

Masterclass 5

Saturday, may 11 maggio
11:30 – 13:00

From Pantelleria to the south up until the Aeolian islands
ENG

Antonio Rallo

1. Cantina Chitarra – Doc Sicilia, Cutò Grillo 2023
2. Tenute Rapitalà – Doc Alcamo Classico, Vigne Casalj 2022
3. Feudo Disisa – Doc Monreale, Lu Bancu 2022
4. Feudo Arancio – Doc Sicilia, Dalila 2022
5. Masseria del Feudo – Doc Sicilia, Voce di Lago 2023
6. Torre Mora – Doc Etna Rosato, Scalunera 2023
7. Tenuta Lombardo – Doc Sicilia Riserva, Eimì 2012
8. Principe di Butera – Doc Sicilia, Deliella 2017
9. Arianna Occhipinti – PT Frappato 2021
10. Santa Tresa – Docg Cerasuolo di Vittoria 2021
11. Feudo Maccari – Doc Sicilia, Saia 2021



Grillo

Cutò

Grape variety: Grillo

Denomination: D.O.C. Sicilia

Alcohol: 12,50%

Zone production: (western Sicily) Marsala, Mazara del Vallo, Trapani, Salemi and nearby areas

Territory: altitude from 100 to 200 m above sea level, mainly hilly orography with medium-textured soils that tend to be clayey with a good content of organic matter

Vineyard: vertical shoot positioning trellised vines, with Guyot pruning and 3500/4000 plant density per hectare with yields of 80/120 quintals

Vinification: soft pressing, static sedimentation and fermentation at controlled temperature at 16° C for 20 days, storage and maturation in steel

Tasting Notes

Color: straw yellow

Smell: delicate, with notes of white fruit

Taste: pleasant, persistent, with a good flavor and freshness

Longevity: 24 months

Serving temperature: 10/12°C

Pairing: to combine with vegetarian cuisine and seafood first courses, excellent with grilled white meat, and fresh cheeses.



VIGNA CASALJ

ALCAMO CLASSICO DOC

ORGANIC WINE



A document dating back to 1340 recounts of a dispute before the royal court over the ownership of a particularly sought-after feud, "Casalj Rabitallavi". This was the historical name of Tenuta Rapitalà, 175 hectares in the district of Camporeale, with elevations ranging from 300 to 600 metres above sea level. The summit of the mountain that dominates the estate is home to the Catarratto vineyards from which the Casalj is produced.

VARIETIES
Catarratto.

PRODUCTION ZONE
Camporeale in the province of Palermo.

ALTITUDE AND ASPECT
600 metres above sea level; north-south aspect.

TYPE OF SOIL
Sandy soils.

TRAINING SYSTEM
Traditional Guyot.

HARVEST
The grapes for the Catarratto are harvested in late September.

WINEMAKING METHOD
In order to preserve varietal aromas, contact with oxygen is limited using a controlled atmosphere system throughout the vinification process, which involves soft crushing, cold settling, and fermentation at a controlled temperature of 12–14° C with cultured yeasts. Temperature control makes it possible to prolong fermentation for over two weeks. Analytical tests are made on a daily basis.

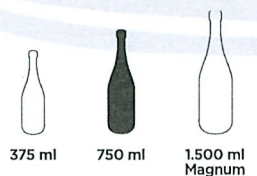
AGEING
The wine is kept on the lees until March, but not before spending some time in french oak barrels.

SENSORY PROFILE
Precise vinification techniques and barrel ageing give this wine a complex nose, with well-developed Mediterranean aromas of sage, tomato leaf and caper blossom. This light gold wine offers a rounded, satisfying body, expressing the sun of its land of origin, where Catarratto shows a unique character, unrepeatable elsewhere.

RECOMMENDED CELLARING
3 years.

FOOD PAIRING
Full-flavoured fish and seafood, fish soup, hot and cold white meats.

ALLERGENS: Contains sulphites.





LU BANCU | TREASURES

A name linked to an ancient popular legend narrating the story of a hidden treasure in the Feudo Disisa estate and never found for one of the oldest sicilian grapes: the Catarratto.

TECHNICAL DATA

DENOMINATION DOC Monreale

PRODUCTION AREA Grisi - Monreale (PA)

GRAPE VARIETY Catarratto

SOIL Clay

TRAINING SYSTEM Espalier training with Guyot pruning

VINEYARD EXTENSION 6 Ha

VINES PER HECTAR 4.500 vines/Ha

PRODUCTION 85 quintals/Ha

VINIFICATION Selective grape harvest. Temperature controlled fermentation (15-18 °C). Storage in steel vats for 8 months. Aging in bottle for 60 days.

