

# Wines of Sicily

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VI.TE.SI

Vini Terre di Sicilia



**MICHÈLE SHAH SRL**  
MARKETING STRATEGIES - ITALIAN WINES



Regione Siciliana



Istituto Regionale  
Vini e Olii di Sicilia



CAMPAGNA FINANZIATA AI  
SENSI DEL REGOLAMENTO CE  
N°1234/07 MOD. REG. CE 491/09





# Introduction



## Sicily's Renaissance by Michèle Shah

The quality of production in Sicily has made leaps and bounds in the last 20 years. Until the early 80's Sicily was primarily producing vast quantities of bulk wine used for blending wines of the north and often shipped as far as France.

The most significant changes in Sicily's production took place in the mid-eighties thanks to a number of family estates including Planeta, Donnafugata and Tasca d'Almerita, still today among the benchmark of Sicilian wines placing Sicily on the global map in terms of international acclaim and reliable quality production.

Over the past 20 years IRVOS (Istituto Regionale Vini e Olii Sicilia - Sicily's Regional Institute for Viticulture and Olive Oil)

has contributed enormously to establishing vineyard management, research, and clonal selection of its main indigenous varieties such as, Nero d'Avola, Carricante, Nerello Mascalese, Catarratto and Inzolia, which today constitute the new image of Sicilian wines produced by a number of emerging quality wineries beginning to play a growing role in the international arena.

Sicily today has 23 DOC areas (appellations) of production and one DOCG Cerasuolo di Vittoria. Sicily boasts a total of almost 200.000 hectares, of which 77.000 (64%) hectares are planted to white varieties and 43.000 hectares (36%) are planted to red varieties. The emblem of Sicilian wine by far and large in terms of plantings and popularity is still the red variety Nero d'Avola, and the white indigenous variety Catarratto.

Today we are here to communicate the potential of Sicily's quality to the rest of the world, and in particular the Scandinavian market.

In my capacity as Sicily's consultant for Sicily's international promotion, but also as a freelance wine critic and journalist, over these last 15 years I have been privileged to witness Sicily's growing progress given by their innovation in production and 'renaissance' in style.

In the past, thanks also to Sicily's generous Mediterranean climate and the necessity to mass-produce wine to satisfy the export bulk market, winemaking in Sicily lacked the expertise in vineyard management. Production as in most of Italy was based on quantity and not quality. Very often the grapes were picked too late, thus the wines were characterized by overripe notes, over extraction and too much alcohol and often too much use of oak.

Today with the assistance of winemakers and agronomists with trained expertise, wineries are well managed and Sicilian wines can be considered Italy's 'New Frontier' wines, showing less oak, less alcohol, more elegance and purity of fruit.

Sicily has the real potential to be one of Italy's most appealing winemaking regions for the very fact that it can offer refined fine wines, such as those from Etna made of Nerello Mascalese and Carricante, or Nero d'Avola Crus made for ageing, or it can make what today's consumers want – that is, wines of fruity appeal, with great aromas on the nose, smooth and generous on the palate. Wines for everyday drinking that are versatile, not too tannic, wines that can match most foods. Wines for today's lifestyle, paired to a lighter style of food, wines to be simply enjoyed. Very often it is more difficult to make balanced simplicity, but the Sicilians have mastered this and today I am sure you will appreciate the new façade that Sicilian wines can show: Purity of fruit and balanced harmony of structure made from a unique terroir and its indigenous grapes.

## Mai Tjemsland MW – Wine Consultant and Restaurateur



Mai holds a Bachelor degree in Business Economy from Oslo and has worked for over 25 years as a manager with varying roles within the hospitality business, including positions at the Norwegian Embassy in Paris, Marriott Marquis in the US, the QE2, SAS Airlines and has owned a group of restaurants in Oslo for over a decade.

She became certified Sommelier in 1996 WSET Diploma in 2004 and Master of Wine in 2009. She now works as a lecturer teaching WSET Diploma students, Master of Wine students and is a part of the Master of Wine Institute Educational Committee.

She consults as wine buyer for Norway's largest brewery, conducts tastings hold for international producers and importers and is a frequent speaker at key trade events.

Mai is a born globetrotter, speaks five languages and has travelled to the four corners of the globe including all the main wine producing areas. She is passionate about wine and travel and shares her experiences by feature writing in key consumer publications.

### Background/education

- Master of Wine - 2009
- WSET Diploma – 2004
- Sommelier Certificate - 1996
- WSET Provider Course – 2010
- Bachelor in Business Economy, Strategy and International Marketing – Oslo Business School
- Political Science Degree - Bergen University
- Languages – Scandinavian, English, German, French, Italian
- 25 years of experience in management positions within the on-trade/hospitality business, domestic and international (cruise ships, hotel, catering, restaurants)
- Visited wine regions in Europe, Australia, South Africa, California, South America
- During MW program – “assisting” winemakers in wineries in Tuscany, Sicily, South Africa
- Consultant for Norway's largest brewery
- Ringnes - creating new wine portfolio, training sales staff, giving master classes for key on-trade customers – 2011 ongoing ...
- MW Masterclass Seminar at Tignanello March 2012
- MW Master class Vinoble - Jerez - 2010
- Instituto Grande Marchi di Italia Master classes - Seoul - 2009
- Wines of South Africa Masterclass - Oslo - 2009
- Wine Writer – (wine tourism articles) - Aperitif and Vinforum magazines
- Decanter Awards Judge– 2011/2012
- Chile Wine Awards Judge –2012
- Nespresso Tasting Panel - 2010
- OGZ Gastronomy Tasting Panel– 2010
- Norwegian Sommelier Championship Judge – 2009/2010

### Different assignments as a Master of Wine:

- Seminars and master classes on behalf of a group of Chilean producers/Norwegian importers for Norwegian sommeliers and the Monopoly Retail – 2011 ongoing ...
- Lecturing/teaching:
  - Member of Educational Committee in London for MW Institute responsible for theory syllabus
  - Lecturing at Norsk Vinfagskole - NVFS
  - Lecturing for WSET Diploma - Kulinarisk Institutt Oslo

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# Sicilian Wine Growing in Figures

Ed, Regional Observatory of Viticulture (IRVV)

**Surface area of vines: 112,725 hectares plus circa 19,000 hectares in holdings**

(Source: IRVV 2011 from data provided by the Regional Ministry of Agriculture and Forests)

**Surface area of white grapes: 71,967 hectares (63.8%)**

**Surface area of black grapes: 40,508 hectares (35.9%)**

**Surface area planted with vines per province:**

## 2011

Province	Hectares	%
Trapani	65,031.19	57.69%
Agrigento	19,049.72	16.90%
Palermo	15,431.65	13.69%
Caltanissetta	5,447.62	4.83%
Catania	3,181.15	2.82%
Syracuse	1,840.61	1.63%
Ragusa	1,536.81	1.36%
Messina	885.35	.79%
Enna	329.39	.29%
<b>Total</b>	<b>112,733.49</b>	<b>100.00%</b>

Source: Ass. Reg. Risorse Agricole e Alimentari U.O. 30 – Interventi OCM vitivinicola



# Principal wine grape varieties in Sicily

## 2011

Variety	Hectares	%
Catarratto Bianco comune	30,368	26.94%
Nero d'Avola	18,296	16.23%
Catarratto Bianco lucido	7,389	6.55%
Inzolia	6,783	6.02%
Grillo	6,098	5.41%
Trebbiano toscano	5,451	4.84%
Syrah	5,424	4.81%
Chardonnay	4,968	4.41%
Merlot	4,659	4.13%
Grecanico	4,557	4.04%
Nerello Mascalese	3,698	3.28%
Cabernet Sauvignon	3,544	3.14%
Zibibbo	1,768	1.57%
Sangiovese	1,527	1.35%
Viognier	1,179	1.05%
Pinot Grigio	1,157	1.03%
Frappato	803	0.71%
Nerello Cappuccio	684	0.61%
Perricone	334	0.30%
Sauvignon	328	0.29%
Vermentino	281	0.25%
Alicante Bouschet	279	0.25%
Damaschino	275	0.24%
Moscato Bianco	257	0.23%
Fiano	254	0.23%
Malvasia Bianca	230	0.20%
Petit Verdot	225	0.20%
Cabernet Franc	213	0.19%
Pinot Nero	212	0.19%
Muller-Thurgau	176	0.16%
Carricante	146	0.13%
Ciliegiolo	121	0.11%
Barbera	100	0.09%
Malvasia di Lipari	99	0.09%
Altre	850	0.73%
<b>Total Sicily</b>	<b>112,734</b>	<b>100.00%</b>

Source: Ass. Reg. Risorse Agricole e Alimentari U.O. 30 – Interventi OCM vitivinicola

# Indigenous Sicilian Grape Varieties

## White

### **Albanello**

Albanello is one of the historic vines grown in the Syracuse district where it has gradually dwindled to a few specimens, whilst some random stocks can still be found in the Ragusa vineyards. It is usually vinified together with other grapes. The wine is particularly delicate, with a deep straw-yellow colour, a rich suite of aromas and a well-structured taste. Syracuse district.

