



Regione Siciliana



Istituto Regionale  
Vini e Olii di Sicilia

**V.I.T.E.S.I.**  
*Vini Terre di Sicilia*



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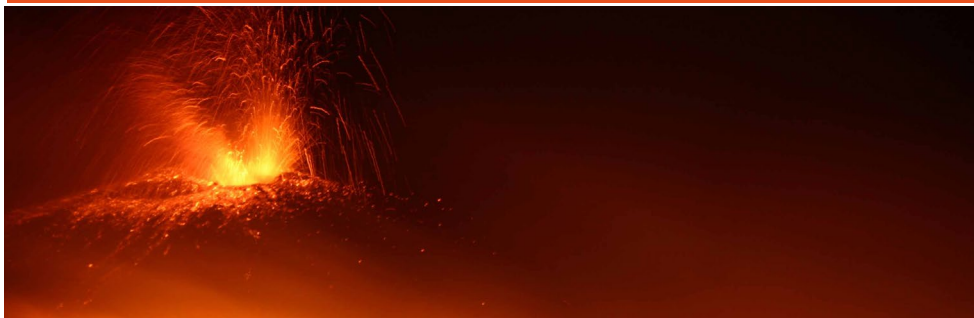


# Sicilia

GUSTO **MEDITERRANEO**



Shanghai, 26-28 February 2013





“Sicilia Gusto Mediterraneo” ( Sicily Mediterranean Taste ) is a regional promotional project whose objective is to promote and market the products of Sicilian businesses in the international markets: wines and olive oil, the true protagonists of excellence in the Mediterranean diet.

The “culture” of the grapevine and wine in Sicily as well as that of olive oil involves social, economic and environmental aspects of extraordinary relevance.

The local distinctive characteristics, the nature of the soil, and the climate in Sicily result in multifaceted expressions and diverse features that contribute to creating a vast and diverse production platform in wine and olive oil production.

On the European wine scene, Sicily, as a vital hub and a structural as well as cultural bridge between the regions of Europe to the north and the Mediterranean regions to the south, has been able to evolve to the fullest, yielding wines that are steeped in history yet also modern and fascinating.

Sicily’s wines have appeal. Red or white wines, made from autochthonous or international grape varieties: what really matters is that they are Sicilian. This is a success of the island’s great wine-making dynasties as well as of emerging small and medium-sized firms, either family run businesses or small and medium-sized local wineries that, in unison, are driven by the desire to experiment and tap the full potential that Sicily’s vineyards offer in terms of microclimates, soils and varieties planted.

All this thanks to a large pool of producers who have succeeded in making the most of Sicily’s terroirs, because Sicily is not an island but a continent of wine. It has so many products that we hope you will enjoy this journey of discovery that we have launched in the international markets.