TASTING NOTES

COLOUR Straw yellow with elegant green shades

BOUQUET Fruity smell with notes of broom and elder

PALATE Fresh, fruity and well-balanced body

SERVING TEMPERATURE 12° C

DALILA

Sicilia DOC

From the union between the Sicilian varietal Grillo and the international Viognier, native to the Rhone valley, comes a harmonious blend that expresses the sunlight and richness of Sicily.

PRODUCTION AREA

Grapes: 80% Grillo, 20% Viognier. This aromatic wine showcases the great oenological potential of Sicily that expresses elegantly fragrant aromas in its white wines. Grillo, a principal native varietal of Sicily that for centuries has fed on the richness of the land and the climate of this fantastic island. In this wine, Grillo brings intense, exotic tropical notes of mango intermingled with delicate notes of white flowers and stone fruits. Viognier, a varietal originating in Valle del Rodano, flourishes in Sicily, expressing delicate notes of peach, apricot and citrus with a light hint of wildflowers and fresh honey. Behind these two components, there is a refined oak element with elegant notes of vanilla that respect the nuance of these varietals.

VINIFICATION

Grillo: Harvested in mid-September, destemming and soft pressing of 70% of the grapes, the other 30% undergoes maceration on the skins for 12 hrs at 10°C, decantation of the must at 12°C for 24 hours, addition of selected yeasts and fermentation at controlled temperature of 16°C for 10 days, followed by maturation in stainless steel tanks. Viognier: Harvested around the first week of September, destemming and soft pressing, decantation at 12°C for 24 hours, addition of selected yeasts and fermentation in 3 year old barriques with light toasting, maturation in oak for 8 months with periodic batonnage (resuspension of yeast). Blend: After maturation, the wines are blended and then aged in stainless steel for an additional 4 months. Bottling is followed by 4 months of bottle refinement.

CHARACTERISTICS

Color: Soft yellow with touches of green.

Bouquet: Intense nose of tropical fruit and jasmine unites with delicate notes of peach, apricot and citrus, accented by hints of wildflowers and fresh honey.

Flavor: Elegant, rich white with a powerful nose that is complemented by vanilla undertones.

ALCOHOL CONTENT

13%

PAIRINGS

Seafood appetizers, pasta dishes with fish or white meat, grilled fish and medium aged cheese.

SERVING TEMPERATURE

10-12°C



DALILA

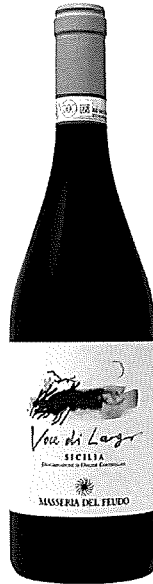
Sicilia DOC

RATINGS

FEUDO ARANCIO - Dalila 2022 Mundus Vini GOLD - 2024
FEUDO ARANCIO Dalila 2021 - SAKURA WINE AWARD DOUBLE GOLD - Sakura Wine Award - 2023
FEUDO ARANCIO Dalila 18 - 90 pts - I migliori vini italiani (Luca Maroni) - 2021
FEUDO ARANCIO Dalila 18 - Silver - Mundus Vini - 2020
FEUDO ARANCIO Dalila 18 - Gold - Berliner Wein Trophy - 2020
FEUDO ARANCIO Dalila 17 - Gold, best of show Sicily white - Mundus Vini - 2019
FEUDO ARANCIO Dalila 17 - Gold - Berliner Wein Trophy - 2019
FEUDO ARANCIO Dalila 17 - 90 pts - Falstaff Sizilien Tasting - 2019
FEUDO ARANCIO Dalila 16 - Gold - Berliner Wein Trophy - 2018
FEUDO ARANCIO Dalila 16 - Silver - Mundus Vini - 2018
FEUDO ARANCIO Dalila 15 - Gold - Berliner Wein Trophy - 2017
FEUDO ARANCIO Dalila 15 - Gold - Sakura Wine Awards - 2017
FEUDO ARANCIO Dalila 14 - Gold - China Wine and Spirits Awards - 2016
FEUDO ARANCIO Dalila 14 - Silver - Mundus Vini - 2016
FEUDO ARANCIO Dalila 14 - Silver /2 - Mundus vini - 2016
FEUDO ARANCIO DALILA 13 - Bronze - International Wine Challenge - 2015
FEUDO ARANCIO DALILA 13 - Gold - Berliner Wein Trophy - 2015
FEUDO ARANCIO Dalila 13 - Gold/2 - CWSA - 2015
STEMMARI Dalila 12 - 84 pts - Ultimate Wine Challenge - 2015
STEMMARI Dalila 13 - Silver - Selections Mondiales des Vins - 2015
FEUDO ARANCIO Dalila 13 - Gold - China Wine & Spirits Awards - 2015
FEUDO ARANCIO Dalila 13 - Bronze - International Wine Challenge - 2015
FEUDO ARANCIO Dalila 13 - Gold/2 - Berliner Wein Trophy - 2015
FEUDO ARANCIO Dalila 12 - Gold - Mundus Vini - 2014
FEUDO ARANCIO Dalila 12 - Silver - Sakura Japan Women's Wine Awards - 2014
FEUDO ARANCIO Dalila 13 - Bronze/2 - Japan Wine Challenge - 2014
STEMMARI Dalila 12 - 91 pts - Ultimate Wine Challenge - 2014
FEUDO ARANCIO Dalila 09 - 88 pts - Wine Enthusiast - 2012
FEUDO ARANCIO Dalila 10 - Gold - Mundus Vini - 2012