### **Ansonica or Inzolia**

It is one of the longest grown grapes in Sicily. Mentioned by Pliny by the name of "Irziola", popularly known as "Inzolia-vranca" to distinguish it from "Inzolia-nigra" and is also described by Cupani (1696) and Sestini (1760). Widely spread over the whole island, it competes with other white wines and is frequently blended with Catarratto. Locally it is also consumed as a table grape. A delicate wine when made as a single varietal with a greenish straw-yellow colour, scents characteristic of the grape, neutral to the taste, quite full-bodied, good percentage of alcohol, balanced acidity and smoothness. All of Sicily, except the province of Enna.

### **Carricante**

Historical vine from the Etna area where it has been cultivated since time immemorial. Described by Sestini (1760) in his memoirs about Mascali wines, its name is due to the high production it is able to give. Particularly fine wine, straw-yellow colour with green tinges, good aromatic structure with sweet and floral aroma of herbs. It has a good taste structure, warm, full-bodied, characterised by a high level of fixed acids which makes it particularly adaptable for wood aging and conservation. Province of Catania.

### **Catarratto Bianco commune**

Historical Sicilian vine which has been cultivated since time immemorial. It was popularly called "Catarratu vranco", described by Cupani (1696) and Sestini (1760). Pastena (1970) cites *foru catarratis* cultivated in Sicily. Found all over the Island, its cultivation is particularly wide in the provinces of Trapani and Palermo. Catarratto forms part of the composition of many white Sicilian wines. The wine is straw-yellow coloured with a tendency to gold with a good aromatic profile with fruity smells and floral notes, its taste is characterized by a strong presence of alcohol and a good structure, neutral in flavour, quite acidic and with a tendency to a smooth taste. All of Sicily except the province of Enna.



## **Damaschino**

Quoted by Mendola (1885), it is supposed to have arrived in Sicily during the Arabic domination, especially in the Trapani area. It was used mostly for replanting vineyards in the Marsalese area after the phylloxera invasion. Its cultivation is restricted to the provinces of Trapani and Agrigento. It is usually used to blend with other grapes. The wine is fine, early drinking, straw yellow, with a delicate and pleasant bouquet, neutral flavour, quite harmonic. Not capable of much ageing. Province of Agrigento and Trapani.

## **Grecanico Dorato**

The origin of these grapes, cultivated for centuries in Sicily, is unknown. It is perhaps the same grape that Cupani (1696) described as Sicilian grapes called "Grecani". Historically, it is widespread in the provinces of Trapani and Agrigento. Scattered plants can be found in many Sicilian vineyards. Fine wine with a golden yellow colour, quite alcoholic, with a neutral scent and taste, fresh and harmonious. Provinces of Agrigento, Trapani and Palermo.

## **Malvasia di Lipari**

It belongs to the large group of 'Malvasie' cultivated in Italy. Presumably introduced by the Greek colonizers in the 4th century BC, it is mentioned in the works of numerous Roman authors. Cupani (1696) describes it with the name "Malvagia", from the vulgar "Marvascia". Notwithstanding the name, the Malvasia of Lipari is cultivated above all on the island Salina and to a much lesser degree on the other Aeolian islands; it is present also in a few vineyards in the Messina and Catania territories. Traditionally vinified to produce the famous DOC Malvasia delle Lipari passito (sweet) wine. The grapes are picked at the advanced stage of ripening; before being vinified they are laid out to dry on racks. The wine is aromatic, with intense herbaceous and floral scents, notes of honey and dried apricots; the taste is sweet, warm and aromatic with balanced acidity and taste. Province of Messina.

## **Minnella Bianca**

Described by Sestini (1760), it has been cultivated for centuries exclusively in the Etna territory, where vines are still present amongst Nerello Mascalese and Carricante vineyards. Its name derives from "Minna" (breast) such is the shape of the grapes. In the past the grapes were used to give more softness to the Etna-area wines, which were typically rich in acidity and tannins.

Generally it forms part of the blend of the local wines of the Etna area. Vinified as a single varietal, it is a wine of a straw yellow colour with a select range of aromas and a tendency towards a soft taste and little crispness. Provincia di Catania.

## **Moscato Bianco**

Belongs to the 'Moscati' group, dubbed by the ancients "Vitis Apianae" due to their sweetness and to the fact that it attracted honey bees. Cupani (1657-1710) refers to a "Muscatèddu Vrancu" as a synonym of the Vitis Apinae cited by Pliny. It has been cultivated in the province of Syracuse since ancient times. It is thought to be linked to the ancient "Vinum Balintium" produced with "Moscadello dolce" grapes and praised by Pliny, Fazello and other Roman historians. It is vinified to produce the Moscato di Siracusa and the Moscato di Noto. When vinified naturally a lovely light golden wine is produced and a pleasant Moscato aroma is obtained. Provinces of Siracusa and Ragusa.

## **Moscato d'Alessandria or Zibibbo**

Belongs to the 'Moscati' group, dubbed by the ancients "Vitis Apianae" due to their sweetness and to the fact that it attracted honey bees. Cultivated in Sicily presumably since Phoenician times, this variety was used especially as a table grape, both fresh and dried; its name originates from the Arabic "Zibibbo", still used in Sicily today to indicate preserved dried grapes. Traditionally vinified to produce aromatic white wines, amongst which the important wines DOC Moscato and Moscato Passito di Pantelleria. The latter is of an intense yellow colour, presenting inebriating scents of apricots, flowers, honey, when tasted it is sweet, full-bodied, warm and sapid, with a balanced acidity and smoothness, pleasurably harmonic. It is used to produce dry aromatic wines. Province of Trapani.

## **Red**

### **Alicante or Grénache**

Also known as "Granaccio", it was probably brought to Sicily by both the French and the British in the 18th century. It is grown in both the Catania and Messina districts. In the Etna vineyards it is still possible to find old ungrafted plants. Purple-red colour, with grapey and fruity hints, a delicate taste, less full-bodied yet balanced and well-shaped; ideal for early consumption. Catania and Messina districts.

### **Corinto Nero**

Native of Greece, it grows in many vineyard areas in Europe, especially Greece and Turkey. In Sicily it is grown on the Aeolian Islands, mainly on the island of Salina. Gallus (1595) refers to it as "dark sea grapes", while Molon (1906) describes it as dark Passerina. Cupani (1696), in his Hortus Catholicus and Phanphyton Siculum distinguishes three varieties of Corinto, commonly known as Tuccarino, Tuccarineddu or Niuridduzzo and "Tuccarino cù cocci". Cupani himself mentions sun-dried Corinto grapes, referring to them as "Passulina del nostro Regno" (Raisins of our Reign). Its grapes, usually sun-dried on trellises, account for 5-8% of the composition of the DOC wine Malvasia delle Lipari. Made as single grape varietal, it produces a pale ruby red wine, with intense, slightly spiced perfume, moderately full-bodied, generally soft. Province of Messina.

## **Frappato**

In his memoirs about the Vittoria wines, Sestini describes it as a wine of uncertain origin. It is still cultivated in Vittoria and is common in the area of Ragusa and Siracusa, generally in association with Nero d'Avola. It is not widespread in the other Sicilian provinces. The grapes, when produced as a single varietal, make excellent wine with a ruby red colour, not too intense and bright, strong wine aromas, fruity and flowery, full-bodied on average, balanced tannin, fresh and soft taste, very harmonious. Provinces of Ragusa, Siracusa and Catania.

