

Cantine Aperte festivities at Donnafugata with guided tours, workshops and music.

Sunday 28 May, the appointment that celebrates the culture of quality wine throughout Italy is back: at the historic cellars of Donnafugata in Marsala, guided tours, Slow Food workshops on autochthonous wine varieties, tastings of great vintages from the winery's historic reserve and the art of baking by Fratelli Vescera, passionate guardians of ancient Sicilian grains.

Relaxation and entertainment also thanks to live music and entertainment for children.

Cantine Aperte (Open Cellars) is back again and it's blowing out 25 candles, the number of editions organized by Movimento Turismo del Vino; a quality wine festival that on **Sunday 28 May**, from the Alps to Sicily, will see over 800 wineries open their doors to the general public of wine lovers.

In **Marsala**, glasses raised at the Donnafugata winery. The detailed [program](#) begins with the tour of the **winery's historic cellars**. Built in 1851, the cellars retain the typical layout of the Mediterranean baglio, to which an extraordinary underground **barrel cellar** was added in 2007 for the aging of the wines that have great aging potential.

After the presentation of the production techniques, the **tasting of the wines from the collections** that are born in the Contessa Entellina and Pantelleria wineries; over 15 products to which we also add **Bell'Assai, Frappato di Vittoria**, the debut wine of the project that since 2016 has seen Donnafugata committed to eastern Sicily, in the Vittoria area and on Etna.

In the striking setting of Sala delle Botti, a special **workshop** will be held by **Slow Food on wines produced from autochthonous wine varieties**, Zibibbo, Grillo and Frappato, and their respective territories of origin. There is a long-standing relationship between Donnafugata and the association founded by Carlo Petrini, therefore the Sicilian winery supports the "Progetto Vino" by Slow Food, supporting the Banca del Vino for preserving the enological memory of the country, the Master of Food that develops various educational journeys, and tastings in major events such as Salone del Gusto, Cheese and SlowFish.

Some rare and precious vintages of the wines **Chiarandà, Mille e una Notte and Ben Ryé** from the winery's **historic reserve** will also be tasted, so you can fully appreciate their longevity.

As is tradition at Donnafugata, the wine enthusiasts can also try their hand at a blind tasting of a flight of 5 wines with the aim of recognizing them, and who is able to do this can claim the title of **DOC Winemaker**.

In addition, there will be the bread made from ancient Sicilian grains by **Fratelli Vescera, passionate bakers in Carlentini** (Siracusa), who will also be preparing long loaves, round loaves and fanciful bread sculptures *live*. The ideal pairing for the bread will be Donnafugata's **Milleanni**, the extra-virgin olive oil produced from Nocellara del Belice, Biancolilla, Cerasuola and Piciduddara cultivars.

As always, **families with children** are welcome; Donnafugata treats the latter to entertainment that is all water and flour, with workshops on handling bread dough. The **live music** of the Yasmin Brothers enralls all of us.

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INFO

Reservations: tel. 0923 724263 or 724245 or visitare@donnafugata.it;

- **Tasting of the 15 wines from the Donnafugata collections:** ticket 12 euros; special pre-sale ticket at 10 euros on visit.donnafugata.it; glass deposit 5 euros.
- **Slow Food workshop "Discovering the wines produced from the autochthonous wine varieties Grillo, Zibibbo, Frappato.":** free tasting, limited places, starting at 11:30 (last tasting at 16:30).
- **Workshop "Great vintages from the historic reserves of Chiarandà, Mille e una Notte and Ben Ryé.":** ticket 5 euros; limited places for tasting, starting at 12:00 (last tasting at 17:00).