MASSERIA DEL FEUDO



VOCE DI LAGO

Vigneto: Vigna Giovane 480 mt s.l.m.

Terreno: medio impasto calcareo

Sistema allevamento: guyot

Uve: Grillo 100% raccolte a mano

Produzione per ettaro: 70 quintali

Epoca vendemmia: seconda decade di agosto

Vinificazione: Diraspapigiatura, Criomacerazione 12 ore, Pressatura soffice, Fermentazione con lieviti indigeni in vasche inox per 10 giorni a temperatura controllata, affinamento sur lies 6 mesi prima dell'imbottigliamento.

Vineyards: Vigna Giovane 480 mt a.s.l.

Land: medium texture and average limestone

Pruning system: guyot

Grape: Grillo 100% manual harvest

Yield per hectare: 70 quintals.

Harvest: second decade of August.

Winemaking: Destalking, cold maceration 12 hours, soft pressure, fermentation through indigenous yeasts in stainless vats for 10 days at 17°C, refining 6 months on the lees and 3 month in bottle.




TORRE MORA

SCALUNERA

ETNA ROSATO DOC

The term Scalunera, Sicilian for staircase, refers to the terraced vineyards found on the steep slopes of the Etna volcano. This wonderful scenario is characterized by the typical lava stone walls, declared a World Heritage Site by UNESCO. Their ancient shapes embellish the flanks of the volcano, recalling the steps of an old amphitheatre.

Grapes: 100% Nerello Mascalese

Alcohol: 12,5% Vol.

Production area: Etna - Contrada Dafara Galluzzo (Rovittello – Castiglione di Sicilia)

Vineyards: 700 m a.s.l. | Bush vine and spurred cordon

Yield per ha: 7 tons

Winemaking: Hand harvested mid-September, the grapes undergo short maceration on the skins for few hours, followed by soft pressing and controlled temperature fermentation for 16 days.

Tasting notes: Pale, almost salmon like, colour typical of Nerello Mascalese grapes. Expressive nose of small red fruits with delicate notes reminding of ripe peaches and passion fruit. Fresh palate, supported by a good structure leading to a mineral and sapid finish.

Food pairing: Its versatility accompanies the meal from seafood appetizers, such as mussel *soutè* and tuna tartare, up to land courses, including amatriciana and speck and radicchio risotto, also embracing seafood cuisine: *calamarata*, fish soup, fillet of tuna.

Serving temperature: 12 °C

Bottle size (subject to availability): 0.75 l, 1.5 l





EIMI

"EIMI" IS A GREEK WORD MEANING "I AM". THIS WINE DERIVES FROM A SELECTION OF NERO D'AVOLA GRAPES AND AN ACCURATE RED WINE VINIFICATION PROCESS. THIS WINE IS AGED IN WOODEN BARRELS AND PRESENTS AN INTENSE PURPLISH COLOR, SCENT OF AROMATIC HERBS AND SPICES SUCH AS BLACK PEPPER AND CHOCOLATE, THE TASTE IS RICH, FULL, VELVETY AND VERY PERSISTENT.

LABEL DESCRIPTION AND BEVERAGE INSPECTING

Type / Red Wine.

Appellation / D.O.C Sicily.

Grapes / Nero d'Avola 100%

Alcohol Content / 15% vol.

Content / 75 cl.

MANUFACTURING PROCESS

Vineyards Production / Is located in the Centre of Sicily (Caltanissetta) C.da Cusatino at 580 meters above sea-level in lime-clay soils.

Period and Method of Harvesting / Middle of October by hand.

Yield / 80 q.li per hectare.

Wine Cellar and Bottling / Winery of C.da Cusatino, Caltanissetta - Sicily - Italy.

