants.

They have all the merits of *Vitis vinifera* and are highly resistant to drought and exposure to limestone and salinity. Their balance between vegetation and production is better than that of grafted vines and, in the final analysis, the quality of their grapes is exceptional. In particular, the old wood constitutes a great reservoir of sugars that, at the veraison of the cluster, passes to the new wood to reach the berries, where it contributes to the concentration of an extremely rich aromatic content.

The recuperation of that vineyard represents a major contribution to the safeguarding of the landscape and the Pantelleria ecosystem. But it is also a production decision that has enabled us to make Ben Ryé an even more complex and elegant wine.



Pantelleria

The wine estate and the rhythms of the countryside

Total vineyard area in production

42 hectares (103,74 acres)

Estate vineyards

20 hectares (49,4 acres)

Our proprieties

Sub-zones: Khamma, Ghirlanda, Coste di Ghirlanda, Tracino, Coste di Mueggen, Tanche Mueggen, Dietro l'Isola, Cala Levante, Sibà, Sidori, Bukkuram, Conitro Inferiore

Location

Canale di Sicilia; Longitude 11.70° Est, Latitude 36.50° Nord

Altitude

From 20 to 300 metres (65 to 984 ft)

Orography

Terraced hills

Soils

Sandy, originating from lava, sub-acidic - neutral reaction. Deep and extremely fertile soils, well endowed with phosphorus, potassium and zinc

Climate

Mild winters with little rainfall. Breezy summers. Average annual rainfall: 450 millimeters. The wind is an important climatic factor for the quality of the

grapes but at times, in vintages that are particularly windy, production is zeroed out in some contexts

The vineyards

The vines in depressions are trained in low alberello (head-trained bush), consisting of two to four arms

Planting density

2,500 vines per hectare (1,011 an acre)

Production of grapes

4 tons per hectare (1,62 tons an acre)

Pruning systems

Typically very short. Each of the arms of the vines carries 1 or 2 spurs with 1 to 2 buds each. The number of buds per vine averages between 6 and 10.

White grapes

The prince of aromatic Sicilian varieties: Moscato d'Alessandria, also known as Zibibbo

The rhythms of the countryside

Beginning in mid-November, early pruning is carried out, leaving about 20 buds per vine to fortify the bearing wood. Fertilizer (all organic) character is applied in November and December. In January-February, the terrain is dug and renewal spurs are thinned, completing winter pruning. Budding occurs in March and so does the first damage from the wind. Weeds are cleared out of the depressions. In late April and early May, tipping of the buds is carried out manually to improve setting (the evolution of the flower into the fruit).

The harvest

The harvest in the various districts on the island begins in mid-August. The best clusters are selected and laid down in the sun for drying. The picking of all the grapes to be used in making Moscato and Passito (raisin wine) begins in September.

Winery

Ghirlanda district



Marsala

The family's ancient winery

The wines produced on the estates at Contessa Entellina and on Pantelleria flow to the family's ancient cellars in Marsala. Those cellars represent a "living" example of industrial archaeology. Constructed in 1851 by the founder of the family enterprise, the building is laid out horizontally around a large baglio or warehouse-cellar typically found in the Mediterranean Basin. It has been entirely restored and is fully operational. The cellars have retained their fascination, while becoming a technologically advanced production entity. They contain an electronic information system for the monitoring of the fermentation of the musts and of temperatures during the period of maturation in barrels and bottles. All storage rooms and cellars are temperature-controlled and insulated to assure maximum energy savings. The bottling line is capable of preserving intact all the gains made in vineyard and winery under the profile of quality. And it can be programmed to satisfy sophisticated types of packaging. The ancient cellars in Marsala are the pulsating heart and strategic center of Donnafugata.

Face to face with Donnafugata

An encounter with Donnafugata is always a pleasure. The house arranges many occasions in Italy and abroad to promote greater awareness of its wines and its philosophy. From the principal fairs in the sector to the tours of the "Music & Wine Session," Donnafugata addresses admirers of premium wines but also those who want to explore the fascinating world of enology for the first time. In addition, there are constant surprises in store for wine tourists who wish to visit the family's historic cellars in Marsala or the estate at Contessa Entellina. The Rallo family is accustomed to welcoming its guests with guided tours, personalized tastings and wine-food events featuring original and refined combinations of dishes and beverages. All this occurs in an extremely appealing and relaxing atmosphere. There are numerous programs at Donnafugata that are not to be missed, including the *Cantine Aperte* (Open Cellars) event in May, the great jazz concerts in July and the nocturnal harvest in early August when the estate in its *Calici sotto le stelle* (Goblets under the stars) observance opens the vineyards at Contessa Entellina to the public. It is an extremely fascinating event with a pronounced educational component.