*Dario Castabellotta*

Councillor of Agricultural and Food Resources – Sicily Region



Italy



Adriatic Sea

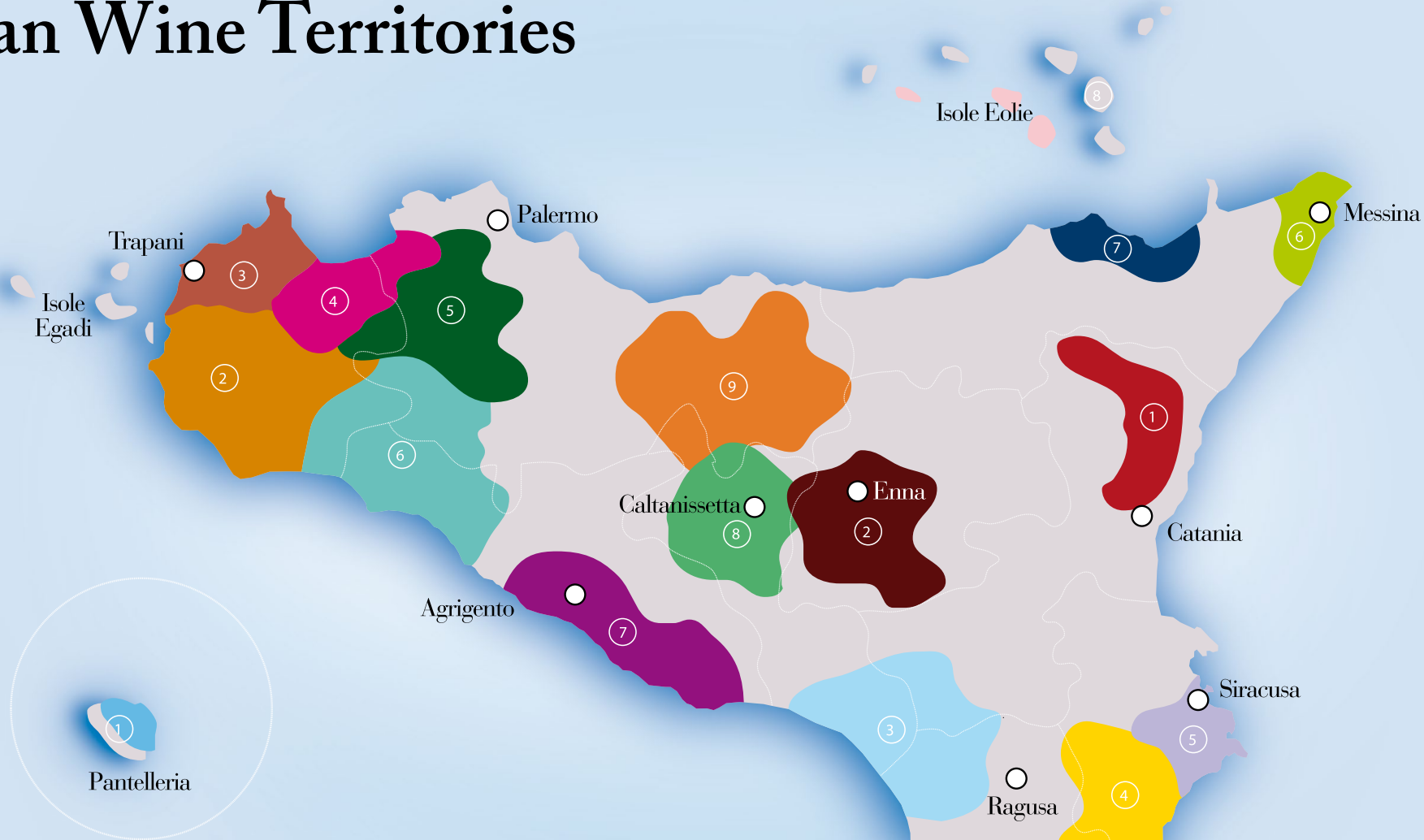
Tyrrhenian Sea

Ionian Sea

Mediterranean Sea

Sicily

# Sicilian Wine Territories



**Western Sicily**

- 1 Pantelleria
- 2 Marsala-Trapani
- 3 Erice
- 4 Alcamo-Segesta
- 5 Palermo-Monreale
- 6 Terre Sicane
- 7 Agrigento
- 8 Castelli Nisseni
- 9 Madonie-Contea di Sclafani

**Eastern Sicily**

- 1 Etna
- 2 Piazza Armerina-Caltagirone
- 3 Vittoria
- 4 Noto
- 5 Siracusa
- 6 Messina Faro
- 7 Nebrodi-Mamertino
- 8 Isole Eolie



# The Sicilian Wines

In the last 15 years Sicily has become a high-level brand in international oenology, which brings to mind territories of an extraordinary wine-producing vocation of long history, and a strong relationship between wine-production, culture, traditions and landscape.

A uniquely big soul, Sicily is blessed with several places that vary in morphology, traditions, spirit and nature.

And Sicilian wines afford the occasion to taste this reality; unique and multi-faceted, harmonic and many-sided, motionless and yet always in progress.

Drinking a glass of wine is like tasting a patch of that area, ingesting a bit of history, culture and tradition.

Each glass of wine is a little miracle: it releases a hidden thousand-year history, capturing the oenological production of this region, being a synaesthetic synecdoche of the heritage of every vine-dresser and his community.