## **Nerello Cappuccio**

Its name indicates the habit of the foliage hides the bunches like a cape. It is a very ancient vine cultivated with other vines mainly in the provinces of Catania and Messina. It is a fine, ruby-coloured wine, with a winey, fruity aroma, good taste structure; it is ideal for a wine for immediate consumption. When vinified with Nerello mascalese it produces long-lasting wines; it is also used to produce DOC Etna Rosso and Etna rosato. Provinces of Catania, Messina, Agrigento and Enna.

## **Nerello Mascalese**

It belongs to the historical group of the "Nigrelli" vines described by Sestini (1760) in his memoirs on wines from the county of Mascalì. Traditionally grown as a small bush, it is the most diffused vine in the Mount Etna area where it has been cultivated since time immemorial. It presumably has ties with the ancient wines of Etna celebrated by Homer and Roman historians. The wine is elegant and of a great character, with a tendency to be tannic, it is ruby red in colour with granite hues; the excellent structure and the good aromatic structure make it suitable for ageing. Provinces of Catania, Messina, Agrigento and Enna.

## **Nero d'Avola**

Mentioned by Cupani (1696), but it is still uncertain when it dates back to. It is linked to the ancient wines that went by the names of "Calabresi di Augusta" and "Vini di Vittoria". The name Calabrese derives presumably from the two old Sicilian words "Calea"-"Aulisi", or grape of Avola, referring to the place where it was originally picked. It is the king of Sicilian grapes, grown in all areas of the island, where it finds the best place to express its qualities. The wines distinguish themselves from one another depending on the cultivation area of the vine. They have rich personalities, of intense ruby red colour, an excellent array of aromas with fruity, floral and spicy notes, very well-structured taste, tannic, full-bodied, balanced acidity and smoothness, and overall very harmonic. All of Sicily.

## **Nocera**

A very similar vine to the Nerelli varieties. It has traditionally been grown in the area of Messina since ancient times. It is believed to be linked to the historic “Mamertinum” wines and the “Zancla” wines which were praised by ancient Romans. Real traces of ancient history can be found in the vineyards of the province of Messina. Plants are also present sparsely in the vineyards of the provinces of Catania, Syracuse and Ragusa. The wine obtained from single grape is of a strong ruby red colour with purple touches, a good suite of aromas, full-bodied, rich in fixed acid, alcohol and tannins. Provinces of Messina, Catania and Siracusa.

## **Perricone**

This grape is typical of Western Sicily where growing has taken place since time immemorial. It is cultivated in limited quantities in the provinces of Palermo and Trapani; it is also found in the provinces of Agrigento and Messina. Wine made with single grape giving a quite intense ruby red colour, typical wine-like fragrance, quite full-bodied, moderately tannic, overall well-balanced, ready to consume. Provinces of Agrigento, Palermo and Trapani.

# Autentico representing:

## Azienda Agricola Arianna Occhipinti

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W: [www.agricolaocchipinti.it/](http://www.agricolaocchipinti.it/)  
Contact: Arianna Occhipinti

After starting up in 2005, Arianna now is the new star in the wine world.

By producing wines with minimal interference, long skin maceration, no use of new oak, and low amounts of free sulphur, she produces wines of local grapes that shows really well the terroir of Vittoria.

### 1. Sp68 2011 Seminar Wine

Area of production: Vittoria. Type of soils: Chalk  
Annual production of bottles: 30.000  
Altitude of vineyard: 350m  
Density of plantings plants/hectare: 8000  
Grape varieties: Frappato & Nero d'Avola  
Vinification: 30 days of skin maceration,  
stainless steel. Ageing: 6 months.  
Ageing in bottle: 1 month. Alcohol: 12.5%.  
Total acidity: 5. Residual sugar: 1



### 2. Occhipinti Siccagno 2010

Nero d'Avola - 16 months, 6 months in bottle -  
13% alc.

# Azienda Agricola Graci

Contrada Arcuria, Passopisciaro  
95012 Castiglione di Sicilia (CT) - Italia

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W: [www.graci.eu](http://www.graci.eu)  
Contact: Roberto Graci

Graci is situated on the North slope of Mount Etna at Passopisciaro, an area where viticulture goes back several thousand years. The vineyards are to be found at an altitude of between 600 and 1,100 metres above sea level. Planting density ranges between 6,000 and 10,000 vines per hectare. Some of the vines are on their own roots, that is to say are ungrafted.

### 1. Etna Rosso 2011

Nerello Mascalese - 12 months in  
"Tini", 3 months in bottle - 13% alc.



### 2. Etna Rosso Quota 600 2010

#### Seminar Wine

Area of production: Etna. Type of soils: Volcanic  
Annual production of bottles: 5000. Altitude  
of vineyard: 600. Density of plantings plants/  
hectare: 7000. Grape varieties: Nerello  
Mascalese. Vinification: 20 days of skin  
maceration. Ageing: 18 months in "Tini"  
Ageing in bottle: 6 months. Alcohol: 13.5%  
Total acidity: 5. Residual sugar: 1



# Autentico representing: Masseria Setteporte

Pizza Trento, 2 - 95033 Biancavilla

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Contact: Piero Portale

The winery Masseria Setteporte is located in a very unique place: on the South-western slope of the Sicilian volcano Etna, in the town of Biancavilla, within the Etna D.O.C. area.

Here, viticulture dates back to ancient times.

The Portale family, owners of Masseria Setteporte, has passed their winemaking tradition down through generations.

The farm was first modernised by Ferdinando Portale who turned the classic bush trained vineyards into a vertical trellis system, which is more suitable for modern growing techniques. In 2002 Piero Portale decided to carry on his father's project

## 1. Etna Rosso 2010 Seminar Wine

Area of production: Etna  
 Type of soils: Volcanic  
 Annual production of bottles: 13500  
 Altitude of vineyard: 720m  
 Density of plantings plants/hectare: 6000  
 Grape varieties: Nerello Mascalese,  
 5% Nerello Cappuccio  
 Vinification: Stainless steel  
 Ageing: 8 months  
 Ageing in bottle: 6 months  
 Alcohol: 13.5%  
 Total acidity: 5.2  
 Residual sugar: 1





# Benanti



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**Importer: Gaia Wine & Spirits AS**

Benanti Winery is a prestigious Sicilian winery situated at the base of Mount Etna. We are one of the first wineries in Sicily to have produced high quality wines. We maximized the potential of Etnaean soil by researching particular clones and by using the most modern techniques of vinification to produce ancient fragrances. These studies are responsible for the unique character of our wines. Our aspiration to continuously produce high quality wines has been awarded on an international level for over 20 years (e.g. Robert Parker, Gambero Rosso etc.). Today, we produce Etna D.O.C wines (Carricante, Nerello Mascalese and Nerello Cappuccio) on our historic vineyards surrounding Etna Volcano.

## 1. Pietramarina, Etna Bianco DOC Superiore 2006 Seminar Wine

Vineyard area: Milo.

Type of soils: sandy, volcanic, rich in minerals, with a subacid reaction.

Annual production: 10.000.

Altitude of vineyard: 950m.

Grape varieties: 100% carricante.

Vinification: the grapes at late ripening, 3rd decade of October, are softly pressed.

Fermentation takes place in steel tanks at a temperature of 18-20°C in steel vats.

Ageing in bottle: at least 10-12 months.

Alcohol: 12.5% Total acidity: 6.6/l

Residual sugar: 0.31/l.



## 2. Serra della Contessa Etna Rosso DOC 2004

80% Nerello Mascalese 20% Nerello Cappuccio  
- at least 12 months in bottle - 14% alc.

## 3. Monovitigno Nerello Cappuccio IGT Sicilia 2005

100% Nerello Cappuccio - at least 12 months in bottle - 13.5% alc.

## 4. Monovitigno Nerello Mascalese IGT Sicilia 2006

100% Nerello Mascalese - at least 8-10 months in bottle - 14% alc.







