

## Masterclass 4

Saturday, may 11  
09:30 – 11:00

**From Marsala to central Sicily and Noto**  
ENG

*Pietro Russo*

- Pellegrino – Doc Pantelleria, I Sesi 2022
- Fazio – Doc Erice, Calebianche Catarratto 2023
- Alessandro di Camporeale – Doc Monreale, Vigna di Mandranova 2022
- Principe di Corleone – Doc Sicilia, Ridente Angelica 2023
- Castellucci Miano – Doc Valledolmo, Shiarà 2022
- Cristo di Campobello – Doc Sicilia, Laluci 2023
- Casa Grazia – Docg Cerasuolo di Vittoria, Brunetti D’Opera 2021
- Tenute Navarra – Docg Cerasuolo di Vittoria, Maribù 2022
- Zisola – Doc Noto, Doppiozeta 2021
- Girolamo Russo – Doc Etna Rosso, San Lorenzo 2021
- Nicosia – Doc Etna Rosso Riserva, Contrada Monte Gorna, Vecchie Viti 2015
- Colosi – Doc Malvasia delle Lipari Passito, Najim 2022

# ISESI

## BIANCO PANTELLERIA DOC

*From the cultivation of sapling grapes, included on Unesco World Heritage list, a white Pantelleria Doc wine, an authentic expression of this unique land.*



### GRAPE VARIETY

Zibibbo - head-trained bush vines, Unesco world heritage

### TERRITORY OF ORIGIN

Island of Pantelleria, Sibà, Mueggen, Barone and Khamma districts

### TERROIR

**Soil composition:** volcanic, sandy and slightly clayey soil.

**Altitude:** 300 m above the sea.

**Climate:** Mediterranean, mild winters, limited rainfall, very hot and windy summers.

### VINIFICATION AND AGEING

Hand-picked harvest during the first ten days of September. Reductive vinification with soft pressing and subsequent long fermentation at a low temperature. Ageing in steel for 12 months.

### TASTING NOTES

**Colour:** straw yellow.

**Aroma:** marked notes of green apple, white peach, caper flower and jasmine, accompanied by slight hints of sage.

**Flavour:** dry, balanced, with a proper softness and pleasantly sapid.

### PAIRING

Ideally paired with fish and shellfish dishes, such as pantesca or pasta dishes with lobster. It can also be paired with vegetarian dishes, such as fava bean soup or vegetable taboulè. Serve at 8°-12°C.

### ALCOHOL CONTENT

13% by Vol.

### SIZE

75 cl



## CALEBIANCHE - CATARRATTO



Dry, sapid, balanced. A pure Catarratto that expresses its varietal characteristics with class and harmony. The grapes are harvested by hand to preserve the integrity of the grapes. After destemming, for a full extraction of the polyphenolic substances, the must undergoes a cold maceration of the skins. The grapes are then soft pressed, followed by a slow and thermo-controlled fermentation. Calebianche, at the top of Fazio's quality pyramid, is characterized by an aromatic bouquet of melon and peach enriched by sweet hints of spring flowers. A combination of elements that make this wine a versatile product, that arises pleasant emotions to who drinks it.

**DENOMINATION:** DOC Erice

### ENO-SENSORY ANALYSIS



**COLOR:** Bright straw yellow



**BOUQUET:** Great notes of white melon and peach are enriched by floral scents of orange blossom and jasmine



**TASTE:** Soft and dry, it has an excellent flavor that enhances the aromas. The finish is long and harmonious

### HOW TO TASTE IT

**PAIRING:** Raw fish, crustaceans, molluscs, grilled tuna, swordfish. It also goes well with white meats and seared vegetables.

**RECOMMENDED GLASS:** Tulip

**SERVING TEMPERATURE:** 9 ° C

### ON THE MARKET

**DISTRIBUTION CHANNEL:** Ho.re.ca.

**ANNUAL PRODUCTION:** 12,000 bottles

**FORMATS:** 75 cl

**PACKAGING:** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE:** Espalier system

**VARIETIES USED:** 100% Catarratto

**VINEYARD LOCATION AREA:** DOC Erice area

**ALTITUDE:** 350 meters above sea level

**TYPE OF SOIL:** Clayey with presence of Calcarinite

**EXPOSURE OF THE VINES:** South - West

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 4000

**GRAPE YIELD QUINTALS/HA:** 75 q/ha

**HARVEST PERIOD:** First ten days of September

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 12.5% Vol.

**CONCENTRATION OF SULPHITES:** 95 mg/L

**VINIFICATION IN WHITE:** Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and very slow, thermo-controlled fermentation. Cold bottling.

**REFINING IN BOTTLE:** 4 months.

**LONGEVITY OF THE WINE:** 5 Years

# MONREALE BIANCO | Vigna di Mandranova

In the estate's most antique vineyard, on the hilltop overlying Contrada Mandranova, Catarratto reveals all its potential with one of its very best expressions.