Fermentation and maceration / red vinification process in steel tanks at controlled temperature of 25° C for 15 days.

Conservation / In steel tanks at controlled temperature 15° C.

Aging in wooden / For 12 month in new and 2th passage barriques.

Aging in bottle / 6 month.

Conservation Bottled Wine / 16° C.

ORGANOLEPTIC CHARACTERISTICS

Color / Intense purplish.

Smell / Notes of aromatic herbs perfume especially spicy and black pepper.

Taste / Full, strong, elegant and lingering.

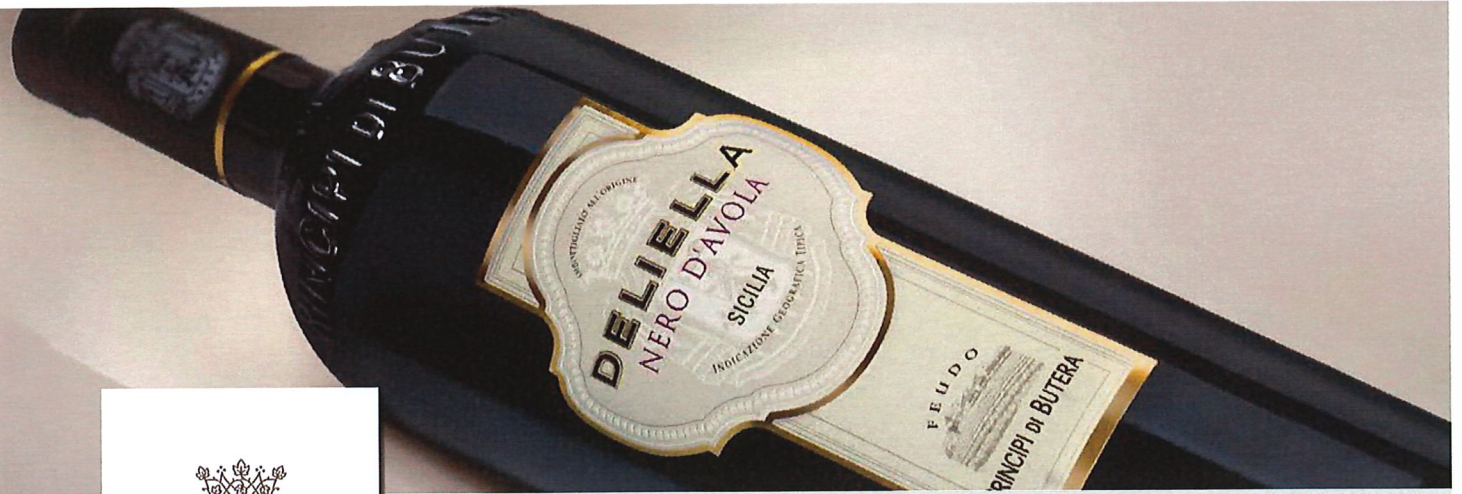
Food Pairing / Red meat and aging cheeses.

Service temperature / 18° C.



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In the heart of Sicily, where the golden light weaves a tapestry-like mosaic under a clear sky, lies a beautiful oasis that is the cradle of great autochthonous Sicilian grapes and the 'chosen land' of Nero d'Avola. The estate is located in one of the Island's most mineral-rich areas, close to the Mediterranean coast and between the Valle dei Templi and Piazza Armerina (Province of Agrigento). The varieties and the organic properties of the land, combined with a distinctive microclimate that benefits from sea breezes, make these ancient lands, which once belonged to the Princes of Butera, an ideal site for sustainable viticulture and a reserve with unique biodiversity. This area, with its colourful citrus fruits and scents of the Mediterranean scrub, yields elegant, finely-fragranced wines with great intensity and freshness. Today, Feudo Principi di Butera is the symbol of a new style of Sicilian winemaking whose aim is to rediscover and revive a precious agronomic treasure trove, thereby contributing to the enhancement and promotion of the territory.

Deliella 2017

Deliella is the premier cru produced by Feudo Principi di Butera, bearing the name of the district in which the estate is located. This 100%, single-vineyard Nero d'Avola has an aristocratic profile, great ageing potential and an unconventional ability to combine intensity and balance with elegance and sobriety. With its highly distinctive style, Deliella expresses the character of the district of Butera, one of the areas best suited to the cultivation of Sicily's most noble autochthonous grape.



