

The Sicilian Connection in Bali

Wines of Donnafugata Paired with a Six-Course Degustation Menu by Chef James Ephraim at The Mozaic Beach Club in Bali on Saturday, November 10, 2012

(10/22/2012)



DONNAFUGATA

THE Mozaic Beach Club and Chef James Ephraim will present the wines of *Donnafugata* at a memorable beachside dinner on Saturday, November 10, 2012.

One of Italy's most talked about wineries, *Donnafugata* is a venture begun by Giacomo and Gabriella Rallo the *patres familias* of a Sicilian wine family whose experience stretches back 150 years. Planting their dreams on soil once occupied by the exiled Queen Maria Carolina, wife of Ferdinand IV of Bourbon in the 1800s. It is in this area that the Rallo family established a winery that now hosts the next generation of the Rallo clan: son Antonio and daughter José.

Contessa Entellina is the estate on mainland Sicily, and supplemented by vineyards on the tiny nearby island of Pantelleria.

The name *Donnafugata*, literally 'woman in flight,' refers to the history of Queen Maria Carolina, wife of Ferdinand IV of Bourbon, who fled Naples in the early 1800s fleeing the arrival of Napoleon's troops, seeking refuge in that part of Sicily where the winery's vineyards now stand. This event inspired the *Donnafugata logo* - a woman with windblown hair found on every bottle.

Donnafugata seeks excellence in premium wine by taking painstaking care over every detail: in its vineyards; in its wine cellars; and in its relationship with the environment. Extreme quality reflects the company philosophy; *Donnafugata* believes that great wine mirrors the land of its origin. The nature of the soil, exposure to sun and wind, altitude, climate and vines are among the principle variables for producing wines - identified as a wine's unique *terroir*.

After choosing the right grapes for a specific *terroir*, targeted viticulture carefully and sensitively "reads" the vineyard in its interaction with the environment to bring the grapes to their qualitative peak. Frequent on-site grape tastings make it possible to pinpoint the ideal time for harvesting each individual vineyard. The vinification processes uses simple technology that respects the integrity of the grapes, musts and wines. Through continual tastings the technical staff checks on sensorial goals linked to the fruit and its *terroir*. Intervening in the processes underway in vineyard and cellar on a year-to-year application of precision oenology all serve to redefine the boundaries of quality.

A Woman in Flight Meets Chef James Ephraim

A dinner of exquisite food and wine pairings spanning the miles between Sicily and Bali will take place in the Dining Room of the *Mozaic Beach Club* on Batu Belig Beach on Saturday, November 10, 2012.

"Dedication of Heart" - the motto of the winery, inspired the choosing of *Donnafugata's wines* for the Bali event - a passion shared with the *Mozaic team* and Chef James Ephraim.

On hand to officiate at the wedding of Chef James Ephraim's six-course degustation menu and the *wines of Donnafugata* will be Ms. Giulia Lazzarini - a woman "in flight" from her home among the vineyards of Sicily.

DONNAFUGATA WINE DINNER
SATURDAY, 10TH NOVEMBER 2012
Mozaic Beach Club
Batu Belig Beach, Seminyak, Bali

AMUSE BOUCHE

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SEARED YABBIES
Tropical Fruits and Lemon Verbena Balsamic
Donnafugata Polena Viognier IGT, Vintage 2011, Italy

TASTING NOTES: White- Catarratto and Viognier Sicilia IGP Grapes: Catarratto and Viognier Alcohol content: 12,5-13,5%
Fragrant and mineral, this white wine has a floral and fruity bouquet, with scents of citrus and tropical fruits, while on the palate it is fleshy and crispy.

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RICE HUSK SMOKED SALMON
Vanilla Gastrique, Endives and Fresh Pear
Chiarandà, Vintage 2008, Italy

TASTING NOTES: White Contessa Entellina Chardonnay DOC Grapes: Ansonica and Chardonnay Alcohol content: 13-13,5%.
Elegant and round white wine, whose richness is balanced with a tight acidity and minerality. To the nose unfolds scents of ripe yellow fruits, vanilla and peanut butter.

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SEARED FOIE GRAS
Cocoa Reduction and Raspberry Sorbet
Tancredi. Vintage 2007, Italy

TASTING NOTES: Red- Sicilia IGT. Grapes: Cabernet Sauvignon and Nero d'Avola
Alcohol content: 13,5-14%
Elegant and bodied red wine, its bouquet settles on notes of licorice, cocoa, black currant, berries with a hint of mint.

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NEW ZEALAND LAMB RACK
Black Truffles, Celeriac and 'Tempe' Crumble
Angheli, Vintage 2008, Italy

TASTING NOTES: Red- Merlot and Cabernet Sauvignon Sicilia IGP Grapes: Merlot and Cabernet Sauvignon Alcohol content: 13-13,5%
Smooth and tasty red wine, has a silky texture wrapped up with fresh acidity. Ample bouquet with evident fruity notes and a hint of licorice.

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FOURME D'AMBERT CHEESE
Spiced Red Wine Ice Cream
Tancredi, Vintage 2007, Italy

TASTING NOTES: See Above

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CHOCOLATE FONDANT
'Belimbing Wuluh' Sorbet and Nutella Crumble
Ben Ryè, Vintage 2009, Italy

TASTING NOTES: Naturally Sweet White- Passito di Pantelleria DOP
Grapes: Zibibbo (Moscato d'Alessandria)
Alcohol content: 14,5%
Awards: 3 glasses from Gambero Rosso; 93/100 pts from Wine Advocate; 94/100 pts from Wine Spectator. Complex and ample sweet wine with an outstanding freshness. On the nose intense notes of apricot and peach followed by sweet sensations of dried figs and honey, aromatic herbs and mineral notes.