



## Sud

<b>APPELLATION</b>	IGT Terre Siciliane
<b>AREA OF PRODUCTION</b>	Contrada Bastonaca, Vittoria (RG), Southeastern Sicily
<b>GRAPE VARIETY</b>	blend of Nero D'Avola 60%, Grenache 20% and Tannat 20%
<b>AGRICULTURE</b>	in organic conversion
<b>ALTITUDE</b>	230 meters a.s.l.
<b>SOIL</b>	red soil, medium consistency, formed of sub-alpine sands of Pliocene origin, of limestone-siliceous nature.
<b>TRAINING SYSTEM</b>	"alberello" free standing bushes, planting pattern (1.20m x 1.20m)
<b>PLANTING DENSITY</b>	7.000 plants/ha
<b>AVERAGE AGE OF VINEYARDS</b>	Nero D'Avola 30 years, Grenache and Tannat 9 years
<b>YIELD/ HECTARE</b>	6,000 kg/ha
<b>HARVEST PERIOD</b>	beginning of October, handpicked in small cases
<b>VINIFICATION</b>	Manual selection of the grapes, destemming followed by 8 days on the skins; after racking, malolactic in stainless steel tanks
<b>AGING</b>	12 months in new oak French tonneau and a minimum of 8 months in the bottle
<b>COLOR</b>	bright garnet red
<b>SCENT</b>	Strong, with hints of red fruit and spices, chocolate
<b>TASTE</b>	Full, with vanilla tannins and long finish
<b>PAIRING</b>	Game, stew and well-aged cheeses
<b>SERVING TEMPERATURE</b>	15-18° C



## Etna DOC

<b>APPELLATION</b>	Etna DOC
<b>AREA OF PRODUCTION</b>	northern side of Mount Etna in Contrada Piano dei Daini Solicchiata, Castiglione di Sicilia
<b>GRAPE VARIETY</b>	Nerello Mascalese 80% Nerello Cappuccio 20%
<b>AGRICULTURE</b>	in organic conversion
<b>ALTITUDE</b>	700 meters a.s.l.
<b>SOIL</b>	sandy volcanic soil, with drastic temperature changes from day to night.
<b>TRAINING SYSTEM</b>	alberello, traditional free standing bushes
<b>PLANTING DENSITY</b>	6,000 plants/ha
<b>AVERAGE AGE OF VINEYARDS</b>	80 years
<b>YIELD/ HECTARE</b>	5,000 kg/ha
<b>HARVEST PERIOD</b>	mid-October, handpicked in small boxes
<b>VINIFICATION</b>	manual selection of the grapes, maceration on the skins for 18 days; soft pressing
<b>AGING</b>	12 -18 months in large oak barrels (25 hectoliters) and a minimum of 6 months in the bottle
<b>COLOR</b>	Intense red ruby with tints of purple
<b>SCENT</b>	full bodied, ethereal, with scents of red fruit, pleasant notes of vanilla
<b>TASTE</b>	distinctive character, with vibrant acidity and justly tannic
<b>PAIRING</b>	red meat, black wild pork from Nebrodi, game and mushrooms
<b>SERVING TEMPERATURE</b>	16-18 ° C



## Etna Bianco DOC

<b>APPELLATION</b>	Etna DOC
<b>AREA OF PRODUCTION</b>	northern side of Mount Etna in Contrada Piano dei Daini Solicchiata, Castiglione di Sicilia
<b>GRAPE VARIETY</b>	Carricante 100%
<b>AGRICULTURE</b>	In organic conversion
<b>ALTITUDE</b>	700 meters a.s.l.
<b>SOIL</b>	Sandy volcanic soil, with drastic temperature changes from day to night.
<b>TRAINING SYSTEM</b>	Alberello, traditional free standing bushes
<b>PLANTING DENSITY</b>	6,000 plants/ha
<b>AVERAGE AGE OF VINEYARDS</b>	80 years
<b>YIELD/ HECTARE</b>	5,000 kg/ha
<b>HARVEST PERIOD</b>	Beginning of October, handpicked in small boxes
<b>VINIFICATION</b>	Manual selection of the grapes, soft pressing. Fermentation takes place in steel vats
<b>AGING</b>	12 months in steel vats on fine lees and a minimum of 6 months in the bottle
<b>COLOR</b>	Straw yellow with tints of gold
<b>SCENT</b>	Intense, floral, broom flowers, mango with notes of honey
<b>TASTE</b>	Ample and elegant, sapid, fresh with a long aromatic persistence
<b>PAIRING</b>	Seafood appetizers, pasta with seafood, fried fish and white meat
<b>SERVING TEMPERATURE</b>	12 -15 °C



## Cerasuolo di Vittoria DOCG

<b>APPELLATION</b>	DOCG Cerasuolo di Vittoria
<b>AREA OF PRODUCTION</b>	Contrada Bastonaca, Vittoria (RG), Southeastern Sicily
<b>GRAPE VARIETY</b>	Nero D'Avola 50% Frappato di Vittoria 50%
<b>AGRICULTURE</b>	in organic conversion
<b>ALTITUDE</b>	230 meters a.s.l.
<b>SOIL</b>	red soil, medium consistency, formed of subalpine sands of Pliocene origin, of limestone-siliceous nature
<b>TRAINING SYSTEM</b>	alberello, free standing bushes, planting pattern 1.20 m x 1,20 m
<b>PLANTING DENSITY</b>	7,000 plants/ha
<b>AVERAGE AGE OF VINEYARDS</b>	10 years
<b>YIELD/ HECTARE</b>	7,000 kg/ha
<b>HARVEST PERIOD</b>	beginning of October, handpicked in small cases
<b>VINIFICATION</b>	Manual selection of grapes, destemming followed by 12 days on skins, after racking, malolactic in stainless steel tanks
<b>AGING</b>	steel vats for 6 months and a minimum of 6 months in the bottle
<b>COLOR</b>	intense, cherry red
<b>SCENT</b>	hints of red berries, cherries and plums
<b>TASTE</b>	warm, elegant and very persistent, with soft tannins
<b>PAIRING</b>	savory red meat, baked lamb, aged cheese and game
<b>SERVING TEMPERATURE</b>	15-18 ° C