*A brilliant combination of the grape variety's features and territorial peculiarities, it is an elegant wine, to be uncorked on special occasions. Alluring and harmonious thanks to its fruity and floral bouquet, it will strike you with its pleasantly spicy and mineral finish.*

**TYPE OF WINE** | *Catarratto Monreale Doc - Organic*  
**GRAPE VARIETY** | *100% Catarratto Extra Lucido*

## TECHNICAL FEATURES

**Type of soil** | *hilly, with sandy loam and good presence of skeleton*

**Altitude** | *450 metres above sea level*

**Year of planting** | *1988*

**Production area** | *Contrada Mandranova*

**Training system** | *espalier with Guyot pruning*

**Piante per ettaro** | *4,400 per hectare*

**Resa per ettaro** | *70 quintals*

**Harvest period** | *last week of September with manual bunch picking and sorting*

**Maturation** | *12 months in steel tanks on its lees at 10-12 °C, with a small fraction undergoing a 12-month maturation in 600-litre French oak tonneau*

**Aging in bottle** | *at least 6 months at steady temperature (18 °C)*

## TASTING NOTES

**Colour** | *straw yellow with bright greenish reflections*

**Aroma** | *the fruity and floral bouquet, with notes of white flowers, lemon peel and green apple is complemented with a spicy and mineral finish, in which notes of white pepper and flint emerge*

**Taste** | *the broad mouthfeel and the remarkable structure are backed up by a marked acidity, providing great balance and uprightness, with surprising persistence*

**PAIRINGS** | *unparalleled with sea urchin flavoured spaghetti*

**SERVICE TEMPERATURE** | *10-12 °C*



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

## RIDENTE ANGELICA GRILLO

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**Denomination: SICILIA DOP (Denominazione d'Origine Protetta).**

Dry, light, aromatic. A name that echoes in the myth and legend of Sicilian epic poetry. Ridente Angelica by Principe di Corleone best highlights all the potential of one of the most traditional white grape varieties: Grillo. After a manual harvest of the grapes (mid-September) and a subsequent soft pressing, fermentation takes place, carried out at a thermo-controlled temperature. A simple and direct white, with a mature and well-balanced sip, with good persistence.

### ENO-SENSORY ANALYSIS

**Colour:** Deep yellow.

**Aroma:** There are hints of peach and apricot enriched by light notes of almonds and mandarin.

**Taste:** Dry, fresh and velvety in the mouth.

### HOW TO TASTE

**Pairings:** It goes well with fish and shellfish dishes but also mixed grills and seafood.

**Recommended glass:** Tulipano.

**Serving temperature:** 10/12°C.

### ON THE MARKET

**Origin of the name:** Inspired by a character from Sicilian epic poetry.

**Distribution channel:** Ho.Re.Ca

**Annual production:** 10,000 bottles

**Sizes:** 75 cl

**Packaging:** Cartons of 6 bottles

### AGRONOMICAL DATA

**Grape variety used:** 100% Grillo

**Location area:** Contrada Malvello, Monreale (PA).

**Altitude:** 300 m. above sea level

**Soil type:** clayey.

**Orientation and exposure:** North East-South West.

**Training system:** Guyot.

**Grape yield:** 100 quintals/ha

**Harvest period:** Mid-September.

**Type of collection:** Manual, in boxes.

### ENOLOGICAL DATA

**Alcohol content:** 12.5% Vol.

White vinification: Destemming, cold maceration and soft pressing of the grapes. Winemaking takes place at a controlled temperature in stainless steel tanks.





CASTELLUCCIMIANO  
VITICULTURA DI MONTAGNA

*Slowly and Glocally yours*

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**SHIARÀ** | Territorio Alle pendici delle Madonie ad un'altitudine di 950-1.050 m. s.l.m. Vitigno Catarratto. Allevamento alberello. Potatura a sperone e guyot. Età vigneti 30/40 anni. Terreno sabbioso, argilloso, medio impasto, con reazione alcalina dovuta alla presenza di calcare attivo. Vendemmia ottobre. Vinificazione in bianco. Fermentazione a temperatura controllata. Fermentazione malolattica non svolta. Affinamento in vasca d'acciaio inox per 6 mesi ed in bottiglia per 4 mesi. Tipologia DOC Valledolmo - Contea di Sclafani - Sicilia. Gradazione alcolica 13,5% vol..

**Location** On the Madonie mountain slopes, at an altitude of 900-1.000 m. above sea level. **Grape variety** Catarratto. **Growing method** sapling. **Pruning method** spur and guyot. **Average Age of vineyard** 30/40 years. **Soil** half sandy and clay with alkyl reaction due to the limestone. **Grape harvest** in october. **Wine production** making white vinification method. **Fermentation** temperature controlled. **Malolactic fermentation** not done. **Secondary fermentation** kept in steel ponds for 6 months and in bottles for 4 months. **Tipology** DOC Valledolmo - Contea di Sclafani - Sicilia. **Alcoholic strength** 13,5% vol..