APPELLATION
Sicilia DOC



PRODUCTION AREA
Butera, central-southern Sicily



HARVEST
2017



GRAPES
100% Nero d'Avola



HARVEST PERIOD
Last week of September



HARVEST METHOD
By hand in 15kg-crates

VINTAGE

In the general Sicilian landscape, it was a drought year, characterized by heat waves from spring, with peaks in July and August. This led to earlier ripening times and a general drop in yields of between 10 and 15% depending on the variety. In the Butera area, the position of the soils, water availability and temperature ranges ensured an excellent completion of the vegetative-productive cycle; in particular for Nero d'Avola, thanks to ideal temperatures in September and October, this was a vintage of exceptional quality.



PLANTING DENSITY
4200 vines/ha



YIELD PER HECTARE
40-50 q/ha



ALCOHOL CONTENT
14,5% vol.



SERVING TEMPERATURE
16° - 18° C



AVAILABLE SIZES
750 ml - 1500 ml



AGEING POTENTIAL
Up to 20 years



FIRST YEAR OF PRODUCTION
2000



BOTTLES PRODUCED
6.000

SOIL TYPE

Clay, silt, sand with a good percentage of larger stony matter and up to 15% active limestone.

TRAINING METHOD

The vines are spurred-cordon trained, using a particular bespoke pruning system that aims to guarantee the natural lymphatic flow within the vine by reducing the size of the cuts. Canopy management is very important and is carried out strictly by hand with meticulous care. Leaf thinning is performed on the east side, the so-called 'morning side', an operation that allows the skin of the berries to become thicker, fostering gradual ripening by light rather than by heat, thereby avoiding over-ripening. To guarantee high quality, strict thinning out of the bunches is carried out, which significantly reduces yields per hectare. Furthermore, total elimination of weed killers has occurred thanks to the skilful working over of the soil under the vine rows.

VINIFICATION AND AGEING

Deliella ages for 14 months, 90% in large, 30 hl and 60 hl barrels and 10% in second-use 350-litre tonneaux. After blending in stainless steel, the wine ages in the bottle for about a year.

TASTING NOTES

COLOUR: ruby red.

BOUQUET: refined and sophisticated. A subtle combination of cherry and ripe morello cherry aromas and fresh hints of blueberry and raspberry, accompanied by an intense mineral note of flint.

FLAVOUR: bold, full and sumptuous. A highly-structured body, shot through and tautly sustained by a fresh mineral note. The mouthfeel is long, silky and intense.

FOOD PAIRINGS

Excellent with full-flavoured first courses, white and red meats - either grilled or served with sauces - ideal with baked lamb and matured but not marbled cheeses.

PT

Pettineo: La Chiusa is about 60 years old and is an old tree that the previous owner transformed into an espalier, making the plants climb between the trellises which now also have monumental forms. Closure wines are usually fruity with silkier tannins and sustained acidity.

CLASSIFICATION
Sicilian lands IGT



VARIETY
Frappato

AVERAGE AGE OF PLANTS
70 years old

ALTITUDE
217 m above sea level

PLANT DENSITY
6,500 vines per hectare

GROUND
60 cm in surface of red sand on a layer of tuff

TIME OF HARVEST
Last week of September

AGRICULTURE
Biodynamics, organic certification, no chemical interventions

FERMENTATION
In cement tanks with indigenous yeasts, maceration of 20 days on the skins

TRAINING SYSTEM
Double spurred cordon

REFINEMENT
20 months in 20HL oval cement tanks, 4 months in bottle

DAL 1697

SANTA TRESA

CERASUOLO
DI VITTORIA
IS SICILY'S
ONLY DOCG

Cerasuolo di Vittoria DOCG

The yield for Cerasuolo di Vittoria is very restricted
just 5200 litres/ha, equal to only 6,933 bottles.

Significantly, this is one of the lowest yields in all the Italian DOCGs.

Grapes 60% Nero d'Avola - of which 15% is lightly dried on the vines, using the Appassimento method - and 40% Frappato.

Harvest We hand-pick each grape variety separately when the grapes are at the peak of maturity - the Nero d'Avola around the middle of September and the Frappato at the end of September. The grapes are very carefully put into small containers of 15kg.

Vinification After a very gentle destemming, the Nero d'Avola grapes are fermented in 30hl Slavonian oak botti, at about 18-24°C. The number of delestages and remontages is decided by tasting. Once fermentation is completed, the juice remains on its skins for around 15 days. After it has been separated from the skins, it is put back into oak botti, where malolactic fermentation occurs naturally. The Frappato is fermented in stainless steel tanks at a temperature of 18-20°C, cooler than for the Nero d'Avola in order to retain the fruity notes. After fermentation, the juice is left on the skins for 8-10 days, after which malolactic fermentation takes place.

