



SUN GODDESS

by Mary J. Blige

Fantinel

ABOUT MARY J. BLIGE

Iconic Grammy Award-winning singer, songwriter, Oscar-nominated actress, producer and philanthropist, Mary J. Blige is a figure of inspiration, transformation and empowerment making her one of the defining voices of the contemporary music era. With a track record of eight multi-platinum albums, nine Grammy Awards (plus a staggering 32 nominations), two Academy Award nominations, two Golden Globe nominations, and a SAG nomination, among many other accolades, Blige has cemented herself as a global superstar. And in the ensuing years, the singer/songwriter has attracted an intensely loyal fan base—responsible for propelling worldwide sales of more than 50 million albums.

Influenced at an early age by the music of Aretha Franklin, Chaka Khan and Gladys Knight, Blige brought her own gritty, urban-rooted style—fusing hip-hop, soul and honest, frank lyrics—to the forefront on her 1992 debut album *What's the 411?* The multi-platinum set, executive produced by Sean “Diddy” Combs, quickly spun off several hits, including two No. 1 R&B hits: *You Remind Me* and *Real Love*. Blige helped redefine R&B and began forging a unique niche for herself on the more personal second album, 1994's *My Life*. She is loved for her passionate, chart-topping hits like “Be Without You”, “No More Drama” and “Family Affair” all of which have made her a force in music.



Each subsequent album reads like a chapter from an autobiography: *Share My World* (1997), *Mary* (1999), *No More Drama* (2001), *Love & Life* (2003), the multiple Grammy-winning and hit-spewing *The Breakthrough* (2005), *Growing Pains* (2007), *Stronger with Each Tear* (2009), *My Life II... The Journey Continues* (2011), *A Mary Christmas* (2013) and *The London Sessions* (2014). Along the way, she's lined up a string of hit singles, including *Not Gon' Cry*, *Love Is All We Need*, *Seven Days*, *All That I Can Say*, *Family Affair* and *Just Fine*.

Blige released her 14th studio album *Strength of a Woman* in 2017. The first single, "Thick of It," held the number 1 spot on the Urban AC Chart for 16 consecutive weeks after its release in November. Blige also scored her latest #1 single off this album with "U + Me (Love Lesson)." In the summer of 2019, Blige was honored with the BET Lifetime Achievement award, and completed a U.S. Summer tour with New York rapper Nas. Blige released the first two singles off her next studio album, "Amazing (feat. DJ Khaled)" and "Good Morning Gorgeous," at the end of 2021. Most recently, Blige released "Rent Money (feat. Dave East)" in January of 2022, all leading up to her forthcoming 15th studio album "Good Morning Gorgeous," which is set to drop on February 11th. The album release leads into a historic performance at the Pepsi Super Bowl LVI Halftime Show at SoFi Stadium in Inglewood, CA alongside Dr. Dre, Eminem, Snoop Dogg and Kendrick Lamar on February 13th.

On the acting side, Blige starred as Florence Jackson in the 2017 Netflix breakout film *Mudbound*, to which she received critical acclaim including two Academy Award nominations for Best Support Actress and Best Original Song. She starred in the Netflix series "The Umbrella Academy," which premiered on the platform in February 2019.

In April 2020, Blige voiced "Queen Essence" in Dreamworks' *TROLLS WORLD TOUR* movie, and starred in Paramount's *Body Cam*, alongside Nat Wolff, that was released digitally in May 2020. Blige dropped a new single entitled "Can't Be Life," an original song for *Body Cam* that speaks candidly to the current times and is featured over the end credits of the film. Blige is currently starring in STARZ's *POWER BOOK II: GHOST*, a television series inspired by the original show, *POWER*, that premiered on the network in September 2020. *POWER BOOK II: GHOST* is currently airing its second season and has been renewed for a third.

On the producing side, Blige launched her production company, Blue Butterfly, and signed a first-look TV deal with Lionsgate. Blige most recently Executive Produced Lifetime's *The Clark Sisters: First Ladies of Gospel*. The biopic marked the highest-rated original movie for Lifetime since 2016.