# Cantine Settesoli s.c.a

TABLE | 4

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Contact: Ricardo Andujar

**Importer: Vinetum AS**

Founded in 1958 in Menfi at the initiative of a group of growers. Today, with 1841 members and a surface area of nearly 6,000 ha, four sites and the working capacity of about 500,000 tons of grapes per year, Settesoli represents the largest winery in Sicily, the largest vineyard in Europe.

**1. Inycon Organic Syraz Sicilia IGT 2011**

Shiraz - 8 months in tank, 3 months in bottle - 13.5% alc.

**2. Inycon Chardonnay Sicilia IGT 2011**

Chardonnay - 6 months in tank, 3 months in bottle - 13.5% alc.

**3. Mandrarossa Urra di mare Sicilia IGT 2011**

100% Sauvignon Blanc - Three Months In Steel Tanks, 4 months - 12.5% alc.

**4. Mandrarossa Cartagho 2009**

**Seminar Wine**

Area of production: Menfi.

Type of soils: sandy, fairly loose-packed.

Annual production of bottles: 90 000.

Altitude of vineyard: 150 M ASL.

Density of plantings plants/hectare: 4,000 - 4,200 plants / HA.

Grape varieties: Nero d'Avola 100%.

Vinification: Maceration for eight to ten days at 25°C. Ageing: Twelve months in barrique. Ageing in bottle: Four months. Alcohol: 14%. Total acidity: 5.85. Residual sugar: 1.85 GR/Litro.





# Cantina Sociale Corbera Soc Coop

Contrada Luni ss 188 92018  
Santa Margherita di Belice

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E: info@cantinacorbera.it  
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W: www.corberavini.com  
Contact: Giuseppe Saladino

## Seeking Norwegian Representation

Cantina sociale corbera Soc Coop, date of winery constitution 1968, extension: 1.750,00 Hectares. Grape varieties cultivated: catarratto, grecanico, inzolia, grillo, chardonnay, nero d'avola, merlot, syrah, cabernet sauvignon. Altitude of vineyard 450 m. Annual production of bottles: 1.200.000

### 1. Le Contrade Grillo IGT Sicilia 2011

100% Grillo - 3 months in bottle - 12.5% alc.

### 2. Le Contrade Catarratto IGT Sicilia 2011

100% Catarratto - 3 months in bottle - 12.5 % alc.

### 3. Le Contrade Nero D'avola IGT Sicilia 2011 **Seminar Wine**

Area of production: Italy - Sicily.  
Type of soils: tending to clay.  
Annual production of bottles: 18.000  
Altitude of vineyard: 450 M  
Density of plantings plants/hectare: 3.900  
Grape varieties: Nero d'Avola 100%  
Vinification: selection of the best grapes gathered in crates when perfectly ripe; delivery to the co-operative; after destemming-soft crushing the grapes are vinified in stainless steel at 28°C and with skin contact for about 10 days. Then the wine aged in french oak barrels for 6/8 months. Ageing: 6 / 8 months. Ageing in bottle: 4. Alcohol: 14% Vol. Total acidity: 5.80. Residual sugar: 2.2 gr/l.



### 4. Le Contrade Syrah IGT Sicilia 2011

100% Syrah - 1 year, 6 months in bottle - 14% alc.



# Castelluccimiano- Mountain Viticulture

Via Sicilia 1 90029  
 Valledolmo (Palermo) Sicily

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 Contact: Piero Buffa

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**Seeking Norwegian Representation**

Our lands lie at different altitudes between 650 and 1050 metres, situated along the slopes of the Madonie Mountain. An autochthonous viticultural heritage unique for its history and manifest characteristics.

Vineyards with an average age of 30-40years, antique sapling cultures combined with the more recent espaliers, cause them to become an exclusive and inimitable example of valorization. The philosophy of environmental sustainability along with natural and biological cultivation methods and the reintroduction of ancient local traditions, contribute to the safeguard and enhancement of viticulture biodiversity at a territorial level along with the achievement of excellent grape quality.

Castelluccimiano has the rare ability to masterfully combine sustainable agriculture, experience and wine-growing tradition with the ability to envisage news stories capable of conveying, through the value of mountain viticulture, a true link to the territory to which the company belongs.

## 1. Shiarà catarratto IGT Sicilia 2010

### Seminar Wine

Catarratto - kept in steel ponds for 6 months, 4 months in bottle before marketing - 13.5% alc.



## 3. Perric.One IGT Sicilia 2009

Perricone - 10 months in small oak barrels, 6 months in bottle before marketing - 13% alc.

## 4. Nero Avola IGT Sicilia 2009

Nero avola - kept in small oak barrels for 10 months, 2 months in bottle before marketing - 13.50% alc.

## 2. Miano catarratto IGT Sicilia 2011

Catarratto - kept in stainless tank for three months, 2 months in bottle before marketing - 13% alc.



# Fattorie Romeo del Castello di Chiara Vigo

Via Pietra dell'Ova 203 – 95125  
Catania Sicily

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Contact: Chiara Vigo

**Importer: Vinum AS**

Fattorie Romeo del Castello has been in the family for generations. Today it remains in the capable hands of the female members of the family, Chiara Vigo and her mother Rosanna Romeo del Castello. Following Mount Etna's 1981 eruption, a large part of the property was covered by the lava. Even today one can still see the spectacular remains of the lava flow which miraculously changed its course sparing the old vineyards and the 18th century rural buildings.

The vineyard which falls within the D.O.C. territory of Etna has 3 hectares of old vines and 10 hectares planted in 2004. Respecting the natural methods and the tradition of Etna, the cultivation avoids the use of herbicides, fertilizers and other chemical products.

In memory of the historical and cultural heritage of the Etna vineyards, the *Museo della vite, del vino e dell'etichetta*, a vine, wine and label museum is in the stage of development. This collection was put together by Chiara Vigo, author of the book entitled *Arte e Vino. L'etichetta d'autore come immagine del gusto*, published in 2007 by Cicero. The wine labels of each vintage of Allegracore show a different wall paper of the interior of the estate Fattorie Romeo del Castello.

## 1. Allegracore – Etna Rosso DOC

### 2009 Seminar Wine

Area of production: Etna – Randazzo - Sicily  
Type of soils: Volcanic, Sandy, Stoned  
Annual production of bottles: 8000  
Altitude of vineyard: Mt 700  
Density of plantings plants/hectare: 5500 plants/  
hectare. Grape varieties: Nerello Mascalese  
Vinification: Red - In steel. Ageing: 24 months.  
Ageing in bottle: 6 months. Alcohol: 13.4%  
Total acidity: 6.30

## 2. Allegracore 2010

Nerello Mascalese - 12 months, 6 months in  
bottle minimum - 13.5% alc.





# Gulfi



TABLE | ∞

Contrada Patria – 97010  
Chiaramonte Gulfi (Rg) Italia

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Contact: Matteo Catania

**Importer: Moestue Grape Selections AS**

Production and cellar: Chiaramonte Gulfi (RG) • Head office, sales, administration: Arcore (MB) • Starting year of activity: 1997 • Employees: no. 30 mostly seasonal workers employed in the vineyards • Turnover 2011: € 1.4 million • Products: wine from organic Sicilian grapes grown in three vineyards (Pachino, Monti Iblei, Etna), olive oil from organic farming • Products: Nero d'Avola (6 labels including 4 grand cru national and international award-winners), other 4 labels including 2 white (Carricante and Albanello), one red from Etna region (Nerello Mascalese) and Cerasuolo di Vittoria DOCG (another awards-winner) • Customers (year 2011): no.700, all over the world • Customers: distributors, catering • Major clients are: importers located in the USA, Japan, Russia, Brazil, Belgium, Germany • Export % on total turnover: 60%

## 1. Neromaccarij 2008 Sicilia IGT Nero d'Avola **Seminar Wine**

Area of production: Pachino-Contrada Maccari  
Type of soils: limestone - clay  
Annual production of bottles: 5932  
Altitude of vineyard: 30 MT  
Density of plantings plants/hectare: 7000  
Grape varieties: 100% Nero d'Avola  
Vinification: steel  
Ageing: 20/24 months in wood  
Ageing in bottle: 12 months minimum  
Alcohol: 15%  
Total acidity: 5.9 G/L  
Residual sugar: 3.5 G/L

## 3. Nerojbleo 2009 Sicilia IGT Nero d'Avola

100% Nero d'Avola - 12 months in barrique and tonneaux/french oak, 12 months in bottle minimum - 14% alc.