Ageing Once the malolactic fermentation is completed, the wines are blended together to create the new Cerasuolo, the majority of which is aged in oak botti of between 30-60hl, with around 15% being aged in French oak barriques. Oak ageing lasts around one year.

Tasting notes A ruby red colour, with violet flecks. On the nose, there are notes of morello cherries, and caramel. The palate is mouth-filling, with excellent structure, soft tannins and a long finish.

To serve Cerasuolo is best served at 18-20°C. A very versatile wine, it goes well with light meat dishes, tuna and baked fish.

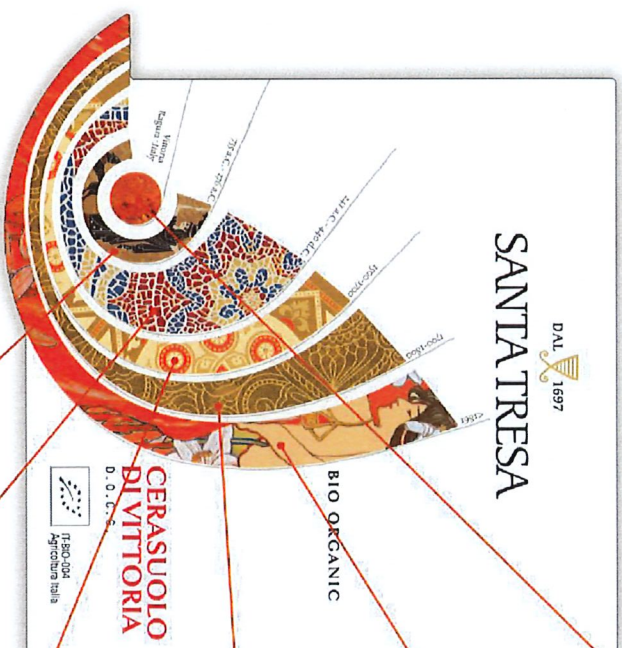


CERASUOLO
DI VITTORIA
IS SICILY'S
ONLY DOCG

DAL 1697

SANTA TRESA

Cerasuolo di Vittoria DOCG



Vittoria, Ragusa, Italia

Incontro di culture

The Kingdom of Sicily

Bourbon Sicily

Norman Sicily

Roman Sicily

Greek Sicily



The red dot represents Vittoria, the **centre of Sicily's melting pot of cultures**. Each layer of the shell signifies one of the many cultures featuring throughout Sicily's long history, which together form the incredible cultural melting pot of the island. Cerasuolo di Vittoria is the pure expression of Vittoria's unique terroir.



colore

Rosso rubino profondo

color

Deep ruby red

profumo

Frutta matura e cenni speziati

nose

Mature fruit and notes of spice

sapore

Profondo e di grande struttura

taste

Deep and well structured

accostamenti

Carni pregiate, arrosti misti

pairings

Fine meats, roasts

temperatura di servizio

16 - 18°C

temperature

16 -18°C

Saia

2021

NERO D'AVOLA SICILIA D.O.C.

100 % Nero d'Avola

Saia, il cui nome deriva dalla parola araba che indica i canali di irrigazione costruiti secoli fa per raccogliere l'acqua piovana.

Prima etichetta prodotta da Feudo Maccari nel 2002 e figlia della patria di elezione del Nero d'Avola nella Sicilia sud-orientale. Rappresenta la nostra migliore selezione di Nero d'Avola, proveniente da vigneti coltivati esclusivamente ad alberello che raggiungono anche i 40 anni d'età. Questa forma di allevamento della vite ad alta densità, è la più antica e naturale. Risalente ai coloni greci, perfetta per i climi caldi, richiede una cura manuale e maniacale di ogni pianta. Oltre al recupero filologico l'obiettivo finale è sempre quello di avere uva di qualità per una produzione di eccellenza. Un mix di terreni bianchi calcarei e neri sabbiosi, grazie alla vicinanza al mare, alla ventilazione e all'ottima esposizione, fanno sì che il nostro Nero d'Avola vinificato in purezza, si riveli un rosso elegante, ben strutturato, complesso, fine e di grande carisma. Il metodo di coltivazione ad alberello e l'affinamento in rovere francese ne fanno un vino unico nella sua categoria.

Saia, whose name comes from the Arabic word for irrigation canals built centuries ago to collect rainwater.

The first label produced by Feudo Maccari in 2002 and the daughter of Nero d'Avola's chosen home in southeastern Sicily. It represents our best selection of Nero d'Avola, sourced exclusively from vines bred to the alberello system that are about 40 years old. This form of vine training is the oldest and most natural. Dating back to the Greek settlers, it's perfect for warm climates, it requires manual care of each plant. In addition to philological restoration, the ultimate goal is always to have quality grapes for excellent production. A mix of white calcareous and black sandy soils, thanks to the proximity to the sea, ventilation and excellent exposure, make our Nero d'Avola to be an elegant, well-structured, complex, fine and charismatic red wine. The alberello method of cultivation and aging in French oak make it a unique wine in its category.