Castellucci Miano ha ottenuto la certificazione da parte di un ente terzo indipendente [DNV], che attesta il rispetto dei 10 requisiti di sostenibilità inseriti nel disciplinare SOS tain. Ecco perché nelle retro etichette dei vini Castellucci Miano trovate il marchio SOS tain. Questa certificazione è una garanzia per i consumatori che vogliono fare scelte d'acquisto responsabili e una testimonianza dell'impegno di Castellucci Miano nel perseguire uno sviluppo nel pieno rispetto dell'ambiente, che sia socialmente equo e al tempo stesso economicamente utile.

Castelluccimiano Winery, has obtained certification from DNV, by an independent third party and authorisation by the Sicily SOS tain Foundation to use the SOS tain label, which certifies compliance with the 10 sustainability requirements of the Sostain specification. That's why on the labels of our wines you can find the logo SOS tain, a guarantee for consumers who are attentive to the protection of the environment, which Castelluccimiano Winery pursues in respect of the biodiversity of its territory, economically sustainable and fair.

## LALÙCI

2023 - Grillo 100%

Sicilia Denominazione di Origine Controllata

*That which is forgotten is as though it never came to pass. All that exists is reminiscence – Lalùci – light that unveils and reveals. The primordial concept. The archetype. It is as it should be. The Grillo of Baglio del Cristo di Campobello.*

Grapes harvested between the last decade of August and the first of September 2023.

No. of bottles produced: 45.326

Released: March 2024

Plants per hectare: 4.000

Yield per hectare: 90 ql.

Hilly terrain, mainly calcareous and chalky with dark patches, 260 meters above sea level.

Hand harvesting in small crates.

After de-stemming and crushing, the temperature of the grapes is dropped to 8-10°C for the maceration. A light pressing follows, after which the free-run wine is separated and decanted through the process of natural sedimentation at low temperature. Four months on the lees in temperature-controlled stainless steel tanks and at least three months in bottle.

*Intense aromas of yellow and white flowers that take on mineral notes, turning to citrus fruits, white peach, pear and green apple. Delicious now or can be cellared over 10 years.*

Alcohol content: 13,50% vol

Total acidity: 6,10 g/l

pH: 3,25 - Dry extract: 21,80 g/l

Serving temperature: 8 - 10 °C



BAGLIO DEL  
**CRISTO DI CAMPOBELLO**

[www.cristodicampobello.it](http://www.cristodicampobello.it)

**Fatica di solchi di mare  
visione di viaggi da amare.  
L'approdo nel tempo  
si ergeva sicuro di luce divina.  
Famiglia di terre custode Brunetti  
del far e d'operare.**



**Certificazione  
in biologico**  
Organic  
Certification



CASA GRAZIA

Strada vicinale Spina Santa  
C.da Passo di Piazza  
93012 Gela - Sicilia - Italia

**Nome del vino:**

Brunetti D'Opera

**Classificazione:**

Cerasuolo di Vittoria D.O.C.G. Sicilia

**Varietà:**

Nero d'Avola 60%, Frappato 40%

**Zona di produzione:**

Riserva Naturale del Lago Biviere

**Tipologia del terreno:**

Terre tendenti al sabbioso con presenza di scheletro

**Sistema di allevamento:**

Controspalliera con potatura a Guyot

**Densità di impianto:**

4000 - 4500 ceppi per ettaro

**Resa per ettaro:**

70 quintali Frappato, 70 quintali Nero d'Avola

**Epoca di vendemmia:**

Seconda e terza decade di Settembre

**Raccolta:**

Manuale

**Vinificazione in rosso:**

Selezione manuale dei grappoli, diraspapigiatura delle uve, macerazione sulle bucce, rimontaggi brevi e frequenti durante la fermentazione tumultuosa, se ne riduce la frequenza a fine fermentazione

**Contenitore di fermentazione:**

Acciaio

**Temp. fermentazione:**

25°C

**Durata fermentazione:**

8 giorni

**Tempi di macerazione sulle bucce:**

15 - 20 giorni

**Fermentazione malolattica:**

Totalmente svolta dopo la fermentazione alcolica

**Affinamento:**

12 mesi in barriques di cui 25% in barriques nuove e 75% in barriques di secondo e terzo passaggio

**Affinamento in bottiglia:**

Minimo 6 mesi

**Gradazione alcolica:**

13 - 14% Vol.

**Name of wine:**

Brunetti D'Opera

**Classification:**

Cerasuolo di Vittoria D.O.C.G. Sicilia

**Varieties:**

Nero D'Avola 60%, Frappato 40%

**Production Area:**

Natural Reserve of Biviere Lake

**Type of Soil:**

Slightly tending to sandy with a skeleton presence

**Training System:**

Espalier with a double Guyot pruning system

**Planting Density:**

4000 - 4500 plants per hectare

**Yield per hectare:**

70 quintals Frappato, 70 quintals Nero d'Avola

**Harvest period:**

Second and third ten days of September

**Harvest method:**

Manual

**Vinification:**

Manual selection of bunches, destemming and crushing of the grapes, maceration on the skins, short and frequent pumping over during tumultuous fermentation, reducing the frequency at the end of fermentation.