## Grillo DOC

<b>APPELLATION</b>	DOC Sicilia
<b>AREA OF PRODUCTION</b>	Contrada Bastonaca, Vittoria (RG), Southeastern Sicily
<b>GRAPE VARIETY</b>	Grillo 100%
<b>AGRICULTURE</b>	in organic conversion
<b>ALTITUDE</b>	230 meters a.s.l.
<b>SOIL</b>	red soil, medium consistency, formed of sub-alpine sands of Pliocene origin, of limestone-siliceous nature
<b>TRAINING SYSTEM</b>	alberello, free standing bushes, planting pattern (1.20 m x 1.20 m)
<b>PLANTING DENSITY</b>	7,000 plants/ha
<b>AVERAGE AGE OF VINEYARDS</b>	10 years
<b>YIELD/ HECTARE</b>	6,000 kg/ha
<b>HARVEST PERIOD</b>	end of August, handpicked in small cases
<b>VINIFICATION</b>	Manual selection of the grapes, soft pressing and cold static decanting
<b>AGING</b>	steel vats for 4 months and for a least 4 months in the bottle
<b>COLOR</b>	bright straw-colored yellow
<b>SCENT</b>	Complex and elegant with hints of white flowers, citrus fruit and mineral nuances
<b>TASTE</b>	full and persistent, sapid with remarkable minerality
<b>PAIRING</b>	Caponata with vegetables, seafood salad, pasta with seafood, white meat
<b>SERVING TEMPERATURE</b>	9 -11° C



## Frappato

<b>APPELLATION</b>	DOC Sicilia
<b>AREA OF PRODUCTION</b>	Contrada Bastonaca, Vittoria (RG), Southeastern Sicily
<b>GRAPE VARIETY</b>	Frappato di Vittoria 100%
<b>AGRICULTURE</b>	in organic conversion
<b>ALTITUDE</b>	230 meters a.s.l.
<b>SOIL</b>	red soil, medium consistency, formed of subalpine sands of Pliocene origin, of limestone-siliceous nature
<b>TRAINING SYSTEM</b>	alberello, free standing bushes, planting pattern (1.20m x 1.20 m)
<b>PLANTING DENSITY</b>	7,000 plants/ha
<b>AVERAGE AGE OF VINEYARDS</b>	10 years
<b>YIELD/ HECTARE</b>	7,000 kg/ha
<b>HARVEST PERIOD</b>	end of September, handpicked in small cases
<b>VINIFICATION</b>	Manual selection of the grapes, destemming followed by 12 days on the skins; after racking, malolactic in stainless steel tanks
<b>AGING</b>	steel vats for 4 months and a minimum of 4 months in the bottle
<b>COLOR</b>	light ruby red, and bright
<b>SCENT</b>	ample bouquet of red fruit and small red berries, blackberries, raspberries and strawberries
<b>TASTE</b>	an elegant wine, fresh, with strong notes and fragrances of red fruit
<b>PAIRING</b>	vegetables, sweet and sour tuna, fish soup, cold cuts, fresh cheese
<b>SERVING TEMPERATURE</b>	13-15° C





## Nero D'Avola

<b>APPELLATION</b>	DOC Sicilia
<b>AREA OF PRODUCTION</b>	Contrada Bastonaca, Vittoria (RG), Southeastern Sicily
<b>GRAPE VARIETY</b>	Nero D'Avola 100%
<b>AGRICULTURE</b>	in organic conversion
<b>ALTITUDE</b>	230 meters a.s.l.
<b>SOIL</b>	red soil, medium consistency, formed of sub-alpine sands of Pliocene origin, of limestone-siliceous nature
<b>TRAINING SYSTEM</b>	alberello free standing bushes, planting pattern (1.20m x 1.20 m)
<b>PLANTING DENSITY</b>	7,000 plants/ha
<b>AVERAGE AGE OF VINEYARDS</b>	10 years
<b>YIELD/ HECTARE</b>	7,000 kg/ha
<b>HARVEST PERIOD</b>	beginning of October, hand-picked in small cases
<b>VINIFICATION</b>	Manual selection of the grapes, destemming followed by 8 days on the skins; after racking, malolactic fermentation in stainless steel tanks
<b>AGING</b>	steel vats for 4 months and a minimum of 4 months in the bottle
<b>COLOR</b>	bright and intense ruby red with tints of violet
<b>SCENT</b>	cherry and plum fruit with an undertone of pleasant and well-balanced spices
<b>TASTE</b>	Full, warm and elegant, very persistent with seductive and vivid tannins
<b>PAIRING</b>	savory red meat, baked wild black pork from Nebrodi, game and aged Ragusa cheese DOP
<b>SERVING TEMPERATURE</b>	15-18° C