Blige has also entered the fashion and beauty realm with her jewelry line "Sister Love" with long-time friend Simone I. Smith and her "Love Me" lipstick line with MAC Cosmetics. Most recently, she launched her own wine collection, Sun Goddess Wines, in collaboration with the internationally prestigious Fantinel Winery. The successful collection currently includes a Pinot Grigio Ramato, a Sauvignon Blanc, a Merlot, a Red Blend, a Prosecco and a Prosecco Rosè.

In 2020, Blige wrote and performed a new song for the celebrated documentary *Belly of the Beast* entitled "See What You've Done." The documentary uncovers illegal sterilizations in women's prisons in the Department of Corrections in California and was filmed over a period of seven years. Blige also recently starred as Dinah Washington in the Aretha Franklin biopic, *Respect*, alongside Jennifer Hudson, which was released in August 2020.

Most recently, Blige worked with Oscar-winning filmmaker Vanessa Roth and Amazon on the documentary "Mary J Blige's My Life" celebrating the 25th anniversary of her famed album *My Life*. Blige is not only the subject of the documentary, where she reflects on her nearly 30-year career within the music industry, but also serves as an Executive Producer through her own production company Blue Butterfly. She also wrote an original song for the documentary, *Hourglass*. The documentary was released via Amazon Prime Video on June 25, 2021.

FANTINEL

Fantinel Winery was born from the passion of Mario Fantinel, a well-known hotelier and restaurateur in Friuli Venezia Giulia (a region in the north-east of Italy), who purchased his first vineyards in 1969 to grow his own grapes and offer a higher standard of wine selections directly to his customers. His love for wine was inherited by his children Luciano, Gianfranco and Loris who, after diligent and careful procurement, expanded the families' vineyard properties into the best areas of the Friuli region.

What began as a small agricultural endeavor, is today a third-generation wine company represented by grandsons Marco and Stefano. Fantinel has become an internationally prestigious winery and an ambassador for the craft of Friulian winemaking in the world.





Marco Fantinel

The heart of the operation is located in Tauriano, part of the ancient village Spilimbergo, which is a cultural town famous around the world for its prestigious Mosaic School. A few miles away, within a stately winery, the Fantinel team manages over 300 hectares of vineyards divided into the renowned Friuli, Prosecco, Collio and Colli Orientali denominations. Each of these exceptional zones contains terroir which provides optimal microclimates for the maturation of the grapes and thus a true expression of each vine variety.

These areas are designated by Italian law as they possess the ideal environment for growing Friuli's indigenous grapes: Friulano, Refosco dal Peduncolo Rosso, Ribolla Gialla and Verduzzo Friulano. A collection of specific international grape varieties has also long claimed their home in this bountiful region, including Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet Franc and Cabernet Sauvignon.

Upholding traditions, a terroir-driven quest for excellence, and deep passion for the land compose the Fantinel family philosophy for producing wines of the highest quality. Through continued dedication and working within these values, Fantinel has become an important point of reference in the Italian wine sector and can boast a remarkable presence in foreign markets. Fantinel wines are successfully exported to over 90 countries, where it sells to top-level restaurant & hotel venues, the finest speciality stores & wines shops and receives excellent reviews by the international press.

FROM FRIULI VENEZIA GIULIA

The place for premium wines

Friuli Venezia Giulia recognized around the world as a source of excellent quality wines. Its particular climate enables the grapes to develop acidity together with fragrant aroma. The terroir in this area is extremely rich in minerals, enhancing the structure and complexity of the wines. Firstly, this territory's particular climate, characterized by a strong temperature difference between night and day, enables the grapes to develop a significant acidity which, in the glass, reveals fragrant aromas with pleasantly vigorous citrus notes for the palate.

The primary aromas show refined flower scents and intense fruits. Secondly, the terroir in this area is extremely rich in minerals, providing and strengthening structure and making Friulian wines fullbodied, complex and long-lasting.