## 4. Reseca 2007

100% Nerello Mascalese - 20/24 months in wood, 24 months in bottle minimum - 14% alc.

## 2. Nerobaronj 2008 Sicilia IGT Nero d'Avola

100% Nero d'Avola - 20/24 months in wood, 12 months in bottle minimum - 14% alc.





# Nicosia SPA

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Contact: Norway - Bruno di Stabile  
Italy - Giuseppe Monaco

**Importer: Birkedal - Hartmann AS**

There is no better metaphor than the Etna volcano to describe Cantine Nicosia: an ancient and solid Sicilian winery with a long history and ongoing commitment to renewal, with a love for rural traditions united with a relentless search for new horizons embedded into its DNA. Thanks to an ardent passion handed down from father to son for five generations, today the Nicosia family company is one of the most important Sicilian wine producers with a well-defined production philosophy: the utmost respect for the raw materials and the great Sicilian winemaking history, the development of the finest native grape varieties and the areas most suitable for their cultivation, an enormous care on work in both the vineyards and the cellar. Nicosia wines are a tribute to the heart of Sicily. They embody the light and warmth of its Mediterranean climate, the strength and generosity of its people, and the untamed and exuberant character of that volcano that has both a destructive and regenerative power at the same time. This is the Sicily that the Nicosia family brings to the world, offering a large selection of Sicilian wines made from native grapes as well as from international varieties that find the ideal terroir on this island, with expressions of rare excellence and absolute innovation

## 1. Fondo Filara Etna Rosso DOC 2010 Seminar Wine

Area of production: Trecastagni – Etna (Catania)  
Type of soils: the soil is volcanic, very rich in minerals. Annual production of bottles: 50.000  
Altitude of vineyard: 700-800 meters above the sea level  
Density of plantings plants/hectare: 5000. Grape varieties: Nerello Mascalese and Nerello Cappuccio. Vinification: Grapes are carefully selected, destemmed and left to macerate and ferment at a controlled temperature for approximately 10 days; malolactic fermentation takes place in steel vats.  
Ageing: In stainless steel vats, 5-6 months in barriques, 3-4 months in large oak casks  
Ageing in bottle: 3-4 months  
Alcohol: 13%. Total acidity: 5.5.  
Residual sugar: 3.0



## 2. Fondo Filara Cerasuolo di Vittoria Docg 2009

Nero D'Avola and Frappato - In stainless steel vats, 5-6 months in barrique, 5-6 months in bottle - 13.5% alc.

## 3. Fondo Filara Frappato IGT 2012

Frappato - In stainless steel vats on fine lees, approximately 1-2 months in the bottle - 12.5% alc.

## 4. Fondo Filara Etna Bianco DOC 2011

Carricante and Catarratto - ageing in stainless steel vats on fine lees, approximately 3-4 months in the bottle - 13% alc.



# Non Dos representing: Az Agr Caravaglio



Jacob Aalls gate 54  
0364 Oslo - Norway  
[www.nondos.no](http://www.nondos.no)

Via Provinciale  
32 Capo  
Comune di Malfa

Contact: Antonino Caravaglio

**Seeking Norwegian Representation**

Antonino Caravaglio etablerte sitt vinhus på Salina I 1992, og har siden den gang produsert hvit,- rød- og dessertvin – samt å produsere verdens beste kapers!

## 1. Salina Rosso 2010

Calabrese 60 %, 40 % Nerello Mascalese,  
Corinto og Pericone - 1 year in bottle - 13% alc.

## 2. Malvasia delle Lipari 2010

100% Malvasia - 1 year in bottle - 13% alc.



# Az. Agr. Frank Cornelissen

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Solicchiata (CT), Etna - Sicilia

Contact: Frank Cornelissen

**Seeking Norwegian Representation**

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Our farming philosophy is based on our acceptance of the fact that man will never be able to understand nature's full complexity and interactions. We therefore choose to concentrate on observing and learning the movements of Mother Earth in her various energetic and cosmic passages and prefer to follow her indications as to what to do, instead of deciding ourselves. Consequently this has taken us to avoiding all possible interventions on the land we cultivate, including any treatments, whether chemical, organic, or biodynamic, as these are all a mere reflection of the inability of man to accept nature as she is and will be.

## 1. Rosso del Contadino 2011

70% Nerello Mascalese + 30% others - 13.5% alc.

## 2. Munjebel Rosso 2010

Nerello Mascalese - 14% alc.



# Non Dos representing: Az Agr COS



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**Seeking Norwegian Representation**

Azienda Agricola COS was founded by Giambattista (Titta) Cilia, Giusto Occhipinti and Cirino (Rino) Strano, three friends who wanted to recreate the work of their ancestors. The acronym (Cilia-Occhipinti-Strano) not only represents the company's name, but also the beginning of a remarkable partnership.

In 1980, the trio became the youngest winemakers in Italy when they bought Joseph Cilia's old family winery. Located in the historic town of Bastonaca, the vineyard measured just over a mere three hectares. Their first harvest on October 5 produced only 1470 bottles; nevertheless, this marked the beginning of their adventures and the radical restructuring of the region of Cerasuolo di Vittoria.

The three partners completed their studies between 1983 and 1985. Rino, however, decided to devote himself to his field of medicine and sold his shares to his sister, Giuseppina (Pinuccia). The new trio then purchased la Villa Fontane in 1991, the Moltisanti family's property in the Fontane-Baucina district, and new vines were planted on the eight hectares. In 1995, Pinuccia sold her shares to Titta and Giusto. The remaining two friends continued to grow the estate as they acquired new and valuable lands close by.

## 1. Frappato 2011

100% frappato - 1 year in bottle - 13% alc.

## 3. Pithos Rosso 2010

40% frappato 60% Nero d'Avola - 1 year in bottle - 13% alc.

## 2. Cearsuolo di Vittoria 2010

40% frappato 60% Nero d'Avola - 1 year in bottle - 13% alc.

# Az Agr Murgo



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95010 Santa Venerina (CT)  
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Contact: Michele Scamacca

**Seeking Norwegian Representation**

Murgo holder hus på på østsiden av Etna, med vinmarker rundt garden og på nordsiden av Etna.

## 1. Etna Rosso 2010

100% Nerello Mascalese - 1 year in bottle - 13.5% alc.



PLANETA

# Planeta

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Contrada Dispensa

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E: [planeta@planeta.it](mailto:planeta@planeta.it)

Contact: Simone Di Domizio

Importer: Gaia Wine & Spirits A/S

Established in 1995, Planeta is a Sicilian wine producer built on a long agricultural tradition handed down since 1500 through 17 generations in the area between Sambuca di Sicilia and Menfi. Today Planeta represents not just one, but six ways of developing the territory, in six different settings.

There are, in fact, six Planeta wine producing estates, each one with a specific research and development project. **Ulmo** at Sambuca di Sicilia, **Dispensa** at Menfi, **Dorilli** at Vittoria, **Buonivini** at Noto, **Sciara Nuova** at Etna in Castiglione di Sicilia, and finally, **La Baronia** at Capo Milazzo. These are the Planeta locations, comprising a total surface area of more than 350 hectares of vineyards. Through its family properties, Planeta can conduct a virtual journey around Sicily and its greatest wines.

Planeta's project calls for patient and meticulous research, never hurried, and looks just as much to the past as to the future. On the one hand, a deep bond with the oldest wine-making Sicilian tradition, with its heritage of native varieties: Grecanico, Carricante, Moscato di Noto, Frappato, Nerello Mascalese and Nero d'Avola.

On the other, the arena in which the greatest producers of the five continents are appraised for Chardonnay, Syrah, Merlot, Cabernet: magnificent classics of international enology interpreted by a territory which puts its unmistakable mark on them. It is paramount to remember the most inspired and visionary varietal experimentation: it has resulted in obtaining for the first time in Sicily a Fiano with truly revolutionary features.

## 1. Cerasuolo di Vittoria Docg Cerasuolo di Vittoria 2010

60% Nero d'Avola, 40% Frappato - to drink at once or keep for 2-3 years - 13% alc.