Donnafugata and Jazz

Good jazz and fine wine. Great music is at home at Donnafugata. Pat Metheny, Manhattan Transfer, John Scofield and many others are among the great musicians who perform in the historic family cellars during the Marsala Jazz Festival. These are moments that give music lovers the chance to enjoy a sophisticated, multi-sensory experience in which musical notes find fulfillment in the thousand notes of Donnafugata's wines. Thrilling moments that crown a larger commitment to music and culture. From participation in Franco Battiato's "Music for the Environment" concert, a fund-raiser for the Pantelleria Marine Reserve, to collaboration with "Pavarotti & Friends" in Modena. From support for the Jazz School at the Marsala Festival to the "Gattopardo Suite," conceived by José Rallo and Vincenzo Favara to re-live, in a modern key, the atmosphere of Tomasi di Lampedusa's novel and which in May 2003 became the "Journey to Donnafugata" CD. Thirteen selections of great music recorded by an exceptional group of musicians, with composer and performer Salvatore Bonafede, a native of Palermo and a devotee of the American school at the piano and Enrico Rava on trumpet.



Giuseppe Milici



Diego Spitaleri



Vincenzo Favara



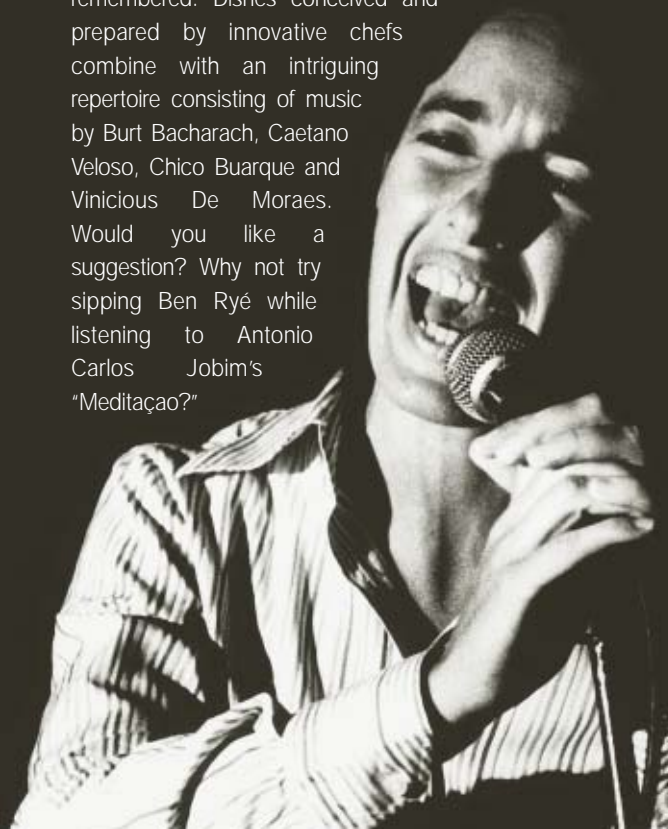
Filippo Rizzo



Gianpaolo Terranova

Donnafugata Music & Wine Session

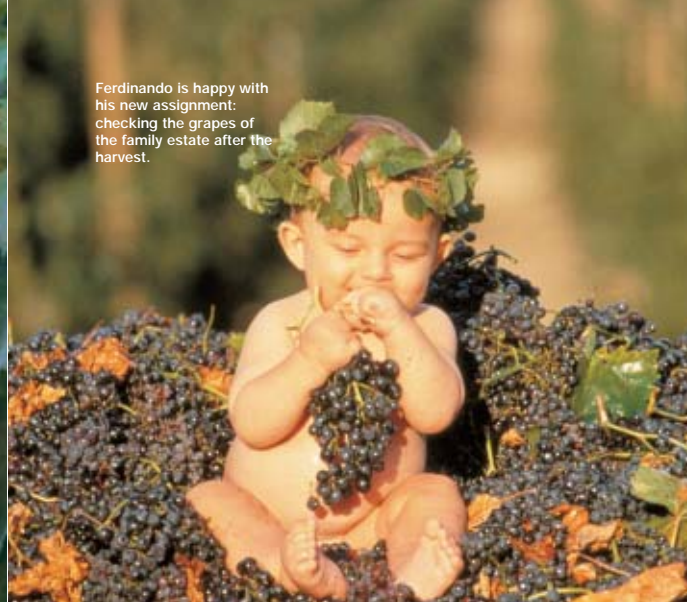
Never before has so much attention been paid to the table and the rites of fellowship that are celebrated around it. However, this desire for conviviality has always animated Donnafugata. The same spirit inspired the initiative of José Rallo and her husband, Vincenzo Favara, in which they and a group of friends, professional musicians, appear at upscale restaurants and wine bars where they offer increasingly complex combinations. As a result, the notes of food and wine respond to musical tones that range from Jazz to Brazilian music and each "session" becomes a convivial moment to be remembered. Dishes conceived and prepared by innovative chefs combine with an intriguing repertoire consisting of music by Burt Bacharach, Caetano Veloso, Chico Buarque and Vinícius De Moraes. Would you like a suggestion? Why not try sipping Ben Ryé while listening to Antonio Carlos Jobim's "Meditação?"



