

The great history of the wine cultivation is in summary the result of several little stories, communities, memories, suburbs that were formed by the stratification of experiences and populations. We also are history where wines are not considered as goods but life stories which describe the places where they are produced more thoroughly and in details than any other history book and drinking them means to become part of this wonderful land.



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The meaning of identity

Sicily is the result of different cultural contribution that come from every side of the Mediterranean. In this land you can still find evidences of Punic, Arabic and Greek populations in the same place-and-ethnic names, food and way to cultivate the grapevine. The discovery of wine and development of different types of grape is due to those old population and in nowhere in this Continent and in every wine, a human being is recognized like in Sicily.



THE PLEASURE OF DISCOVERY

There is something more to offer to our guests. They also can enjoy the magic atmosphere of all the nearby places of interest such as the Erice medieval small town, the salt flats and windmills, Mothia and the islands in the natural salt reserve of Stagnone Lagoon, Marsala old town, Selinunte and Segesta archaeological sites.



OUR CONCEPT OF THE TOURISM OF WINE



Donna Franca a perfect example of Wine and Road and Tastes association culturally, historically and traditionally linked to Marsala wine which is the most prestigious among the other liquor wines.

Our concept of the tourism of wine is to let our guests live an unique experience through big agricultural firms, immense vineyard expanses, territories rich in history and the old Baglios (typical rural buildings located in Sicily country side and where the wine used to be produced), which represent the evidence of the big wine industry that developed in the middle of the nineteenth century in this side of Sicily.

Donna Franca, which is located in the depths of a real oasis, is one of the most striking Baglios that used to belong to the most important family that have made the Marsala wine so popular, The Florio's.

The stay at Donna Franca makes you live again that old and upstanding atmosphere through the enjoyment of all the steps of the wine production and the different tastes of the Western Sicily wine-and-food tradition.

You will be impressed by such beautiful landscapes, archaeological ruins and medieval countryside which are all surrounded by several

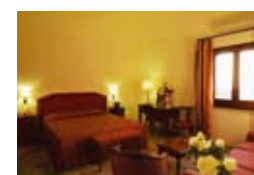


hectares of vineyards where the legendary Marsala wine is produced together with other very good domestic wines such as Nero d'Avola or Inzolia.

- 15 rooms
- 1 suite
- Genuine Sicilian Cuisine "Sceccu d'oru"
- Wine Bar
- Wine Experts
- Business events
- Free Parking
- Garden
- Swimming Pool
- Playground for Children
- Reading Hall
- Wine Cellars
- Wine Tasting Room
- Free Access to Internet
- Excursions
- Shuttle service



Moreover, there also are several food specialties to taste such as the red tuna fish preserved with salt from Trapani salt flats, different types of esteemed olive oil, cous cous, typical desserts and all the other culinary specialties which have made the Sicilian cuisine world-famous.



WHEN TO STAY

Every season is ideal to stay at Donna Franca. September is the best month to follow in person all the different vintage steps from the hand picking to the ageing in the French oak barrels cellar. In



summer time is nice because the weather is often well ventilated rather than dry in this side of Sicily and during the Spring because of all the colourful landscapes. Donna Franca beside moments of real relax for demanding travellers also offers a unique experience related to the wine, its secrets and art of vinification. Donna Franca makes you find out that each bottle of wine has an its own story to tell.

Cipponeri



Producer: Florio's baglio-La Divina wine cellar
Production area: own estate located on the Cipponeri hill in c/da Florio (street) in Marsala city council.
Grapevines: mixed cultivation of Pericoone (60%) and Nero D'Avola (40%)
Wine type: red (TGO=typical geographical indication of Sicily)
Color: deep-red
Aroma: cherry, husk walnut, wild fruit, vanilla and tabacco
Flavor: ripefruit, fragrant, propotional with persistent tannin, sweet and delicate
Alcohol x% by vol: 14% vol
wine serving temperature: 15-16°C- 60°F
wine and food pairing: it works perfectly with red and game meat

Abbadessa



Producer: Florio's baglio-La Divina wine cellar
Production area: own estate located on the abbadessa hill in c/da florio (street) in marsala city council
Grapevines: mixed cultivation of grillo (60%) and zibibbo (40%)
Wine type: white (TGO=typical geographical indication of sicily)
Color: deep-gold and slightly greenish
Aroma: citrus fruit and rose petals which is typical of the grape of origin
Flavor: sharp, big flavorful, persistent fruity
Alcohol x% by vol: 13,5% vol
wine serving temperature: 9-10°C- 45°F
wine and food pairing: it is a perfect match for seafood and fresh catch

Aruta



Producer: Florio's baglio-La Divina wine cellar
Production area: own estate located on the abbadessa hill in c/da florio (street) in marsala city council
Grapevines: Zibibbo (100%)
Wine type: white (TGO=typical geographical indication of sicily)
Color: shining-gold
Aroma: citrus fruit, apricot and peach, dry figs and honey, aromatic herbs and minerals
Flavor: full-flavored and all-encompassing, sharp, flavorful, fresh, persistent fruity
Alcohol x% by vol: 13,5% vol
wine serving temperature: 9-10°C- 45°F
wine and food pairing: it goes very well withseasoned cheese, fat liver, ricotta cheese-based pastries and almond paste