INSPIRATION

“Wine tasting is one of my passions. Wine is culture. Wine is community. Wine is lifestyle. Wine is emotion.”



“I have always been particularly fond of white wines that demonstrate freshness, minerality, and purity. Pinot Grigio is undoubtedly among my favorite varieties.

One day, I asked a friend of mine what is the best Pinot Grigio in the world and he quickly responded that the best Pinot Grigio came from Friuli Venezia Giulia. In deepening my knowledge of this little Italian region I was introduced to Marco Fan-

tinell, owner of one of the leading wineries of this area. Pictures alone helped me fall in love with the Fantinell estate so I decided to go visit it personally.

After walking through the vineyards and tasting with the Fantinell family, I felt extremely connected to the place, and more importantly, the people. The experience inspired me to create my own wines in partnership with Marco Fantinell. »

THE NAME

The name is very personal for me, as it's a name I was given a child by my mother.

The name SUN GODDESS evokes powerful childhood memories that I carry with me today. I've always loved the sun, and as a child I always tried to capture the sun's warmth and energy. It was magical to me, and it's with that spirit, that my sister began calling me “Sun Goddess”

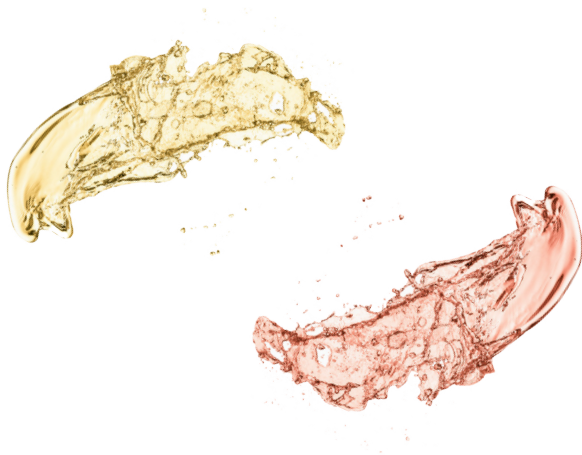
SUN GODDESS

“Sun Goddess” immediately struck me as the perfect name as it connects my real life, conveys the connection between nature, and the personality of wines I enjoy the most, combined with my style and that of Fantinell.

SUN GODDESS WINE COLLECTION

*Sun Goddess wines are produced with love
and passion from sun-kissed vineyards owned
by the Fantinel family in Friuli Venezia Giulia.*

Here, the peculiar microclimate and the precious terroir
guarantee the highest quality and ultimate expression.



PINOT GRIGIO RAMATO

Fascinating with its natural blush color, intriguing with its powerful bouquet, delightfully crisp and refreshing: the original Pinot Grigio.

Beautiful pinkish tinge. The bouquet is intense and complex, with hints of fruits (peach, melon and blackberries).

On the palate it is full-bodied and velvety, with a pleasant acidity, soft tannins and a finish rich in mineral sensations.

With origins in Italy's northeastern province of Friuli Venezia Giulia, Ramato (Italian for "auburn" or "copper") wines are produced by macerating Pinot Grigio grape must with its skins.

The skins' pink hue gives the wines color from a semi-pale pink to dark orange, depending on maceration time.





Grapes: Pinot Grigio

Origin: Friuli DOC

Soil: gravel

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: 5,000

Yield per hectare: 13 tons

Harvest: the grapes are picked at the moment of perfect ripeness, normally at the beginning of September.

Vinification: short maceration (contact with the skins for some hours at cold temperatures) followed by fermentation and maturation in temperature controlled stainless steel tanks.

Appearance: pale pink.

Nose: elegant and complex, with hints of peach, melon, blackberries and earthy notes.

Palate: round with a crisp acidity and a clean finish.

Alcohol: 12.5% vol.

