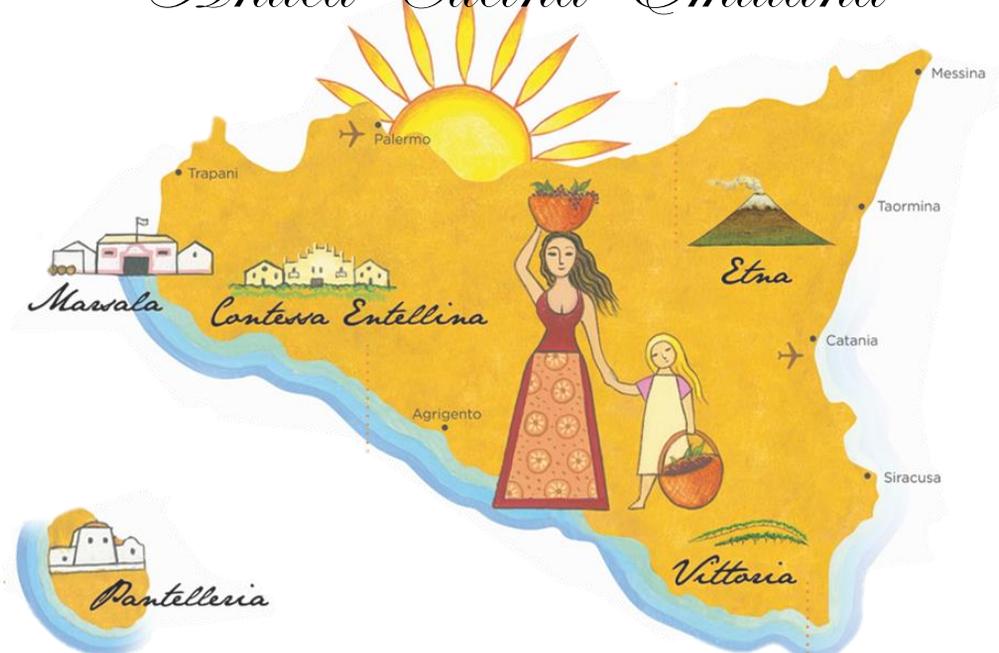


Sicily: a Wine Continent

A journey through the Island with the wines of

Donnafugata

Nonna Beppa
Antica Cucina Emiliana



Wednesday, April 21st 2021

\$65* four course Prix Fixe Wine Pairing

*Tax & Tips NOT included

Hosted by:

Francesco Superchi

Donnafugata's US Importer - Sales Manager

Reservations:

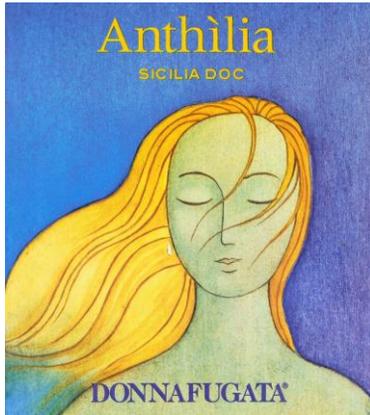
Nonna Beppa Soho - 290 Hudson Street, New York NY 10013

Phone: +1 917.639.3996 - email: info@nonnabeppa.com

Appetizer:

Beef Carpaccio with Parmigiano-Reggiano DOP “Vacche Rosse”

Anthilia 2019 - Sicilia DOC White



GRAPES: Lucido (synonym for Catarratto), the predominant variety; the blend is complemented by other autochthonous and international varieties.

PRODUCTION ZONE: south-west Sicily, Contessa Entellina estate and neighboring areas.

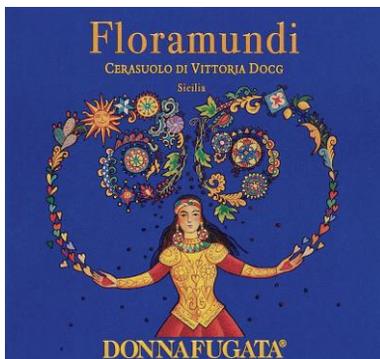
DIALOGUE WITH ART: The label depicts the face of a woman, mysterious and fleeting like the Elymian civilization. Anthilia is the name given to the city of Entella on the top of the Rocca in Roman times. Today, Anthilia is the name of a win that is identified with the ancient territory where it has its roots. It is the first wine to have been conceived at Donnafugata and still remains to this day in the hearts of many admirers.

