



Grape Varieties

**Ansonica**  
**Catarratto**  
**Chardonnay**  
**Sauvignon Blanc**  
**Viognier**

Winemaker	<b>Antonino Santoro &amp; Antonio Rall</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.5g/L</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.23</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

## PRODUCER

The Rallo family has made wine in Marsala since 1851 and their ancient cellars tunnel beneath the city. They were one of the first families to begin making high quality table wine when sales of traditional Marsala started to decline, launching the Donnafugata label in 1983 and championing the potential of the region's native varieties. Today, Donnafugata has four estates in Sicily: a modern winery and 283 hectares at Contessa Entellina in the hills east of Marsala; 36 hectares in Vittoria to the south eastern point of the island; 68 hectares on the island of Pantelleria; and 18 hectares on the slopes of Etna. Donnafugata means 'fleeing woman' and is a reference to Queen Maria Carolina, who escaped the court of Naples in the early 19th century with her husband, Ferdinand IV of Bourbon, when Napoleon's troops arrived. The couple took refuge in Sicily at the Santa Margherita Belice palace, also the favourite residence of celebrated writer Giuseppe Tomasi di Lampedusa and depicted on the 'Mille e una Notte' label.

## VINEYARDS

The grapes for this wine are sourced from the Vigna di Gabri vineyard, on the Contessa Entellina estate in south-west Sicily. The vineyard stands at an altitude of between 200-300 metres above sea level. Soils are clay loam and rich in nutrients. The vines are trained on a vertical shoot position system and cordon spur pruned. Average planting density is 4,500 - 6,000 vines per hectare and yields are approximately six tonnes per hectare.

## VINTAGE

The 2023 vintage was characterized by a dry winter, followed by heavy rainfall in May, which ensured sufficient water reserves for the vines during ripening. July brought a spell of intense heat, with around ten particularly hot days that led to a slightly lower yield than average. Thanks to meticulous canopy management in the vineyard, however, the fruit achieved excellent quality.

## VINIFICATION

The grapes were softly pressed and the must was fermented at 14-16°C in stainless steel tanks. Eighty five percent of the wine matured in cement vats and 15% on its lees in second use French oak barriques for six months. The wine was then aged for at least 3 months in bottle before release.

## TASTING NOTES

This wine has a brilliant straw yellow colour. It has intense aromas of green apple and white peach combined with floral notes of elderflower. The palate reflects the nose enlivened by some aromatic herbs, and a persistent savoury finish.