## 2. Carricante IGT Sicilia 2011

100% Carricante - long aging, but given the young age of the vineyard, at the moment 3-5 years - 13% alc.

## 3. Passito di Noto DOC Noto 2011

100% Moscato Bianco - as for all sweet wines, time is beneficial - 11.5% alc.

## 4. Santa Cecilia DOC Noto 2008

100% Nero d'Avola - to be drunk immediately or to keep up to 8 - 10 years - 14% alc.

## 5. Dorilli – Docg Cerasuolo di Vittoria Classico 2009 Seminar Wine

Area of production: Acate (Rg). Type of soils: The main characteristic of the original area of "Cerasuolo di Vittoria" is a sandy textured soil, shallow and mainly composed of red loose sands and hardly any stones. 90 cm below the surface lies a layer of tufa stone, an important feature to maintain the water balance in the vine. Altitude of vineyard: 60 metres. Density of plantings plants/hectare: 4.545 vines/hectare Grape varieties: 70% Nero d'Avola, 30% Frappato. Vinification: Pressing followed by 12 days of contact with the grapeskins: after devalting malolactic fermentation in stainless steel; followed by maturation in used 500 litre barrels for 12 months. Ageing potential: To drink at once or keep for 3-7 years. Alcohol: 13% vol Total acidity: 5.4





# Planeta

## Olive Oil

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Planetas' extra virgin olive oil produced in the natural oasis of **Capparrina**, near the beaches of Menfi. The company's activity has one absolutely essential point of reference: environmental sustainability, achieved through landscape conservation, renewable energy, recycled materials and sustainable agriculture, with the utmost respect for the territory, cultural heritage and the communities within which the company operates. Alessio, Francesca and Santi Planeta gave life to this project, but behind them they have the whole family, rooted in the reality of Sicilian agriculture for generations, beginning with Diego Planeta, considered the leading figure in the rebirth of the Sicilian wine industry in the last forty years. A brand, a family, that has aimed at ambitious goals, following the lode-star of quality.

Olive Cultivars: Nocellara del Belice, Biancolilla, Cerasuola

# PLANETA



# Spadafora dei Principi di Spadafora

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Contact: Maria Amparo Montalt Fenoll

## Seeking Norwegian Representation

The history of Spadafora's wine goes back some 20 years to the summer of 1988, when my father decided to explore the world of wine. At the time my family was living in the inland area of Mussomeli, a family-owned property where we grew wheat. I moved to Virzi to look after the vineyards and I immediately became passionate about winemaking, following in the footsteps and farming traditions of the family.

After years of testing and tasting the wines, I decided in 1993 that I would only produce wine from grapes grown on this land, and I produced our first bottle, which I naturally named after my father: Don Pietro.

The winery is in the area of Monreale, one of the biggest areas of wine production in Sicily with hills ranging between 250 and 400 meters above sea level.

### 1. Sole Dei Padri IGT Sicilia 2007

#### Seminar Wine

Area of production: C.DA Virzi Monreale -PA

Type of soils: sandy clay

Annual production of bottles: 7000

Altitude of vineyard: 450 S.L.M

Density of plantings plants/hectare: 5000 plants /HA

Grape varieties: Syrah 100%

Vinification: Maceration for 20 days, fermentation temperature between 24° and 28°C, with racking 3 times a day.

Ageing: 1 year in oak barrels

Ageing in bottle: 24 months in bottles

Alcohol: 14.5%

Total acidity: 4.8

Residual sugar: 2.80



### 2. Syrah IGT Sicilia 2010

Syrah - 6 months in cement vats, 6 months in bottle - 13.5% alc.

### 3. Don Pietro Rosso IGT Sicilia 2009

Merlot - Cabernet Sauv. - Nero D'Avola - 10 months in concrete vats, with a part in barriques. 12 months in bottle - 14% alc.

### 4. Schietto Nero D'Avola IGT Sicilia 2009

Nero d'Avola 100% - 1 year in large barrel - 14.5% alc.



DEI PRINCIPI DI SPADAFORA

AZIENDA VITIVINICOLA



# Tenuta di Fessina

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Contact: Silvia Maestrelli

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## Seeking Norwegian Representation

Silvia Maestrelli, her husband Roberto Silva and the winemaker Federico Curtaz have decided to bet on Sicily with passion. In 2007, fascinated by this extraordinary beautiful and rich land, they bought a XVIII century millstone made of lava stone, which overlooks a hundred years old vineyard, about seven hectares of Nerello Mascalese.

### 1. Il Musmeci, Etna DOC 2008

#### Seminar Wine

Area of production: Etna  
Type of soils: dark and sandy, with volcanic ash from lava flows  
Annual production of bottles: 15.000  
Altitude of vineyard: 670 mt.  
Density of plantings plants/hectare: 8,000 plants per hectare  
Grape varieties: Nerello Mascalese  
Vinification: stainless steel (10/12 days) and wood (500 lt. tonneaux and 35 hl. barrels)  
Ageing: 15 months  
Ageing in bottle: 12 months  
Alcohol: 14%  
Total acidity: 6  
Residual sugar: <3

### 2. A' Puddara, Etna DOC 2011

CARRICANTE - 6 months, 12 months - 13% alc.

### 3. Erse, Etna DOC 2011

Nerello Mascalese, Nerello Cappuccio - 5 months in bottle - 14% alc.

### 4. Ero, IGT Sicilia 2011

NERO D'AVOLA - 3 months in bottle - 14% alc.





# AZ. Agricola Biologica 'Tenuta Gatti'

C.Da Cuprani' - Piana 98064 Librizzi (Me)  
Italy

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Contact: Gatti Russo Nicolas

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**Seeking Norwegian Representation**

Our farm is located on the fertile land of Cuprani, a 217 hectares estate situated on the slopes of the Nebrodi hills, in a setting of great natural beauty, which is still a pristine corner of Sicily. The winery was established in 1825, and has been in the family for five generations pursuing the traditions and its relationship offered by this generous land.

Cuprani hosts a variety of crops from vineyards to citrus trees, chestnut, hazelnut and pristine forests. However, the tradition of farming vineyards have always played an important part of our traditional farming which we are particularly proud of.

## 1. I.G.T. Sicily Nocera "Sice" 2010

### Seminar Wine

Area of production: Librizzi (Me) Sicily-Italy  
Type of soils: medium calcareous texture  
Annual production of bottles: 3000  
Altitude of vineyard: 500 mts  
Density of plantings plants/hectare: 4600 vines/  
hectare. Grape varieties: Nocera  
Vinification: second half of september  
Ageing: 12 months in barrels and tonneaux  
Ageing in bottle: 6 months. Alcohol: 13.5%  
Total acidity: 6.30. Residual sugar: 3.50

## 2. Doc Mamertino Red Curpane' 2009

Nero D'avola, Nocera - 12 months in barrels  
and tonneaux, 4 months - 14% alc.

## 3. Doc Mamertino White "Catalina" 2011

Insolia/Grillo - 13% alc.

## 4. I.G.T. Sicily "Martiniano" 2009

Nero D'avola And Cabernet Sauvignon - 14%  
alc.



TENUTA  GATTI  
1825

# Terrazze dell'Etna s.s,



L.tà Bocca d'Orzo, 95036,  
Randazzo, Catania

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**Importer: Knut Bakken BVG AS**

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TABLE

Terrazze dell'Etna is located in the North west area of the volcano in the municipality of Randazzo. The estate is approximately 28 hectares of which about 14 hectares are planted to vines producing D.O.C. wines.

In replanting the vines particular attention was given to maintaining the tradition of terraced vineyards, typical to Etna which characterizes the nature of its landscape.

The company name in fact derives from the Terraces on which the grapes are planted.

The result of the quality of the wines arises from the great care and work of processing the grapes native to Etna, which in accordance with the DOC Etna red appellation are obtained from Nerello Mascalese and from which we produce the two labels Cratere, IGT Sicilia and Cirneco DOC. We have also planted Pinot Noir and Chardonnay for the production of sparkling wines, such as our Brut Rosè and Cuveè Brut produced by the classic method.