Ideal serving temperature: 10-12°C

Pairings: perfect for aperitif / sipping time but also very food-friendly. Particularly, it goes excellently with hors d'oeuvres, charcuterie, soups and risottos.

SAUVIGNON BLANC

*So typical but so different. An aroma that captures you,
for an absolute experience for the senses: powerfully unique.*

Straw-yellow with lively greenish tinges. The bouquet is intensely aromatic, with tropical and spicy notes of passion fruit, banana, and melon.

On the palate it is particularly structured with a balance between an intense acidity and a velvety smoothness with a long finish.





Grapes: Sauvignon Blanc

Origin: Friuli DOC

Soil: gravel

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: 5,000

Yield per hectare: 13 tons

Harvest: the grapes are picked at the moment of perfect ripeness, normally at the beginning of September.

Vinification: fermentation and maturation in temperature controlled stainless steel tanks.

Appearance: straw-yellow with lively greenish tinges.

Nose: intensely aromatic, with tropical and spicy notes of passion fruit, banana, and melon.

Palate: particularly structured with a balance between an intense acidity and a velvety smoothness with a long finish.

Alcohol: 12.5% vol.

Ideal serving temperature: 10-12°C

Pairings: this Sauvignon Blanc is a very elegant white wine. Especially, its refined aromatic intensity pairs exquisitely with fish hors d'oeuvres and shellfish.

MERLOT

A rich and beautiful aroma.

A full and elegant body. Sun Goddess Merlot is an intensely flavorful and long-lasting red wine.

Ruby red with garnet tinges. Its rich and powerful aroma harmoniously combines typical herbaceous scents with intense red berries and delicate spicy notes.

On the palate it is full-bodied, mineral, pleasantly tannic and elegantly velvety.





Grapes: Merlot

Origin: Friuli DOC

Soil: gravel

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: 5,000

Yield per hectare: 13 tons

Harvest: the grapes are picked at the moment of perfect ripeness, normally in late September.

Vinification: Merlot grapes are partially raisined. This drying method ("appassimento" in Italian) aims at obtaining a more structured, rounded and fruity wine. Grapes are then destemmed and fermented in stainless steel tanks. After macerating, the wine is racked and part of it is transferred to oak barrels for maturation. The wine further ages in the bottle for maturity and balance.

Appearance: deep red with garnet tinges.

Nose: a rich and powerful aroma that harmoniously combines typical herbaceous scents with intense red berries and delicate spicy notes.

Palate: full-bodied, mineral, pleasantly tannic and elegantly velvety. A flavorful and very long-lasting red wine

Alcohol: 13.5% vol.

Ideal serving temperature: 18-20°C.

Pairings: ideal with red meat and savory first courses.

MOON GODDESS

It captivates the senses with its aromatic intensity, warm smoothness and fascinating flavor strength. A powerful RED BLEND with great personality.

Deep red tending to garnet. Its aroma is intense, complex, redolent of wild berries and with a spicy touch. Excellently structured, it fascinates with its round and silky taste with creamy tannins and a delicious finish.





Grapes: Merlot, Cabernet Sauvignon, Cabernet Franc

Origin: IGT Venezia Giulia

Soil: gravel

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: at least 4,500

Yield per hectare: 13 tons

Harvest: the grapes are picked at the moment of perfect ripeness, normally in late September.

Vinification: grapes are partially raisined. This drying method ("appassimento" in Italian) aims at obtaining a more structured, rounded and fruity wine. The grapes slowly macerate at a controlled temperature, then part of the blend ages in oak barrels. The final period in the bottle guarantees a further maturity and balance.

Appearance: deep red tending to garnet.

Nose: intense, complex, redolent of wild berries, especially blackberries, with a spicy touch.

Palate: excellent structure, round and silky taste with creamy tannins and a delicious finish.

Alcohol: 14,5% vol.

Ideal serving temperature: 18-20°C.

Pairings: excellent with red meat and game.