**Fermentation containers:**

Steel vats

**Fermentation temperature:**

25°C

**Fermentation duration:**

8 days

**Maceration time of skins:**

15 - 20 days

**Malolactic fermentation:**

Totally carried out after alcoholic fermentation

**Aging:**

12 months in barriques: 25% in new barriques and 75% in second and third passage barriques

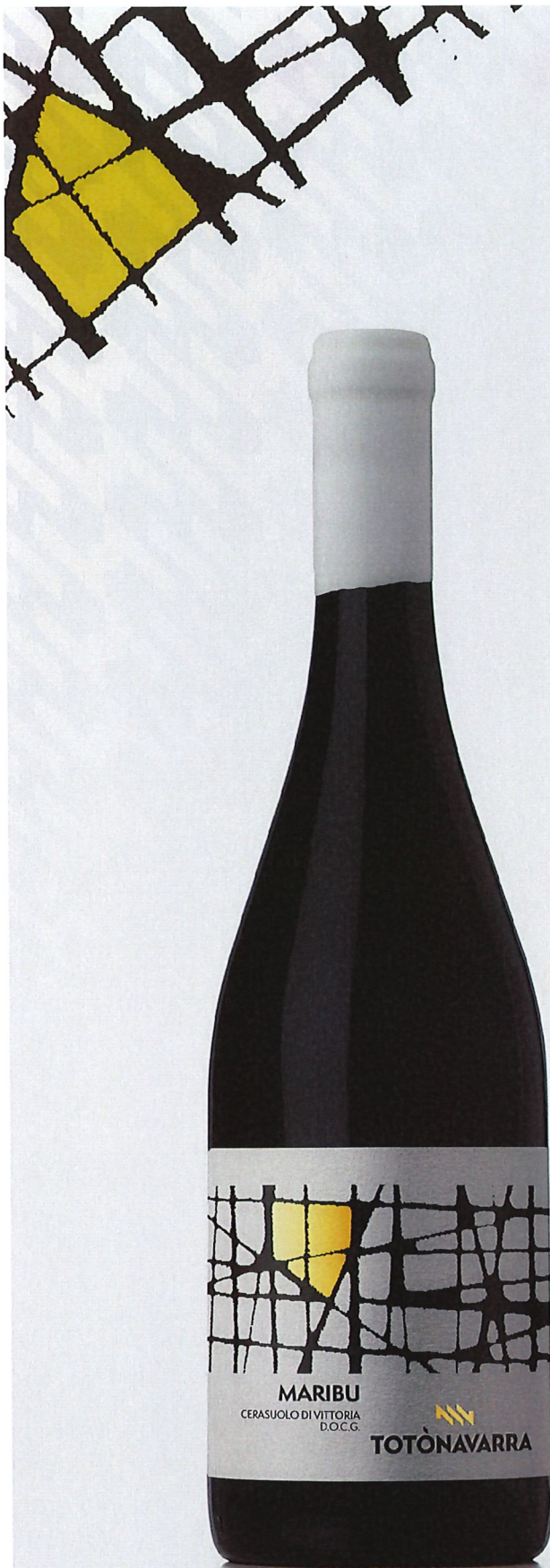
**Aging in bottle:**

6 months minimum

**Alcoholic content:**

13 - 14% Vol.





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*Its name comes from the three surrounding districts in which Tenute Navarra arise: Mazzarino hence MA, Riesi hence RI, and Butera hence BU.*

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# MARIBU

Line \ \ Premium

Maribu is the Cerasuolo di Vittoria created by the Navarra Family, which tells the story of a territory, which has an inclination and a long passion that goes back centuries for wine cultivation.



Nero D'avola  
Frappato



In red



14% vol



17°C/18°C



Silver Medal  
Frankfurt International  
Trophy 2023



90 points Falstaff  
Trophy Sizilien  
2023



Bronze Medal  
Decanter World Wine  
Awards 2023



85,20 points  
Concours Mondial  
de Bruxelles  
2023



Gold Medal  
Concours International  
de Lyon 2024

**NAVARRA**

# MARIBU

## Cerasuolo di Vittoria D.O.C.G.

### Appellation

Cerasuolo di Vittoria D.O.C.G.