## 1. Cirneco 2009 Seminar Wine

Area of production: Randazzo, Catania, Italy  
Type of soils: Volcanic, good mixture, rich in calcium and minerals. Annual production of bottles: 2009. Altitude of vineyard: Mt. 700  
Density of plantings plants/hectare: 6.000 per hectare. Grape varieties: Nerello mascalese and nerello cappuccino. Vinification: Fermentation controlled temperature. Ageing: In oak barrels. Ageing in bottle: 18 months, minimum.  
Alcohol: 13.5%

## 2. Cratere, IGT Sicilia 2010

Nerello mascalese and petit verdot - 10 months in barrique & tonneaux, 2 months in bottle minimum - 13.5% alc.

TERRAZZE DELL'ETNA





# Valle Dell'Acate

Contrada Bidini S.N.

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E: [info@valledellacate.it](mailto:info@valledellacate.it)

W: [www.valledellacate.com](http://www.valledellacate.com)

Contact: Sig.Ra Gaetana Jacono

**Importer: Evento AS**

Valle dell' Acate is located in Acate, which lies within the once feud of "Bidini" and the winding hills of the Dirillo Valley. It is today one of the most prolific of the Italian Wine Estates, specializing in the cultivation of indigenous varieties and world renowned for its high quality wines. Namely, its Cerasuolo di Vittoria DOCG is highly recognized amongst its Sicilian peers.

The estate is run by the knowledgeable Gaetana Jacono, representing the sixth generation of this passionate viticulture family.

The family produces as well exceptional IGT Sicilian Wines: Tané, a highly limited reserve red, Rusciano red, Il Moro Nero d'Avola, white wines such as Bidis and Zagra; and D.O.C. wines Il Frappato DOC Vittoria and Insolia DOC Vittoria.

## 1. Cerasuolo Di Vittoria D.O.C.G. Classico 2009 **Seminar Wine**

Area of production: Acate (RG) – Sicily  
 Type of soils: Ragusan area. Dark red soil for Nero d'Avola grape and light red soil for Frappato grape. The vineyards are located in the plateau called "Bidini Soprano". The terrain has a particular calcareous sandstone substrate interbedded with pockets of clay. At night, the soil doesn't retain the heat that is absorbed during the hottest days of the year which, combined with the latitude of Acate, explains the great difference in temperature between day and night. These temperature ranges and the nature of the soil give the wines a unique quality and elegant, fresh notes that embrace its rich floral aromas.

Annual production of bottles: 100.000  
 Altitude of vineyard: 200 meters  
 Density of plantings plants/hectare: 5.000 plants/hectare. Grape varieties: 70% Nero d'Avola and 30% Frappato. Vinification: Nero d'Avola grape: winemaking in red with maceration on the skins for 10-15 days. Temperature 20-27°C in stainless steel tanks. Frappato grape: winemaking in red with maceration on the skins for 15-20 days. Temperature 18-22°C in stainless steel tanks. Ageing: Nero d'Avola in tonneau of 500-600 litres for 12 months. Frappato in steel tanks for the same period. Cerasuolo di Vittoria d.o.c.g. is produced in a "classic" version as the company is situated within the demarcated geographical area for the "Classico" appellation, and it must be aged in the cellar for 18 months.

Ageing in bottle: at least 9 months  
 Alcohol: 13.50%. Total acidity: 5.50 g/l  
 Residual sugar: 3.5 g/l

## 2. Il Moro – Nero d'Avola I.G.T. Sicily 2009

100% Nero d'Avola - In stainless steel tanks, 9-12 months - 13.50% alc

## 3. Il Frappato D.O.C. Vittoria 2011

100% Frappato - 6 months in stainless steel tanks, at least 4 months in bottle - 13% alc.

## 4. Tane' I.G.T. Sicily Red 2005

85% Nero d'Avola and 15% Syrah - 12 months in new French oak (Allier & Tronçais), 12-14 months - 15% alc.



VALLE DELL'ACATE

# Cantina Viticoltori Associati Canicattì



Contrada Aquilata – 92024 Canicattì  
(AG) Sicily – Italy

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W: [www.viticoltoriassociati.it](http://www.viticoltoriassociati.it)  
Contact: Mr. Salvatore Messina

T: +39 0922 829371  
F: +39 0922 829733

The winery CVA (Viticoltori Associati di Canicattì) is a cooperative, founded in 1969 with currently 480 members and 1.000 hectares of vineyards, under the Valle dei Templi (valley of the temples) appellation, which can be found in the area of Agrigento. It area is hilly with altitudes between 200 and 600 meters above sea level and is offers a perfect climate and condition for growing vines. CVA selects the best growing conditions for each grape varietal.

## 1. Aquilae Nero D'Avola IGT Sicilia 2010

100% Nero D'Avola - Ageing for 8 months in steel tanks, 3 month in the bottle - 14% alc.

## 3. Scialo IGT Sicilia 2008

50% Nero D'Avola – 50% Syrah - Ageing for 12 months in casks of French oak. 6 month in the bottle - 14.5% alc.

## 2. Centuno – Nero D'Avola IGT Sicilia 2010 Seminar Wine

Area of production: Sicily  
Type of soils: Sandy-silt soils of medium consistency  
Annual production of bottles: 40.000 bottles  
Altitude of vineyard: 200 – 600 m a.s.l.  
Density of plantings plants/hectare: 4500/5000  
Grape varietals: 100 Nero D'Avola  
Vinification: Grape-selection. Traditionally red in steel tanks at 26°C with daily repressing of must over the grape dregs for 8-10 days; complete malolactic fermentation process.  
Ageing: Ageing for 12 months in French oak casks  
Ageing in bottle: 6 month in the bottle.  
Alcohol: 14% by Vol.  
Total acidity: 6.10 g./l  
Residual sugar: 2.50 g/l.

## 4. Fileno – Grillo IGT Sicilia 2011

100% Grillo - Ageing 3 months in steel tanks, 2 month in bottle - 13% alc.



VITICOLTORI  
ASSOCIATI  
CANICATTI



# Passopisciaro

TENUTA DI TRINORO

TABLE | 19

Via Santo Spirito 95030  
Castiglione di Sicilia, Catania - Italy

E: [info@passopisciaro.com](mailto:info@passopisciaro.com)  
[passopisciaro@tiscali.it](mailto:passopisciaro@tiscali.it)  
W: [www.passopisciaro.com](http://www.passopisciaro.com)

T: +39 0942 983225

Importer: Viva Vino AS

In 2000 Andrea Franchetti decided to restore an old farm and cellars on the higher slopes of mount Etna. The winery which later was to initiate the renaissance of viticulture on the mountain and an international discovery of the wines of Etna sits at about a thousand meters of altitude above the small wine town of Passopisciaro in the district of Castiglione di Sicilia, on the north slope of the volcano. The wine "Passopisciaro" was a rendering of the grape that is unique and ever-present on Mount Etna, Nerello Mascalese, a botanical ancestor of Pinot Noir.

This was the first modern bottling of Nerello wine. Up until recently, wines from Etna were sold in bulk. In 2005 Franchetti starts making a striking red, named after the vintner, made with Petit Verdot and Cesanese d'Affile, loaded with sweet spices, cassia and plum that are woven together with profound elegance. The following year Guardiola came along, 100% Chardonnay planted at a 1000 mt a.s.l., a fresh, mineral and aromatic white wine.

In 2008, Franchetti started making single-vineyard bottlings from areas on different altitudes, where there had been some classic old feudal properties reknown for their wines. The name of these "Contradas" are: Chiappemacine, Porcaria, Sciaranuova, Rampante, growing respectively at 550 mt, 650, 850 and 1000 mt. Andrea Franchetti had realized immediately that once the grapes reached the cellar, they produced different wines depending on the district from which they came from. The Contradas each come from vineyards of different ages and are each on a lava flow with different minerals, grain size and altitudes: this led him to vinify each district separately, representing the different taste of mount Etna's ancient crus.

## 1. Passopisciaro IGT Sicilia 2009

100% Nerello Mascalese - Malolactic fermentation  
18 months in large oak barrels, Minimum 4  
months in bottle before sale - 14% alc.

## 2. Passopisciaro IGT Sicilia 2010

100% Nerello Mascalese - Malolactic fermentation  
18 months in large oak barrels, Minimum 4  
months in bottle before sale - 14% alc.