Gabriella smiles proudly over her new role in the field, tasting the grapes of the family estate before the harvest.



Ferdinando is happy with his new assignment: checking the grapes of the family estate after the harvest.



The labels

The Whites. A pronounced personality is the distinctive trait of all the Donnafugata whites, beginning with their sensory characteristics and ending with their labels. They constitute a range that reflects the flavors and scents of their territory of origin but with a "polyglot" vocation. They are in fact accustomed to traveling and withstanding comparisons. In the process, they arouse the interest and earn the respect of the most varied wine lovers and experts in the sector.

The Reds. Wines with incisive identities and intense or at times impenetrable color, full by nature yet richly elegant and soft. Such are the Reds of Donnafugata, the expressions of a territory and, at the same time, of a variety, Nero d'Avola, that, when skillfully exploited, succeeds in generating surprise and conviction, demonstrating that it is a real protagonist among native Italian vines.

Naturally sweet wines. The growing success of naturally sweet wines is due without doubt to their capacity to please, their moderate alcohol levels and their versatility in matching foods and occasions for consumption. Among them, Ben Ryé has established its credibility and attracted a vast crowd of admirers. Whether fresh, over-ripe or dried in the sun and wind, Zibibbo grapes contain the secret of that excellence and it is with that fruit that Donnafugata produces its intriguing wine on the island of Pantelleria.

Native varieties

Ansonica (also known as Inzolia), along with Catarratto, is one of the principal native Sicilian white varieties. In particular, the primary aromas of this variety (scents of white summer fruit) give the wines an unmistakable personality.

Nero d'Avola is the most representative cultivar in the panorama of Sicily's native varieties. Since a viticulture primarily oriented to quality has substantially reduced yields per vine, Nero d'Avola has become an attractive variety. And it could attract even more interest because of scientific research focused on clonal selection.

Zibibbo, also known as Moscato d'Alessandria, is derived from the Arabic word zibibb, meaning raisin. The Arabs brought this variety to Pantelleria from the North African coast hundreds of years ago. Zibibbo, trained in the alberello (head-trained bush) system, thrives in the hot, dry and windy climate of this island of volcanic origin. Those conditions are ideal for the concentration of the grape's unequalled wealth of sugars and olfactory nuances.



Anthilia

White - IGT Sicilia

Curiosity

The label displays the face of a woman, mysterious and fleeting, like the Elymian civilization. Anthilia is the name, given in the Roman period, to the city of Entella on the crest of the Rocca. Anthilia is also the name of a wine that is identified with the ancient territory where it originates.

Alcohol level: 12.5-13% vol.

Grapes: Ansonica 50%, Catarratto 50%.

Trained in the counter-espalier system and pruned in spurred cordon. Average planting density 5,000 vines per hectare (2,024 an acre), production of about 8,5 tons per hectare (3,4 tons an acre). Terrain of medium consistency.

Vinification: The grapes, harvested in the first decade of September, are subjected to a soft pressing. The must is fermented at a controlled temperature and the wine fines in the bottle for a minimum period before release onto the market.

Description: The wine shows a precise personality linked with extremely sweet and elegant fruity sensations and notes of yellow peaches and plums. On the palate, sapidity and softness unite.

Food matches: Perfect if combined with lightly smoked fish, crustaceans, anchovies and introductory dishes. Excellent with tuna salad, eggplant rolls and stuffed mussels.

Serve: In tulip-shaped goblets of medium size and height; uncork at time of serving; excellent at 9-11°C (48-52° F).