The Sicily brand is not enough anymore to understand all of its wines. Owing to the fact that it's the only truly mixed Italian region, you can distinguish it by comparing areas such as Pantelleria and Etna. Lingering over the Etna area would be enough to understand: it's a microcosm without parallel, a small separate continent which resists at its volcanic slopes. The play of climates and sounds is able to create wines with various characteristics.

Here, in 1860, "*ampeloliti*" (vines) were found which date back to many millions of years before man's arrival on the island.

Regaling Sicilian *tout court* wine is not enough; a trip which recuperates their individual and specific area of origin, unique and different from the others is necessary.

The route is developed throughout seventeen areas of extraordinary vocation for wine production, of long standing historicity to discover or go back to appreciate the relationship among oenological productions, culture, smell and taste.

These are lands where races and cultures used to share their lives or struggles, carrying out a striking path of history, art and folklore that bound itself to places, typical products and wines through myths and tales.

It is a melting pot worth crossing from West to East (the two invincible spirits), from the extreme Western point of Pantelleria, to the Eastern Straits of Messina.

This way it is possible to perceive the different identities of Sicilian wine; there isn't any other wine-producing land where you can harvest grapes from July to November.

The wide variety of Sicilian oenology represents a very high value today, mostly for that which concerns the enhancement of its identity and the recognition of its products.

It's the beginning of a new communication route for the different identities of production and territories for *made in Sicily* wine.

# West Sicily

## **PANTELLERIA**

*the island of the wind, a black pearl in the Mediterranean*

Black like the volcanic land of which it is made, black like the colour of Africa, whose coast is closer to Pantelleria than to that of Sicilian. The land is swept over by strong winds which clear the sky of clouds, and keep rainfall rare; something that the sky - roof over this thirsty land - is already lacking in. It represents not only one of the extreme points of the national territory, but also of the European continent: a marginality which has become its distinctive feature. The territory of Pantelleria has been moulded by the populations who found themselves in the presence of thirst, fertility of volcanic areas rich in mineral substances, preciousness of citrus fruits, and wildness of the winds. The olive trees grow ground-line, and the vines are cultivated and protected by holes dug in the ground which defend them from the winds, channelling every drop of rain toward the plant.

The influence given by the Arabic-Islamic civilization is still strong: in the Zibibbo cultivation but also in the presence of the "dammui", there are dwellings characterized by a dome and cube-shaped, often whitewashed marking; a strong chromatic contrast with the dominant black of the landscape and a masterpiece of poor engineering.

### **Wines: Pantelleria DOC**

The wines of this wonderful island from which we want to highlight the "Ogigia" reign of Calipso, appear to be unique and unrepeatable in the world. From the vine called Moscato d'Alessandria, or Zibibbo, one of the oldest and finest dessert wines can be obtained. It is commonly known that also Giacomo Casanova offered a glass of this wine to his lovers. Its taste is fruity like apricot or date palm, strong smelling, amber in colour, deep and bright like ancient gold. In these areas we can also find innovative products: full-bodied red wines that can surprise the finest and hardest-to-please palate.



## **MARSALA**

*Porto Grande, porto di Dio*

The extreme West point, Marsala, coming from the Arabic word "Marsa Ali", or according to other interpretations from "Marsa Allah" (port of God), was already famous during the times of Ancient Greece as a harbour and wine-producing emporium. But its wine, known all around the world, was born thanks to British trade and the Sicilian talent of the Eighteenth Century. The economic rebirth of the city took place thanks to the development of wine-making production. And when John Woodhouse started

production of fortified wine, the name of Marsala started to become well-known, especially in the Anglo-Saxon world. With the production of wine on an up-scale market, many plants (the typical beams) started to fill in the city, among which were the ones of Ingham-Whitaker, Florio, Martinez, Pellegrino, Rallo, Mineo, Bianchi, Baglio Hopps, Alagna, Caruso and Minini. In 1832 Vincenzo Florio started to compete with Woodhouse, and over the next 20 years he became the most important producer and promoter, increasing the consumption of Marsala until it became a cultural phenomenon with a literary aftertaste. The city leans on the Egadi Islands and on the natural reserve of the Stagnone, archipelago of small islands, among which there is Mozia, the white salt mines and the mills. Going down we can find Mazara del Vallo, a big fishing port at the mouth of the river Mazaro which also has a natural reserve, the area of the "Gorghetti tondi" and the "Preola Lake". In 1998, the statue of the dancing Satiro, a classical masterpiece more than 2 meters high was found on its coasts.

