



CARUSO & MININI®

SCHEDE TECNICHE

falstaff

93 points



94 points



Gold

Jancis Robinson
JancisRobinson.com

17,5/20



91 points



CARUSO & MININI

CUTAJA

NERO D'AVOLA
RISERVA

DENOMINATION
Sicilia
Denominazione di Origine Controllata

VINIFICATION
Careful selection of handpicked grapes. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25° C for 15-20 days. Malolactic fermentation in stainless steel tanks.

AGEING
24 months total, 18 in french and american tonneaux of 500 lt. Final ageing in bottle for 6 months.

WINEMAKER'S NOTE
The vineyards are situated in the surroundings of Mazara del Vallo, past the gravel bank of the river. This testifies to the presence of the typical water-rounded stones called "Cuti". Thus, the name of this wine is derived from the originality of its soil which makes it both unique and special. Complex and intense. Mature red fruits like currant and prune merged perfectly with herbs and scents of cocoa. It's spicy, silky and persistent.

FOOD MATCHING
Rich and powerful wine that goes well with elaborate dishes such as baked-pasta, grilled game or beef.

TECHNICAL DATA
Alcol 14% vol.



MUNDUS vini
THE GRAND INTERNATIONAL WINE AWARD

Gold



91 points

Jancis Robinson
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17,5/20



Silver



90 points



CARUSO & MININI

DELIA NIVOLELLI

SYRAH RISERVA

DENOMINATION
Delia Nivolelli
Denominazione di Origine Controllata

VINIFICATION
Careful selection of the handpicked grapes. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25° C for 15-20 days. Malolactic fermentation in stainless steel tanks.

AGEING
24 months in French tonneaux of 500 liters. Final ageing in bottle for 6 months.

WINEMAKER'S NOTE
It shouldn't be a surprise that our top red is made of a non-indigenous variety; Syrah is the best-adapted black grape in the western Sicilian soil. Two years of ageing in tonneaux have give it the Riserva Apellation. A combination of power and smoothness is supplemented by a touch of fruitiness made intriguing by a thin vein of oak. The harmonious roundness found in one's mouth does not affect the fragrance of the fruit.

FOOD MATCHING
A strong wine that plays a main role at any table where it's served. However, it maintains respect for all types of dishes, even the most delicate ones.

TECHNICAL DATA
Alcol 14,5% vol.





96 points



18/20



Gold

v i t a e

la guida vini

2022

TTTT

4 viti



93 points



92 points



Nino

Rosso
Sicilia IGT

DENOMINATION

Sicilia
Indicazione Geografica Tipica

GRAPES

Nero d'Avola, Perricone, Frappato e Nerello Mascalese

VINIFICATION

Grapes are handpicked in two different moments: mid-september and first decade of October. In September the grapes are picked in small wooden crates and stored in well-ventilated drying-rooms known as "fruttai" at a controlled temperature of 25° for 20 days where it loses about 40 % of its weight. This technique also known as "appassimento" enriches the grape's aromatic profile. In October the remaining part of the grapes, are picked following a very careful selection on the plant, choosing only the grapes that are still in good shape after they have been sundried naturally by the Sicilian sun. Into one steel tank all the grapes together begin the process of maceration and fermentation at a low temperature that can last up to a month, and only after the malolactic fermentation is over, the grapes can be finally pressed.

AGEING

Four years in French and American Tonneaux hand made by a Sicilian master cooper . 12 months in the bottle follow.

WINEMAKER'S NOTE

This wine is the result of the best selection of our red grapes and it's, without hesitation, our icon wine. It wants to render a tribute to NINO, who is Stefano's, Roberto's and Francesco's father, wrapping into one zip the values he left them: love for the vine, the culture and the land.

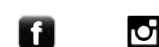
FOOD MATCHING

Wine rich and powerful, only for experts.

TECHNICAL DATA

Alcol 15% vol.

www.carusoeminini.com



90 punti



ARANCINO

BIANCO MACERATO



DENOMINATION

Terre Siciliane
Indicazione Geografica Protetta

VINIFICATION

Twenty days of grape mash maceration, spontaneous fermentation at controlled temperature of 15 degrees with its own yeast.

AGEING

In steel tank sur-tees for 4 months, following aging in the bottle.