FEUDO MACCARI

Noto

zona di produzione

Noto - Sicilia

production area

Noto - Sicily

esposizione

Sud

exposure

South

età dei vigneti

20-30 anni

average age of vines

20-30 years

altitudine

80 mt s.m.l.

altitude

80 mt a.s.l.

sesto d'impianto

1,25 mt x 1,25 mt

vineyard layout

1,25 meters x 1,25 meters

numero di ceppi per ettaro

5.555

number of vines per Ha

5.555

caratteristiche del suolo

Calcareo

soil characteristics

Calcareous

produzione per ha

50 quintali

yield per hectare

50 tons

sistema di allevamento

Alberello

training system

Bush system

vinificazione

Fermentazione e macerazione a temperatura controllata per circa 18 gg.

vinification

A temperature-controlled fermentation and maceration for about 18 days

maturazione

12-14 mesi in piccole botti

aging

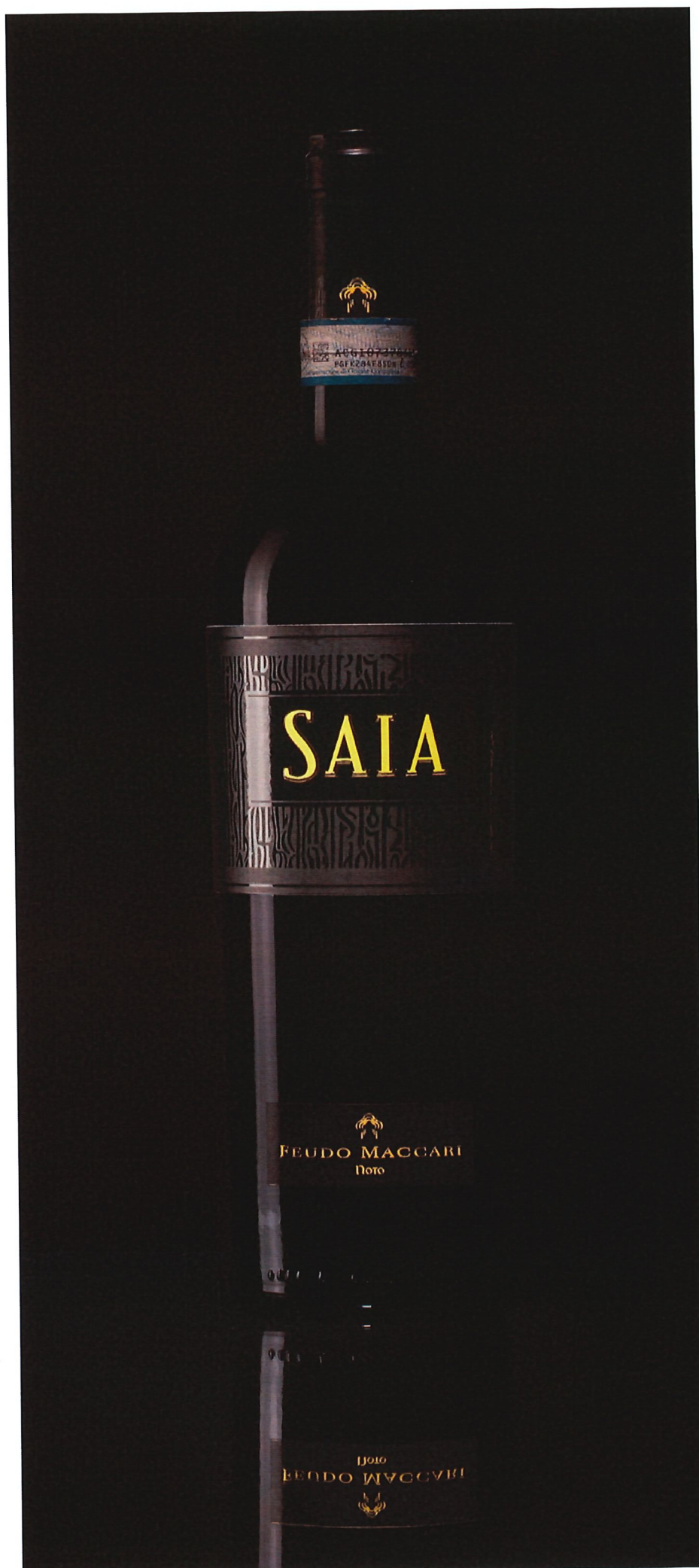
12-14 months in small barrels

affinamento in bottiglia

6 mesi almeno

bottle aging prior to release

6 months at least





Scillaenp24
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 #wine
 #winensicity
 #wino
 #winolover