### **Wines: Marsala DOC, Delia Nivolelli DOC, IGT Sicilia**

The oenological fame of this land is given by Marsala, a fortified meditation wine, unique in its genre for its complexity and for the several types of production which go from amber to gold, to the unusual ruby, from dry to sweet, from fine to aged. Also, oenological innovation led to Grillo, which is produced with specific techniques creating a fresh white wine with an elegant olfactory character, with pleasant floral and fruity smells.

## **ERICE**

*U'Munti*

Situated on a plateau on the top of the S.Giuliano mountain it dominates the surrounding landscape with a view of incomparable beauty widening for 360°: from the Monte Cofano and Capo San Vito to the East, to the Favignana and Levanzo islands until Pantelleria to the South-West; but, the look can reach Ustica and the African coast in clearer days. In ancient times its position of natural observation tower made its fortune. The Normans completed the cycloptic Elymo-Punic walls and founded a castle where the temple of Venus rose, which is today divided into "Torre del Ballio" and "Castello di Venere". Today Erice preserves the undamaged taste of ancient medieval suburb, with its narrow streets, the architecture of the buildings and the silence of the urban centre, but it doesn't mean it's out of time. Thanks to the International Centre of Scientific Culture Ettore Majorana founded by Antonio Zichichi Erice, which appeals to the most qualified scholars of the world, you can breathe an atmosphere of research and innovation. That's why Erice made use of the title "city of science".

### **Wines: Erice DOC**

The Ericino countryside in the province of Trapani has created very renowned wines, thanks to the climate conditions, the rich lands, the deeply rooted historical tradition of vine cultivation and oenological production. With the traditional cultivations (Grillo, Inzolia, Nero d'Avola) new innovative varieties are cultivated (Muller Thurgau) which brought about excellent organoleptic results. New, is the production of sparkling wine that has conquered even the most experienced consumer.



## **ALCAMO- SEGESTA**

*where art merges with the landscape*

It's one of the most attractive places in Sicily, very fascinating from both a cultural and landscape point of view, where art merges together with the territory and leaves a mark in the every-day life. A historical city no longer inhabited, today Segesta is an archeological site. It is found in a wonderful position, among sweet hills of an ochre and brown red colour, making a pleasant contrast among countless green shades. The Archaeological Park

is overlooked by the mass of the Doric temple and by a theatre, dating back to the V and the III century B.C. Castellammare leans on a wide gulf which extends from Capo Rama until the extreme point of San Vito.

The name derives from *Castrum ad mare*, an ancient Saracenic fort built to defend from the frequent penetrations of pirates. A commercial landing place of Segesta, it was the *emporium segestanorum* of the Romans. In front of the gulf of Castellammare rises Alcamo, right in the middle of the hills covered by the vines extending from the mountainside of the Monte Bonifato until the sea. At the extreme point you can reach the beach of San Vito Lo Capo, and between this seaside suburb and Castellammare the Natural Reserve of the Zingaro is located; one of the most preserved and fascinating environments of the Mediterranean Sea.



## **MONREALE**

### ***From the Duomo to the vast area dedicated to viticulture***

The beauty of this territory is characterized by the fusion of landscapes and artistic heritage, and for the artefacts of agricultural archaeology that exist side by side with lively chivalric traditions and folklore exhibitions. It derives its origins from an ancient Arab village at the foothills of Monte Caputo, though it was under the Normans that Monreale acquired importance and its current urban

plan surrounding its famous Duomo, built to dominate on one side the Jato Valley and the road to Palermo, while on the other, the Oreto Valley and the *Conca d'Oro* on the other. Today the height of the territory and its belvedere constitute one of the reasons of its fascination that extends from the Duomo and its *Christ Pantocrator* to its Orthodox churches, to the archaeological digs on Mount Jato to the ethnic heritage of Piana degli Albanesi, from the Ficuzza woods to the Drago Gorge.