FIRST VINTAGE: 2000.

First Course:

Pumpkin Cappellacci in Bolognese Ragù

Floramundi 2017 – Cerasuolo di Vittoria DOCG



GRAPES: Nero d'Avola and Frappato

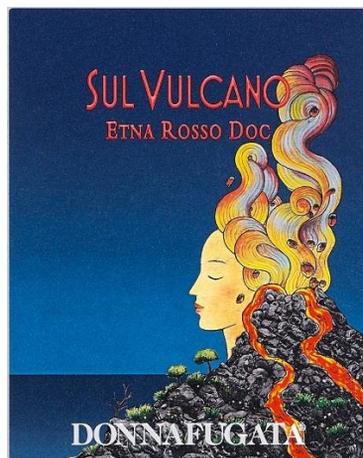
PRODUCTION ZONE: south-east Sicily, in the territory of Acate.

DIALOGUE WITH ART: Floramundi is a fantastic figure of a woman who is giving the gift of wonderful interlacements of flowers and fruits with velvety tones. It is a dialogue between two souls, the elegant and sophisticated one of Floral Liberty, of which Vittoria is rich in testimonies, and the fascinating and suggestive one of the tradition of the Pupi Siciliani (Sicilian Puppets). A dialogue between Nero d'Avola and Frappato to listen to with pleasure. A refined artistic label for a prestigious denomination: Cerasuolo di Vittoria DOCG.

FIRST VINTAGE: 2016.

Second Course:
**Breaded Chicken Cutlet with Prosciutto and
Parmigiano Fondue**

Sul Vulcano 2017 – Etna Rosso DOC



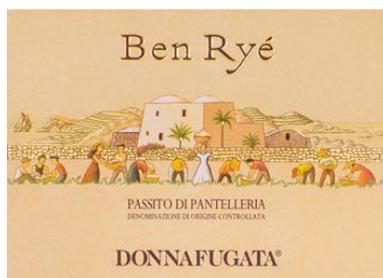
GRAPES: Nerello Mascalese, the main red grape variety native of Etna, and a small percentage of Nerello Cappuccio.

PRODUCTION ZONE: Eastern Sicily, north side of Etna, between Randazzo and Castiglione di Sicilia

DIALOGUE WITH ART: A goddess-volcano stands out on the label. Its intense colors, red, yellows, iridescent blacks, are those of the highest active volcano in Europe. An ancient, powerful and feminine deity: "the Mountain" as Etna is called by the locals. "Sul Vulcano" is a declaration of love: a pure wine, fragrant and elegant, that lets you breathe the energy of this unique place located in the center of the Mediterranean.

FIRST VINTAGE: 2016

Dessert:
Mascarpone Cheese, Nutella & Pavesini Cookies
Ben Ryé 2017 – Passito di Pantelleria DOC



GRAPES: Zibibbo (Muscat of Alexandria).

PRODUCTION AREA: island of Pantelleria (South-Western Sicily)

DIALOGUE WITH ART: from the Arabic term "Son of the Wind" because the wind sweeps constantly around the grape clusters on Pantelleria. And the island's winds bring with them a profusion of fragrances so powerful that you can touch them. An author label telling the love, the care and the effort of heroic viticulture on an island unique and fascinating. A fresh and enchanting portrait that reveals its essence.

FIRST VINTAGE: 1989.

Five generations of fine Sicilian wines

In 1983 Giacomo and Gabriella Rallo created **Donnafugata**, a name with artistic connections. A new style for Sicilian wines.

The name **Donnafugata** refers to the novel by Tomasi di Lampedusa entitled **Il Gattopardo** (The Leopard).

A name that means **“donna in fuga” (woman in flight)** and that refers to the story of a queen who found refuge in the part of Sicily where the winery’s vineyards are located today.

An adventure that inspired the corporate logo: a face of a woman with windblown hair, a face that is also that of Gabriella the "donna-fugata".



DONNAFUGATA®