**Grapes:** Nero d'Avola 60% - Frappato 40%

### Production Year

2022

### Produced bottles

6144 - 75 cl; 100 - 150 cl

### Production Area

Contrada San Giacomo - Butera (CL)  
Contrada Judeca nell'agro di Butera (CL)

### Soil composition

Nero d'Avola : Medium consistency and tendentially clayey  
Frappato: medium consistency and tendentially sandy

### Elevation

350 / 400 m above sea level

### Exposure

Judeca: south/southwest  
San Giacomo: south/south-east, and flat

### Planting density

250x100 cm

### Vine training system

Espalier training

### Vine pruning

Guyot

### Vine stocks/Ha

4000

### Vine average age

10 years

### Harvest

By the second ten days of September

### Winemaking

In red

### Fermentation temperature

24°C/26°C

### Malolactic fermentation

Completed

### Aging

12 months on the lees in stainless steel vats, 2 months in bottles

### Serving temperature

17°C/18°C

### Alcohol content

14%



  
**NAVARRA**



# NAVARRA

**SOCIETÀ AGRICOLA TENUTE NAVARRA S.R.L.**

**Registered Office and Estate**  
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# ZISOLA

## DOPPIOZETA

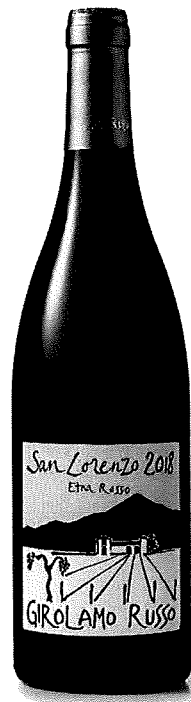
2021

### DALLA PUNTA PIÙ ESTREMA DELLA SICILIA

The Nero d'Avola "cru", from the three best single estate parcels rigorously bush trained. It comes from an organic viticulture (in conversion) combined with a sartorial work to best express the biodiversities of these three parcels. Naturally fermented and unfiltered.

<b>Appellation:</b>	Sicilia Noto Rosso DOC
<b>Winery:</b>	Zisola - Contrada Zisola - Noto (Siracusa)
<b>Grape varieties:</b>	100% Nero d'Avola
<b>Alcohol:</b>	13,06% vol.
<b>Total acidity:</b>	6,00‰
<b>Vineyards location:</b>	3 parcels (Piscina, Sopra Navel, Mandorleto) 95-130 m (310-425 ft) a.s.l.; S/E exposure
<b>Soil:</b>	Medium texture, calcareous and mineral with a good rocky structure
<b>Agriculture:</b>	Organic (in conversion)
<b>Vineyards age:</b>	13 - 18 years
<b>Training system:</b>	Head-pruned bush vines
<b>Nr. of vines per hectare:</b>	5,550
<b>Harvest:</b>	Hand picked from September 10th
<b>Fermentation:</b>	Naturally in small stainless steel tanks without any addition of yeast or temperature control
<b>Maceration:</b>	Over 30 days on the skins
<b>Malolactic fermentation:</b>	Spontaneous in oak
<b>Ageing:</b>	Over 16 months in 500 lt Tonneaux (medium toasting - 50% new)
<b>Finissage:</b>	Over 4 months in concrete tanks
<b>Filtration:</b>	Unfiltered
<b>Bottling:</b>	December 2023
<b>Available on the market:</b>	October 2024
<b>Production:</b>	19,900 bottles
<b>Formats:</b>	750 ml - 1,5 lt - 3 lt
<b>First vintage:</b>	2006
<b>Ageing potential:</b>	Over 20 years
<b>Key descriptors:</b>	Intense, pronounced spices and fruit flavors, powerful and elegant texture





PROPERTIES	Volcanic soil; sandy, rich in minerals
AGE	From 70 to over 100 years
ALTITUDE	Between 750 m and 780 m above sea level
AREA	A selection from 7.48 ha
EXPOSURE	Northern slopes of Mt. Etna
PLANT DENSITY	4,500 vines per ha
TRAINING SYSTEM	<i>Alberello</i> and "modified" <i>alberello</i> on espaliers.
YIELD/HA	3,000 kilos
HARVEST PERIOD	The last week of October
HARVESTING	Manual
FERMENTATION: by the yeasts naturally present on the grapes.	Performed spontaneously
FERMENTATION TEMPERATURE	28°C-30°C
TIME OF MACERATION ON THE SKINS	15 days
MALOLACTIC FERMENTATION	In the spring; spontaneous
CONTAINERS FOR MATURATION	Pre-used 2600 lt. oak casks
LENGTH OF MATURATION	18 months
AFFINAMENTO IN BOTTIGLIA	Minimum 6 months

# San Lorenzo

Etna Rosso D.O.C.

## VARIETY

NERELLO MASCALESE, with a small percentage of Nerello Cappuccio

## PRODUCTION ZONE

Contrada San Lorenzo (Randazzo)

## CRU

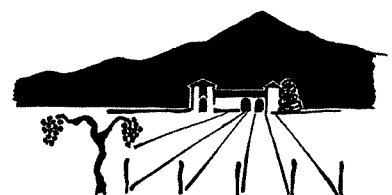
San Lorenzo

## NUMBER OF BOTTLES

4,000

## ALCOHOL

14%



GIROLAMO RUSSO

TENUTE NICOSIA • COLLEZIONE DI FAMIGLIA

## MONTE GORNA "VECCHIEVITI" ETNA ROSSO RISERVA

RISERVA RED WINE • ETNA DENOMINAZIONE DI ORIGINE CONTROLLATA

This reserve red wine is produced from Nerello Mascalese grapes cultivated on the high slopes on Monte Gorna vineyards. Nerello Mascalese is the main native variety of Etna. The volcanic terroir gives it unique characteristics and a great minerality. The low yields in the vineyard, the hand picking into crates and the careful selection of the grapes makes this Etna Rosso a very elegant wine. The ageing for almost 4 years, with a stay of 24 months in French oak barriques (second and third passage), creates a very complex flavor profile.