WINEMAKER'S NOTE

Distinctive and important wine. Golden yellow with light russet shades. At the nose expres hints of candied citrus and herbs typical of the Mediterranean. On the palate the salinity and tannins harmonize with the extreme freshness, giving an elegant and persistent finish.

FOOD MATCHING

This wine is perfect matching with any kind of dish based on clams and crustaceans, fish dishes, foie gras, blue cheeses and white meats in general.

TECHNICAL DATA

Alcol 12,5% vol.



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internationaler
bioweinpreis
WINE System AG

Gold



92 points

falstaff

91 points

Antonio Galloni
presents
vinous
explore all things wine

93 points



CARUSO & MININI

NATURALMENTE BIO

CATARRATTO

DENOMINATION
Sicilia
Denominazione di Origine Controllata

VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4°C for 12-24 hours. Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16-18°C for 20 days.

AGEING

Sur-lees in tank. 2 months in the bottle follow.

WINEMAKER'S NOTES

Fresh and clean. Elegant and balanced fragrance that ends in a mineral and long finish.

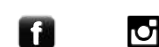
FOOD MATCHING

Any type of easy pasta. Goes well with white meat. Great as an aperitif.

TECHNICAL DATA

Alcol 12,5 % vol.

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explore all things wine

91 points



CARUSO & MININI

NATURALMENTE BIO

GRILLO

DENOMINATION
Sicilia
Denominazione di Origine Controllata

VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4° C for 4-12 hours. Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16°C in oak and acacia tonneaux.

AGEING

In stainless steel tanks "sur lies", 2 batonages a day. Final ageing in the bottle for 2 months.

WINEMAKER'S NOTES

Grillo vines are the flagship of our varieties. For this wine we have chosen the highest hill in order to exalt its freshness and flavour. We put it into tonneaux to trap its body giving it a delicate note of oak and acacia. Such good care for a wine symbol of western Sicily. Intensity and elegance are the perfect mix of this wine. Wide bouquet with a natural delicacy.

FOOD MATCHING

The most refined fish and vegetable-based pastas are the perfect match for this wine. The hallmark dish to paired with grillo is grilled swordfish. Quite surprising how it can wedge itself in among the flavours of the Sicilian cuisine.

TECHNICAL DATA

Alcohol 12,5% vol.

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WINE System AG

Gold



90 points

falstaff

91 points

Antonio Galloni
PRESENTS

vinous
explore all things wine

91 points

JSI WINE RATINGS

90 points



CARUSO & MININI

NATURALMENTE BIO

NERO D'AVOLA

DENOMINATION

Sicilia
Denominazione di Origine Controllata

VINIFICATION

Carefully picked up by hand. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days. Malolactic fermentation in stainless steel tanks

AGEING

50% in barrels of 225 lt for 2 months, the remaining 50% in stainless steel tanks. 2 months in the bottle follow..

WINEMAKER'S NOTE

Fruity and vibrant Nero d'Avola finds a balance of soft tannins and a harmonic finish.

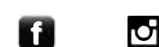
FOOD MATCHING

Great with grilled meat and aged cheeses.

TECHNICAL DATA

Alcol 13,5 % vol.

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internationaler
bioweinpreis
WINE System AG

Gold



92 points

falstaff

91 punti

Antonio Galloni
PRESENTS

vinous
explore all things wine

96 points

WINE ENTHUSIAST

90 points

JSI WINE RATINGS

90 points



CARUSO & MININI

NATURALMENTE BIO

PERRICONE

DENOMINATION

Terre Siciliane
Indicazione Geografica Protetta

VINIFICATION

Careful selection of handpicked grapes. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days. Malolactic fermentation in stainless steel tanks.

AGEING

6 months in stainless steel tanks. Final ageing in bottle for 3-6 months.

WINEMAKER'S NOTES

For decades the Perricone, or the so-called pignatello, had been the undisputed leader of the red grapes in western Sicily. A careful vinification has transformed the prickly character into a incomparable personality: a one of a kind wine. Rich with red fruits, mixed with notes of liquorice, a typical expression of the relationship between the variety and its land. Wine of great power and harmony while expressing, at the same time, a fresh and lively character.

FOOD MATCHING

Charcuterie and other salty antipasti, eggplant parmigiana, veggio pies and cheeses

TECHNICAL DATA

Alcohol 13,5% vol.

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