PROSECCO

*Velvety creaminess, aromatic explosion, bubbly freshness.
Sun Goddess Prosecco is the ultimate sparkling wine to
celebrate everyday uniqueness.*

At Fantinel estate, in the heart of Friuli upper plain, a few steps from the mountains, the stony surface and the pronounced temperature differences between night and day allow the ideal conditions to grow grapes for top quality sparkling wines.

Sun Goddess Prosecco, born from the best grapes of selected vineyards, is a premium expression of the territory's sparkling-wine attitude, joining quality excellence and style uniqueness.





SUN GODDESS

PROSECCO
BRUT

PRODUCT OF ITALY

Grapes: Glera

Origin: DOC Prosecco

Soil: gravel

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: 4,000

Yield per hectare: 15 tons

Harvest: grapes are picked at the moment of perfect ripeness, normally at the beginning of September.

Vinification: after the first fermentation, the wine is introduced in small "autoclave" stainless steel tanks for the sparkling process (Charmat Method).

Bead: fine, numerous and long-lasting.

Appearance: straw-yellow with citrine glints.

Nose: intense and extremely elegant, giving off fruity aromas recalling especially apple, pear and peach.

Palate: a creamy essence and a velvety flavor, revealing a structured body rich in volume and smoothness. Acidity is pleasant and perfectly balanced, for a freshness feeling and a delightful after-taste.

Alcohol: 11.5 % vol.

Sugar content: 12 g/l - Brut

Ideal serving temperature: 6-8°C

Pairings: perfect as a glass between meals and for aperitif time, Sun Goddess Prosecco boasts a structure and a crisp, refreshing flavor that easily accompany many dishes. The best pairings include shellfish and seafood starters (oysters, shrimps, lobsters...), crudités in general, salads, cheeses, cured meats. Delicious with Asian dishes like sushi and sashimi.

PROSECCO ROSÉ

It is a Prosecco but is also a Rosè. Combining style and elegance, liveliness and personality, these glamorous pink bubbles embellish the most special moments.

At Fantinel estate, in the heart of Friuli upper plain, a few steps from the mountains, the stony surface and the pronounced temperature differences between night and day allow the ideal conditions to grow grapes for top quality sparkling wines.

Sun Goddess Prosecco Rosè, born from the best grapes of selected vineyards, is a premium expression of the territory's sparkling-wine attitude, joining quality excellence and style uniqueness.





Grapes: Glera, Pinot Noir

Origin: DOC Prosecco

Soil: gravel

Vineyards' average age: 25 years

Training system: Guyot

Vines per hectare: 4,000

Yield per hectare: 14.5 tons

Harvest: the best grapes are picked at the moment of perfect ripeness, normally at the beginning of September.

Vinification: each variety undergoes a separate fermentation (Glera off-skins; Pinot Noir on-skins). After the first fermentation, the blend is created and it is introduced in small "autoclave" stainless steel tanks for the sparkling process (Charmat Method).

Bead: fine, numerous, long-lasting.

Appearance: classy rose petal-pink color.

Nose: fragrant floral aromas, adorned by intriguing fruity notes typical of Glera grape and by hints of red berries, peculiar to Pinot Noir.

Palate: crispy and silky, a full taste perfectly harmonizing acidic and smooth components. An inviting flavor combining Prosecco's fresh style with Pinot Noir's richness.

Alcohol: 11.5% vol.

Sugar content: 12 g/l - Brut

Ideal serving temperature: 6-8°C

Pairings: Sun Goddess Prosecco Rosé is perfect in any convivial occasion, from casual happy hours to the most stylish events. Delicious as an aperitif, Prosecco Rosé is ideal to accompany various appetizers (such as finger-food, fried fish, cutting boards with cold cuts and cheeses) but also more sophisticated fish courses (from raw fish to steamed seafood).



SUN GODDESS



info@sungoddesswines.com

www.sungoddesswines.com

Fantinel

Via Tesis, 8

33097 Tauriano di Spilimbergo - Pordenone - Italia

T +39 0427 591511 - F +39 0427 591529

fantinel@fantinel.com