Chiarandà

White - DOC Contessa Entellina

Curiosity

The wine made its debut in 1992 as Chiaranda del Merlo from the names of the two vineyards where the Ansonica and Chardonnay grapes were grown. Ten years later the name has been simplified to Chiaranda and the label has been enriched with a female figure that suggests complexity and refinement.

Initiative of the
Sant'Egidio
Community against
AIDS in Africa.



Alcohol level: 13.5-14% vol.

Grapes: Chardonnay 50%, Ansonica 50%.

Trained in the counter-espalier system and pruned in spurred cordon. Average planting density 5,000 vines per hectare (2,024 an acre); production of about 4,0 tons per hectare (1,62 tons an acre). Soil of medium consistency, tending to clayey.

Vinification: The Chardonnay is harvested at night in August and the Ansonica is picked in September. They are vinified separately. The must, obtained by soft pressing, is fermented at controlled temperatures and is matured "sur lies" for six months. 70% in barriques and 30% in stainless steel. Bottle fining of six months.

Description: A wine with personality and elegance, it combines power and gentility. Aromas of ripe yellow fruit, especially apples, and notes of peaches and vanilla fused with peanut butter. The flavor is round and mouth-filling. An imposing structure showing a perfect balance of acidity and sapidity.

Food matches: Perfect with smoked fish, introductory dishes of Sicilian cuisine, pasta alla Norma, mushroom molds, sauced and elaborate white-meat dishes, moderately aged cheeses.

Serve: In large, relatively tall goblets; uncork 30 minutes before serving; temperature of 11-13°C (52-55°F).



Sedàra

Red - IGT Sicilia

Curiosity

Bearing the family name of Angelica, played by the fascinating Claudia Cardinale in the film "Il Gattopardo" directed by Luchino Visconti, this wine impresses the taster with its solidity and gentility. The label refers to the cellars at Contessa Entellina and the land in which this native vine's roots are deeply planted.

Alcohol level: 13.5% vol.

Grapes: Nero d'Avola, 100%

Trained in the counter-espalier system and pruned in spurred cordon. Average planting density 5,000 rootstocks per hectare (2,024 an acre); production of about 8,5 tons per hectare (3,4 tons an acre). Terrain of medium consistency.

Vinification: The grapes, harvested in September, are vinified in stainless steel with 10 days of skin contact at a temperature of 26-30°C (79-86°F). After malolactic fermentation, a small part of the wine matures about nine months in aged oak barrel. Bottle fining of a further three months.

Description: The ruby-red color is rounded out by lively garnet reflections. The impact on the nose is intense with sensations of tobacco, spices and mineral notes. In the mouth, the wine is balanced with fruity flavors, mainly blackberries and cherries. Persistent finish.

Food matches: Combine with introductory dishes with meat sauces, elaborate baked pasta dishes and red meats. Try the wine with lightly cooked fresh tuna.

Serve: In goblets of medium size; uncorked at the time of serving; excellent at 16-18°C (61-64°F).



Tancredi

Red - DOC Contessa Entellina

Curiosity

If you remember Alain Delon in the famous film that Luchino Visconti made from Giuseppe Tomasi di Lampedusa's "Il Gattopardo", you will see that this wine reflects the elegance and ambition of that "revolutionary." The label refers to the wineries at Contessa Entellina but they are placed on a cloud as in a mirage. "Viaggio a Donnafugata," composed by Nino Rota for Visconti. First vintage: 1990

Alcohol level: 13.5-14% vol.

Grapes: Nero d'Avola 70%, Cabernet Sauvignon 30%.

Trained in the counter-espalier system and pruned in spurred cordon. Average planting density 5,000 rootstocks per hectare (2,024 an acre); production of about 5,0 tons per hectare (2,0 tons an acre). Terrain of medium consistency.

Vinification: The estate harvests Cabernet Sauvignon in late August and early September and Nero d'Avola in the first decade of September. The grapes are vinified in stainless steel with skin contact of about 12 days at 26-30°C (79-86°F). After malolactic fermentation, the wine is racked into new and twice-used French-oak barrels for 14 months; bottle fining of 6 months.

Description: The two varieties fuse in fine style. The Cabernet gives the Nero d'Avola a touch of mint, enriching its substantial supply of scents. Notes of licorice, cacao, cherries and bilberries against a sweetish background. The flavors are well-structured, full, absorbing and remarkably persistent.

Food matches: With grilled or roasted red meats, imposing roasts, kid and lamb. Aged cheeses, like Ragusano. Porcini mushrooms, rabbit and polpettone (meat loaf).