## 3. Guardiola IGT Sicilia 2010

100% chardonnay (various pickings between  
September 8-15) - 3 months in 40 Hl Austrian oak  
barrels, 3 months in glazed cement, Minimum 3  
months in bottle before sale - 13% alc.

## 4. Sciaranuova IGP Sicilia 2009

100% Nerello Mascalese - 18 months in large oak  
barrels, 4 months in bottle before sale - 14% alc.

## 5. Passopisciaro Sicily Red IGT 2008

### Seminar Wine

Area of production: Northern Etna  
Type of soils: Volcanic. Annual production of  
bottles: 33,000 bottles. Altitude of vineyard:  
500, 600 and 800 m asl. Density of plantings  
plants/hectare: 8,000. plants /ha.  
Grape varieties: 100% Nerello Mascalese.  
Vinification: Alcoholic fermentation for 15  
days in steel vats. Ageing: Malolactic  
fermentation 18 months in large oak barrels.  
Ageing in bottle: 4 months before sale  
Alcohol: 15%. Total acidity: 6.6 g/L  
Residual sugar: No





# Olive Oils of Sicily

## Antico Frantoio s:a.s. di Murgia & Lamanno

20  
TABLE

C.da Mendolazza –  
Sambuca di Sicilia - AG

E: [info@oliovivo.com](mailto:info@oliovivo.com)  
W: [www.oliovivo.it](http://www.oliovivo.it)  
Contact: Salvatore Lamanno

T: +39 0925 943316  
cell: 331 626 5627  
F: +39 0925 943130

Annual production (number bottles) 30.000

Region: Sicilia

Olive cultivars: Nocellara del Belice e Biancolilla

The company Antico Frantoio founded in 2000 made it their aim to select the best soils and areas of production in the area of Sambuco for farming and in particular for the production of olive oil.

This area has been producing olive oil for centuries, since 800 b.c. proof of which are the many archaeological excavations of amphorae and oil vessels, which clearly show that this was an important area for such production.

The company today has 4 hectares of olive groves planted to Nocellara del Belice and Biancolilla.

The temperate climate and the terrain are perfect for the production of delicately fragrant olive oils.





# Azienda Rollo

TABLE | 21

Via degli Oleandri, 83

T: +39 932 682686

F: +39 932 682686

E: [info@aziendarollo.it](mailto:info@aziendarollo.it)

W: [www.aziendarollo.it](http://www.aziendarollo.it)

Contact: Giorgio Rollo

Annual production ( number of bottles): 15000/18000

Region: Sicilia

Olive Cultivars: Tonda Iblea

The company was founded in 1968 when Giovanni Rollo acquired a farmstead with 300 olive trees and 9000 grapevines in the Chiamonte Gulfi countryside, an area renown for the production of fine oils. Twenty years later, his son Giorgio, the current owner, dedicated the land entirely to olive farming.

In 2001 the company certified its first PDO oil, Monti Iblei and the following year it was to bottle it as Extra Vergin PDO Olive oil Monti Iblei "LETIZIA".

At present the olive groves extend over a total of 21 hectares, with more than 2450 individual trees contributing to an average annual production of 100 hectolitres.

The company stretches out over its hilltop surroundings from altitudes of 320m to 370m above sea level.

The olive groves are formed of "Tonda Iblea" plants that account for 90% of the total with "Noccellara Messinese" proving the remaining 10%.

The fruit is hand-picked and cold-milled within 12 hours on continuous cycle machines, and in strict compliance with the standards and regulations governing PDO Monti Iblei production, the "LETIZIA" extra virgin olive oil is thus born.





# Olivoil SRL

Via C. Del Prete, 55 / E 90135  
Palermo (Pa) Italia

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W: [www.oliogeraci.it](http://www.oliogeraci.it)  
Contact: Massimiliano Geraci

T: +39 091 652 47 11  
F: +39 091 652 75 13

Annual production (number of bottles): 500.000 bottles (included tins 5 and 3 liters)  
Region: Sicilia (Sicily) - Italia  
Olive Cultivars: Nocellara Del Belice 100%

Olive Oil Geraci is an extra-virgin olive oil, the natural result of a careful selection of the best olives from the famous area of Nocellara del Belice. The olives are picked only by hand and cold extraction allows for the oil to maintain intact the genuine characteristics of high quality oil and its aromas. After pressing the olives in the mill, the product is decanted into the bottles, non-filtered and without adding preservatives or additives. It is placed in dark glass bottles to protect it from the light, so as not to compromise its delicate properties.

Rich in taste, a few drops are enough to enrich each plate of fragrance especially when used as a raw product.

Oilio Geraci exports world wide and its production is eager to satisfy different market requests: It is used to preserve some of Sicily's great products, such as, olives from Nocellara del Belice, artichoke caponata; eggplant; pesto Trapanese; sun-dried tomatoes and artichokes in oil.

... "Olio Geraci " Alcuni Premi:

Premio "Leone D'oro 2000"

"Gran Menzione" 2001, E 2004

Concorso Internazionale "Sol D'oro"

Gran Menzione 2002, 2006 E 2011

Categoria Fruttato Medio E Intenso

Finalisti "Ercole Olivario  
2003, 2006, 2009 E 2011 "

Distinzione "L'orciolo D'oro  
2004, 2006, 2007, 2009 E 2011"

Guida "L'olio 2005, 2006 ,2007,  
2008, 2009, 2011" A.I.S.O.

Premio Nazionale "L'oro D'italia" Menzione  
2011 – 3 Gocce Olea

Guida "L'extravergine" Slow Food 3 Olive

Guida "L'extravergine" Slow Food Miglior  
Extra Vergine Monocultivar





# Oleificio Francesco Costa

TABLE | 23

Via Palermo N. 122 95034 Bronte (Ct)

E: [info@oleificiocosta.com](mailto:info@oleificiocosta.com)

T: +39 095 693236

W: [www.oleificiocosta.com](http://www.oleificiocosta.com)

F: +39 095 693236

Contact: Costa Gaetano

Annual production (number of bottles): 60.000 cl. 0,25 cl. 0,50 cl. 0,75

Region: Sicilia

Our family business which for generations has been involved with the production of olive oil, is situated in Bronte at the foot hills of Mount Etna. This is where, over generations our family has been involved in the production of olive oil. The first mill was founded by Francesco Costa in 1970 where modern technology was brought to live side by side antique traditions, in order to enhance the production of quality olive oil. Our family business and its values are based on authenticity, tipicity and quality. We like to think of our mill as a museum of olive oil where tradition meets innovation.





# Ravida Azienda Agricola Srl



Contrada Gurra SP 48 Km 3  
– Menfi (Ag) – Italy

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W: [www.ravida.it](http://www.ravida.it)  
Contact: Natalia Ravidà

T: +39 0925 71109  
– 00 39 348 249 1682

Annual production: about 45,000 LT

Region: Sicily, Italy

Olive Cultivars: Cerasuola, Biancolilla, Nocellara del Belice

Grassy, with a distinctive fragrance of freshly mown hay and long peppery finish, Ravida is a perfectly balanced multi award winning extra virgin olive oil described as ‘one of the best in the world’ (Food Channel, USA), ‘one of Sicily’s finest oils’ (Gourmet Traveller, Australia), ‘a sicilian nectar’ (The Guardian, UK). Produced on the Ravida family olive press in south west Sicily, it is a blend of Cerasuola, Biancolilla and Nocellara olives extracted within few hours from picking at low temperatures, stocked in 1000 Lt containers and only bottled on order. These steps confer our olive oil its excellent aroma and taste, an exceptionally low acidity and high polyphenols. First Sicilian olive oil to hit international markets in 1991, Ravida is a staple on the shelves of some of the world’s top gourmet stores and is beloved by starred chefs in Europe, Australia and the Far East. Ravida will bestow its distinctive fragrance to vegetables, eggplant and pulses, as well as to a fillet of fish or a soup. You will find it to be fully versatile, wonderful both in cooking and raw. Ravida is available in 250ml, 500ml and 750 ml dark green square bottles; 3 and 5 Lt Oilboxes.

























Regione Siciliana



Istituto Regionale  
Vini e Olii di Sicilia

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