Grape varieties Nerello Mascalese 100%

Alcohol content 13,5% vol.

Production area: Tenuta Monte Gorna - Trecastagni (CT) - Mt Etna

Vineyards

Altitude: 700-750 m. a.s.l.

Exposure: South - East

Microclimate: temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range.

Soil: the soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils, often made up by small sized pumice stones, known as "ripiddu", found mostly on extinguished volcanic cones such as Mt Gorna.

Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

Training system: old "alberello" trained vines.

Harvest: by hand into crates, in the mid-end of October.

Maceration: cold maceration for 24 hours.

Fermentation: on the skins follows for 3 weeks at a controlled temperature of 22°C.

Ageing: aged in French oak barrique for 24 months and in the bottle for at least 12 months.

Tasting notes

Color: ruby red with garnet highlights.

Nose: floral hints, spicy notes and scents of licorice, rose hips, dried fruits; a very complex flavor profile that evolves further into the glass in elegant tertiary aromas.

Palate: on the palate displays an intact freshness and soft tannins, not yet entirely tamed; an elegant, structured, harmonious taste with a long finish.

Food Pairings: excellent with mature cheese, tagliatelle with Porcini mushrooms, ragout of white meat, game birds, black pork sausage.

Serving temperature: 16-18°C.

ANNOTATIONS

  
— T E N U T E —  
**NICOSIA**



## "NA'JM" MALVASIA DELLE LIPARI DOP PASSITO

Nel rispetto della millenaria tradizione enologica dell'Isole Eolie nasce questo vino, dal sapore caldo e vellutato con una leggera tannicità, dall'ottima struttura e grande equilibrio. Colore dorato tendente all'ambra con un bouquet di frutta fresca che varia dall'albicocca al fico, miele, mandorle seguite da sensazioni floreali di gelsomino. Si sposa bene con dolci secchi e cucchiaio. Perfetto con formaggi erborinati. Ottimo vino da dessert e da meditazione.

Uve Malvasia Delle Lipari 95%  
e Corinto Nero 5%

Zona di produzione: Capo Faro - Salina,  
Isole Eolie

La vendemmia avviene a fine settembre ad appassimento delle uve sui graticci. L'affinamento in vasche di acciaio inox a temperatura controllata per 1 anno, poi in bottiglia per ulteriori 4 mesi.  
Gradazione alcolica: 13% vol  
Temperatura di servizio: 15° C

## "NA'JM" MALVASIA DELLE LIPARI DOP PASSITO

*Obtained from Malvasia and Corinto Nero grapes, grown in the age-old tradition of the aeolian islands, it has a warm velvety taste, slight hints of tannin, excellent and balanced structure with a golden-amber colour, there are hints of fresh fruit: apricot, fig, almond, ranging to honey, followed by floral sensations of jasmine. It goes well with desserts and ice cream. Particularl, recommended with marbled cheeses. Excellent on its own, for a quenching break.*

Wine varietal: Malvasia Delle Lipari 95%  
Corinto Nero 5%

Production area: Capo Faro - Salina,  
Eolie Islands

*The grapes are harvested at the end of September. After the late harvest and after drying grapes on trellis, the grapes are gently pressed. The must is set for alcoholic fermentation for around 20-25 days at controlled temperature in stainless steel. Aged 1 year in stainless steel tanks, followed by 4 months of ageing in bottle.  
Alcohol content: 13% vol  
To be tasted at 15° C*





Scilia en Primur 2024 - Social Media & Contacts

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#delicious  
#travel

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#win  
#amazing  
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#delicious  
#travel