Serve: When served in large, relatively tall goblets with wide mouths, the wine can be uncorked a few minutes before serving; otherwise open the bottle two hours earlier. Excellent at 18°C (64°F).

Mille e una Notte

Red - DOC Contessa Entellina

Curiosity

Queen Maria Carolina, in flight from Naples, took refuge at Santa Margherita Belice in the palace shown on the label and it was the favorite residence of author Tomasi di Lampedusa. Gabriella Anca Rallo captured the image and set it in a Mille e una Notte ("Thousand and One Nights") sky dotted with stars and rich in promise. First vintage: 1995



Alcohol level: 13.5-14.5% vol.

Grapes: Nero d'Avola 90%, other native varieties 10%.

Trained in the counter-espalier system and pruned in spurred cordon. Average planting density 5,000 rootstocks per hectare (2,024 an acre); production of about 4,0 tons per hectare (1,62 tons an acre). Terrain of medium consistency.

Vinification: Harvested in September, the grapes are vinified in stainless steel at 26-30°C (79-86°F) and with skin contact of about 12 days. After malolactic fermentation, the wine is placed in mostly new French-oak barriques for 15-18 months. Bottle fining of at least 12 months.

Description: A noble version of Nero d'Avola with a dense ruby-red color. The enthralling bouquet calls attention to mature and sweet but not cooked scents and balsamic and floral notes of violets with a light trace of tobacco at the close. A wine with a big structure and a remarkable personality.

Food matches: Extremely complex dishes of red meats and sauces enriched by herbs. Try the wine with cheese, roast mutton and veal and lamb chops.

Serve: In large goblets, the wine can be uncorked a few minutes before serving; otherwise open the bottle two hours earlier. Excellent at 16-18°C (61-64°F).

Ben Ryé

Naturally Sweet White
DOC Passito di Pantelleria

Curiosity

The name comes from the Arabic term "Son of the Wind" because the wind sweeps constantly around the clusters on Pantelleria. And the island's winds bring with them a profusion of fragrances so intense that you can touch them. First vintage: 1989



Alcohol level: 14,5% vol.

Grapes: Zibibbo (Moscato d'Alessandria) 100%.

Trained in the extremely low bush customary on Pantelleria, planted in depressions and pruned short. Planting density: 2,500 vines per hectare (1,011 an acre); production of about 4 tons per hectare (1,62 tons an acre). Extremely loose volcanic soil rich in minerals.

Vinification: Harvesting begins after August 15 and the natural drying process lasts three-four weeks. In September, must is pressed from fully-ripe fresh grapes and dried grapes, destalked by hand, are added to it during fermentation. After one week of skin contact, the raisins are soft-pressed. Once alcohol-sugar equilibrium is achieved and aromas are concentrated, the wine is chilled to halt fermentation. Bottle fining lasts at least four months.

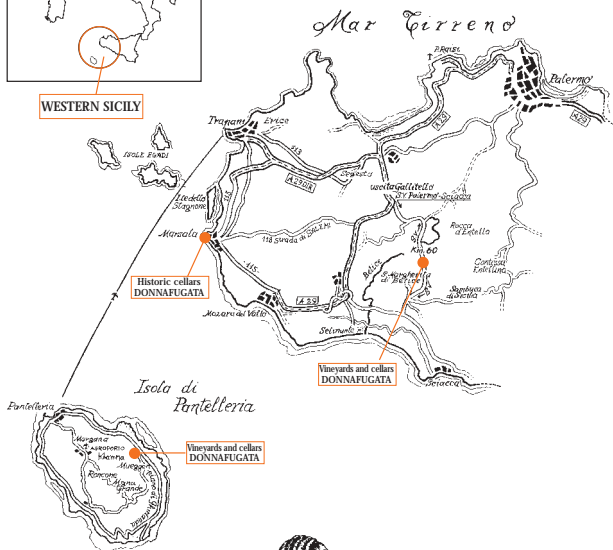
Description: The wine displays its extraordinary personality and depth initially with its bright amber yellow color. After the first, intense notes of apricots and peaches, the bouquet offers sweet sensations of dried figs, honey, herbs and mineral notes. The wine is impressive on the palate with its outstanding complexity due to a fusing of sweetness, sapidity and softness. A prolonged finish.

Food matches: A great sipping wine, perfect with herbed cheeses, foie gras and sweet preparations of the Sicilian tradition. The wine should be tasted with gianduia, dried fruit or almond paste.

Serve: In slight-bellied tulip-shaped goblets of medium size; uncork at the moment of serving. Excellent at 14°C (57°F).



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