#wineovers
 #winetime
 #winery
 #winerylovers
 #winetasting
 #winestations

#winetravel
 #italy
 #cheers
 #schmeller
 #vino
 #redwine

#instawine
 #vin
 #amazing
 #beautiful
 #delicious
 #travel

Wine in Sicily
 https://www.instagram.com/wineinsicity
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 https://www.wineinsicity.com

Scilla en Primeur 2024 - Social Media & Contacts

	Website	Facebook	Instagram	Twitter	Email
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Bianchi	https://www.bianchi.it/				info@bianchi.it
Caracciolo	https://www.caracciolo.it/				info@caracciolo.it
Castello di Miro	https://www.castellodimiro.com/				info@castellodimiro.com
Chiarra	https://www.chiarra.com/				info@chiarra.com
Conca	https://www.conca.it/				info@conca.it
Costa	https://www.costa.it/				info@costa.it
Guarano	https://www.guarano.it/				info@guarano.it
IVA di Cunicati	https://www.iva.com/				info@iva.com
Domalgata	https://www.domalgata.it/				info@domalgata.it
Duca di Salaparuta	https://www.duca.it/				info@duca.it
Fazio	https://www.fazio.it/				info@fazio.it
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Feudo Arancio	https://www.feudoarancio.com/				info@feudoarancio.com
Feudo Diana	https://www.feudodiana.com/				info@feudodiana.com
Feudo Mascari	https://www.feudomascari.com/				info@feudomascari.com
Feudo Montoni	https://www.feudomontoni.com/				info@feudomontoni.com
Fino	https://www.fino.com/				info@fino.com
Firriato	https://www.firriato.it/				info@firriato.it
Gleiza	https://www.gleiza.it/				info@gleiza.it
Girolamo Russo	https://www.girolamorusso.com/				info@girolamorusso.com
Gerghi Tondi	https://www.gerghitondi.com/				info@gerghitondi.com
Graef	https://www.graef.it/				info@graef.it
I Custodi delle vigne dell'Etna	https://www.custodidellevignedell'etna.com/				info@custodidellevignedell'etna.com
Le Casematte	https://www.lecasematte.com/				info@lecasematte.com
Masera del Feudo	https://www.maseradelfeudo.com/				info@maseradelfeudo.com
Masugli	https://www.masugli.com/				info@masugli.com
Nicoletti	https://www.nicoletti.com/				info@nicoletti.com
Palommo Costanzo	https://www.palommocostanzo.com/				info@palommocostanzo.com
Pellegrino	https://www.pellegrino.com/				info@pellegrino.com
Perradice	https://www.perradice.com/				info@perradice.com
Pianica	https://www.pianica.com/				info@pianica.com
Principe di Coricone	https://www.principediacoricone.com/				info@principediacoricone.com
Rampello di Butera	https://www.rampello.com/				info@rampello.com
Santa Teresa	https://www.santateresa.com/				info@santateresa.com
Serra Ferroglianda	https://www.serraferraglianda.com/				info@serraferraglianda.com
Serraferice	https://www.serraferice.com/				info@serraferice.com
Sorrelli / Manira rossa	https://www.sorrelli.com/				info@sorrelli.com
Spasifera	https://www.spasifera.com/				info@spasifera.com
Tasca di Almerita	https://www.tascaalmerita.com/				info@tascaalmerita.com
Tenuta di Castellaro	https://www.tenutadicastellaro.com/				info@tenutadicastellaro.com
Tenuta di Ferrata	https://www.tenutadiferrata.com/				info@tenutadiferrata.com
Tenuta Morraele Agrigello	https://www.tenutamorraele.com/				info@tenutamorraele.com
Tenuta Bosco	https://www.tenutabosco.com/				info@tenutabosco.com
Tenuta Lombardo	https://www.tenutalombardo.com/				info@tenutalombardo.com
Tenuta Navarra	https://www.tenutanavarra.com/				info@tenutanavarra.com
Terra Costantino	https://www.terracostantino.com/				info@terracostantino.com
Tomatore	https://www.tomatore.com/				info@tomatore.com
Torre Mora	https://www.torremora.com/				info@torremora.com
Valle dell'Acate	https://www.valledellacate.com/				info@valledellacate.com
Viverra	https://www.viverra.com/				info@viverra.com
Zisola	https://www.zisola.com/				info@zisola.com