



DONNAFUGATA®

PRESS RELEASE

## ***Donnafugata and Academia Barilla***

The Sicilian estate's wines are chosen to celebrate the success of Italy's wines and foods worldwide and the commitment to the promotion of quality products.

**Donnafugata** will be represented in Parma on April 29 at the celebration of the birth of **Academia Barilla** as an international center devoted to defending and promoting Italy's culinary specialties.

It will be a day reserved to the Italian and foreign press, full of meetings and events leading up to a **gala dinner** held in the stunning Palazzo Ducale. The Academia's chefs will offer a truly prestigious menu in collaboration with two superlative restaurateurs, **Moreno Cedroni**, owner of La Madonnina del Pescatore in Sinigaglia and president of the Jeunes Restaurateurs d'Europe, and **Scott Conant** of the Impero restaurant in New York. Donnafugata, along with Umani Ronchi of the Marches, was selected to provide its most important wines for the occasion, as the expression of a territory that has had a hand in making Italian wine and food specialties so great.

The labels chosen by **Terenzio Medri**, president of the Italian Sommeliers Association, are three of the winery's finest. The aristocratic **Chiarandà del Merlo** 2001, which combines the complexity of an indigenous grape like Ansonica with the suavity of a Chardonnay picked in the moonlight, will accompany "pasta curls in cuttlefish ragout and purée of peas."

The **Tancredi** 2001, the result of a unique blend of Nero d'Avola and Cabernet Sauvignon, will be served with a surprising braised turbot, wild herbs fried in oil and garlic and monkfish tripe."

For dessert it will be the turn of the **Ben Ryé** 2002, the Pantelleria raisin wine adored by aficionados throughout the world, accompanying a surreal-like creation christened "Treasure Island," a meringue with vanilla ice cream, strawberry sherbet and balsamic vinegar syrup.

The **Academia**, which will be headquartered in the ultramodern Barilla Center in Parma, will engage in innumerable **activities**. It will select high-quality Italian specialties, from extra-virgin olive oil to balsamic vinegars, aged cheeses and prosciutto; hold courses, both for professionals and for food buffs, pursuing knowledge but also know-how and communications skills. And it will offer services to restaurants and caterers that vary from individual projects to global consultancy.

"We've observed with great interest the birth of Academia Barilla," says **José Rallo** of Donnafugata, "because we feel we share its aims of defending and promoting Italian culinary traditions, which are increasingly popular throughout the world. Today our restaurants are called upon to give their best, expressing that added value of culture and technique that has always distinguished Italian cuisine. It is a commitment also espoused by those of us who produce high-quality wines."

*The Press Office: Palermo, April 28, 2004*