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	Web	Facebook	Instagram	Twitter	Email
Alessandro di Camporeale	https://www.alessandrocamporeale.it	https://www.facebook.com/AlessandroCamporeale	https://www.instagram.com/alessandrocamporeale	https://twitter.com/AlessandroCamporeale	info@alessandrocamporeale.it
Animatrea	https://www.animatrea.it	https://www.facebook.com/Animatrea	https://www.instagram.com/animatrea	https://twitter.com/Animatrea	animatrea@animatrea.it
Arianna Occhipinti	https://www.ariannaocchipinti.it	https://www.facebook.com/ariannaocchipinti	https://www.instagram.com/ariannaocchipinti	https://twitter.com/ariannaocchipinti	arianna@ariannaocchipinti.it
Assili	https://www.assili.it	https://www.facebook.com/assili	https://www.instagram.com/assili	https://twitter.com/assili	marketing@assili.it
Baglio del Cristo di Campobello	https://www.baglio.cristo.campobello.it	https://www.facebook.com/baglio.cristo.campobello	https://www.instagram.com/baglio.cristo.campobello	https://twitter.com/baglio.cristo.campobello	info@bagliocristo.campobello.it
Baglio di Pignone	https://www.baglio.pignone.it	https://www.facebook.com/baglio.pignone	https://www.instagram.com/baglio.pignone	https://twitter.com/baglio.pignone	info@bagliopignone.it
Barone di Villagrande	https://www.barone.villagrande.it	https://www.facebook.com/barone.villagrande	https://www.instagram.com/barone.villagrande	https://twitter.com/barone.villagrande	info@barone.villagrande.it
Bernini	https://www.bernini.it	https://www.facebook.com/bernini	https://www.instagram.com/bernini	https://twitter.com/bernini	info@bernini.it
Caracciolo	https://www.caracciolo.it	https://www.facebook.com/caracciolo	https://www.instagram.com/caracciolo	https://twitter.com/caracciolo	info@caracciolo.it
Casa Grata	https://www.casagrata.it	https://www.facebook.com/casagrata	https://www.instagram.com/casagrata	https://twitter.com/casagrata	info@casagrata.it
Carlucci Milano	https://www.carlucci.milano.it	https://www.facebook.com/carlucci.milano	https://www.instagram.com/carlucci.milano	https://twitter.com/carlucci.milano	info@carlucci.milano.it
Cherra	https://www.cherra.it	https://www.facebook.com/cherra	https://www.instagram.com/cherra	https://twitter.com/cherra	info@cherra.it
Cibisi	https://www.cibisi.it	https://www.facebook.com/cibisi	https://www.instagram.com/cibisi	https://twitter.com/cibisi	info@cibisi.it
Cottanera	https://www.cottanera.it	https://www.facebook.com/cottanera	https://www.instagram.com/cottanera	https://twitter.com/cottanera	info@cottanera.it
Covello	https://www.covello.it	https://www.facebook.com/covello	https://www.instagram.com/covello	https://twitter.com/covello	info@covello.it
CVA di Condati	https://www.cvacondati.it	https://www.facebook.com/cvacondati	https://www.instagram.com/cvacondati	https://twitter.com/cvacondati	info@cvacondati.it
Domus Seta	https://www.domusseta.it	https://www.facebook.com/domusseta	https://www.instagram.com/domusseta	https://twitter.com/domusseta	info@domusseta.it
Ennio di Salaparuta	https://www.ennio.salaparuta.it	https://www.facebook.com/ennio.salaparuta	https://www.instagram.com/ennio.salaparuta	https://twitter.com/ennio.salaparuta	info@ennio.salaparuta.it
Ennio di Villalba	https://www.ennio.villalba.it	https://www.facebook.com/ennio.villalba	https://www.instagram.com/ennio.villalba	https://twitter.com/ennio.villalba	info@ennio.villalba.it
Feudi del Picciotto / Castellare	https://www.feudi.picciotto.it	https://www.facebook.com/feudi.picciotto	https://www.instagram.com/feudi.picciotto	https://twitter.com/feudi.picciotto	info@feudi.picciotto.it
Feudo Diana	https://www.feudo.diana.it	https://www.facebook.com/feudo.diana	https://www.instagram.com/feudo.diana	https://twitter.com/feudo.diana	info@feudo.diana.it
Feudo Mascari	https://www.feudo.mascari.it	https://www.facebook.com/feudo.mascari	https://www.instagram.com/feudo.mascari	https://twitter.com/feudo.mascari	info@feudo.mascari.it
Feudo Montoni	https://www.feudo.montoni.it	https://www.facebook.com/feudo.montoni	https://www.instagram.com/feudo.montoni	https://twitter.com/feudo.montoni	info@feudo.montoni.it
Fina	https://www.fina.it	https://www.facebook.com/fina	https://www.instagram.com/fina	https://twitter.com/fina	info@fina.it
Firriato	https://www.firriato.it	https://www.facebook.com/firriato	https://www.instagram.com/firriato	https://twitter.com/firriato	info@firriato.it
Giàro	https://www.giaro.it	https://www.facebook.com/giaro	https://www.instagram.com/giaro	https://twitter.com/giaro	info@giaro.it
Giuliano Russo	https://www.giulianorosso.it	https://www.facebook.com/giulianorosso	https://www.instagram.com/giulianorosso	https://twitter.com/giulianorosso	info@giulianorosso.it
Gorghi Tomà	https://www.gorghiroma.it	https://www.facebook.com/gorghiroma	https://www.instagram.com/gorghiroma	https://twitter.com/gorghiroma	info@gorghiroma.it
Il Custodi delle vigne dell'Etna	https://www.custodivigne.it	https://www.facebook.com/custodivigne	https://www.instagram.com/custodivigne	https://twitter.com/custodivigne	info@custodivigne.it
Le Casematte	https://www.casematte.it	https://www.facebook.com/casematte	https://www.instagram.com/casematte	https://twitter.com/casematte	info@casematte.it
Masseria del Feudo	https://www.masseriafeudo.it	https://www.facebook.com/masseriafeudo	https://www.instagram.com/masseriafeudo	https://twitter.com/masseriafeudo	info@masseriafeudo.it
Maugeri	https://www.maugeri.it	https://www.facebook.com/maugeri	https://www.instagram.com/maugeri	https://twitter.com/maugeri	info@maugeri.it
Nisoli	https://www.nisoli.it	https://www.facebook.com/nisoli	https://www.instagram.com/nisoli	https://twitter.com/nisoli	info@nisoli.it
Palmento Costanzo	https://www.palmento.costanzo.it	https://www.facebook.com/palmento.costanzo	https://www.instagram.com/palmento.costanzo	https://twitter.com/palmento.costanzo	info@palmento.costanzo.it
Pellegrino	https://www.pellegrino.it	https://www.facebook.com/pellegrino	https://www.instagram.com/pellegrino	https://twitter.com/pellegrino	info@pellegrino.it
Pietradice	https://www.pietradice.it	https://www.facebook.com/pietradice	https://www.instagram.com/pietradice	https://twitter.com/pietradice	info@pietradice.it
Planeta	https://www.planeta.it	https://www.facebook.com/planeta	https://www.instagram.com/planeta	https://twitter.com/planeta	info@planeta.it
Principe di Corfene	https://www.principedicorfene.it	https://www.facebook.com/principedicorfene	https://www.instagram.com/principedicorfene	https://twitter.com/principedicorfene	info@principedicorfene.it
Principi di Butera	https://www.principibutera.it	https://www.facebook.com/principibutera	https://www.instagram.com/principibutera	https://twitter.com/principibutera	info@principibutera.it
Raphaël	https://www.raphael.it	https://www.facebook.com/raphael	https://www.instagram.com/raphael	https://twitter.com/raphael	info@raphael.it
Santa Tresa	https://www.santatresa.it	https://www.facebook.com/santatresa	https://www.instagram.com/santatresa	https://twitter.com/santatresa	info@santatresa.it
Serra Sforziana	https://www.serrasforziana.it	https://www.facebook.com/serrasforziana	https://www.instagram.com/serrasforziana	https://twitter.com/serrasforziana	info@serrasforziana.it
Sciacca / Mandarossa	https://www.sciacca.it	https://www.facebook.com/sciacca	https://www.instagram.com/sciacca	https://twitter.com/sciacca	info@sciacca.it
Serra di Etna	https://www.serraetna.it	https://www.facebook.com/serraetna	https://www.instagram.com/serraetna	https://twitter.com/serraetna	info@serraetna.it
Serra di Castellaro	https://www.serracastellaro.it	https://www.facebook.com/serracastellaro	https://www.instagram.com/serracastellaro	https://twitter.com/serracastellaro	info@serracastellaro.it
Tenuta di Feudo	https://www.tenutafeudo.it	https://www.facebook.com/tenutafeudo	https://www.instagram.com/tenutafeudo	https://twitter.com/tenutafeudo	info@tenutafeudo.it
Tenuta Ferrata	https://www.tenuta.ferrata.it	https://www.facebook.com/tenuta.ferrata	https://www.instagram.com/tenuta.ferrata	https://twitter.com/tenuta.ferrata	info@tenuta.ferrata.it
Tenuta Miorreale Agnello	https://www.tenuta.miorreale.it	https://www.facebook.com/tenuta.miorreale	https://www.instagram.com/tenuta.miorreale	https://twitter.com/tenuta.miorreale	info@tenuta.miorreale.it
Tenute Bosco	https://www.tenutebosco.it	https://www.facebook.com/tenutebosco	https://www.instagram.com/tenutebosco	https://twitter.com/tenutebosco	info@tenutebosco.it
Tenute Lombardo	https://www.tenute.lombardo.it	https://www.facebook.com/tenute.lombardo	https://www.instagram.com/tenute.lombardo	https://twitter.com/tenute.lombardo	info@tenute.lombardo.it
Tenute Navarra	https://www.tenutenavarra.it	https://www.facebook.com/tenutenavarra	https://www.instagram.com/tenutenavarra	https://twitter.com/tenutenavarra	info@tenutenavarra.it
Terra Costantino	https://www.terracostantino.it	https://www.facebook.com/terracostantino	https://www.instagram.com/terracostantino	https://twitter.com/terracostantino	info@terracostantino.it
Torre Morea	https://www.torre.morea.it	https://www.facebook.com/torre.morea	https://www.instagram.com/torre.morea	https://twitter.com/torre.morea	info@torre.morea.it
Valle dell'Acate	https://www.valledellacate.it	https://www.facebook.com/valledellacate	https://www.instagram.com/valledellacate	https://twitter.com/valledellacate	info@valledellacate.it
Viviers	https://www.viviers.it	https://www.facebook.com/viviers	https://www.instagram.com/viviers	https://twitter.com/viviers	info@viviers.it
Ziroli	https://www.ziroli.it	https://www.facebook.com/ziroli	https://www.instagram.com/ziroli	https://twitter.com/ziroli	info@ziroli.it