#### ***Wines: Monreale DOC, IGT Sicilia***

It comprises a very vast area used for grapevine cultivation. The high quality wines here are endless international varieties (Chardonnay, Syrah, Cabernet Sauvignon, Merlot) and autochthonous varieties (Catarratto, Nero d'Avola, Perricone) vinified in its purity or assembled, which give way to surprising products, where the characteristics of the original wines of Sicily (consistency, softness, complexity) are often blended with the so-called international varieties (refined nose, elegance, harmony), making them unique and incomparable.

## **TERRE SICANE**

### ***"where the real aspects of Sicily reappear"***

In the heart of this land (which takes its name from its indigenous population, the Skanians) with its contrasting morphologies lie the towns of Menfi, Montevago, Sambuca and S. Margherita di Belice. Four small towns bound together by a polymorphic and articulate nature, made up of arid and fertile landscapes, serial cultivated fields enclosed within the Belice and Carboj rivers, the massive Mount Genuardo, that reflects on Arancio Lake, and then to the south with the sandy dunes of Porto Palo: enchanting places, as so perfectly described by Tomasi di Lampedusa *The Leopard*.

#### ***Wines: Contessa Entellina DOC, Menfi DOC, IGT Sicilia***

A sublime territory, where grapevine cultivation dates back to ancient times, so much so that it has become the unmistakable sign of the landscape, with the waves of trellises that design never-ending geometric shapes of viticulture. Dominating over this is the massive chalk Entella Rock, scintillatingly white and domineering as it was during the course of history, together with Anthilia, the ancient city of the Eymians, a people of uncertain provenance; though some historians believe they came from Asia Minor. It was they who introduced amongst these hills the grapevine, from which they made wine and sold it together with the Romans.

## **AGRIGENTO**

### ***The Valley of the Temples***

Agrigento is the archetype of Sicily as myth. Pindar defined it the most beautiful of the mortal cities, a world populated by heroes and divinities with human weaknesses. The Valley of the Temples is the apex of classic Greek civilization on the island; it is the form and the substance of a thought of eternal harmony between man and nature that goes beyond history. The Temples of Hercules, Concord, and Juno Lacinia were built in this splendid valley because man wanted to surprise the eye of God

and, with this, receiving protection. Today in that enchantment between earth and sky, surrounded by almond trees, wheat fields and vineyards placed upon white soil, it has become the most extensive archaeological park on earth (1200 hectares), visited and admired by thousands of tourists.

#### ***Wines: IGT Sicilia***

From Cattolica Eraclea to Licata, to Grotte to Canicatti, history, culture, and wine is breathed in the length and the width of this area. The Nero d'Avola, the prince of Sicilian grapevines, in this strip of land that faces the Sicilian Channel, best expresses itself: it is a complete grapevine able to produce different types of product, from ready-to-drink reds or fragrant and fruity *novelli* where dark cherry and cherry are evident at the nose, to austere reds, structured and harmonic, where wild berries, violets and spices are evident, and last but not least the desert wines, with its marvelous notes that are complex and unique.



## **MADONIE - CONTEA DI SCLAFANI**

This vast geographical area, which encompasses three provinces (Palermo, Caltanissetta and Agrigento), lies at the foothills of the Parco delle Madonie. The area includes the splendid Norman Cathedral in Cefalù, the archaeological area of Himera, and a rich historical and cultural heritage. Its hilly morphology has made it ideal not only for the racetrack of the Targa Florio, the famous car race that dates back to the early 20th century and still run today. Yet it has also made possible

the cultivation and production of very refined and particularly elegant wines.

#### ***Wines: Contea di Sclafani DOC, IGT Sicilia***

Excellent whites and spumanti, with innovative varieties and autochthonous cultivar superb whites with noble tannins and of long persistency, make, Contea di Sclafani, in the center of our Island, one of the most dedicated and appreciated viticulture and wine areas.

## **CASTELLINISSENA *barsh* land with a millenary history**

This territory, closed within the south-central heart of Sicily around the province of Caltanissetta, takes its name from the local castles: thirteen medieval fortresses that tell of ancient battles, architectural masterpieces encrusted in indomitable crags or lying amongst the hills as silent custodians of the history that goes by. An area of great interest, in which the enchantment of its millenary history is palpable, as evidenced in the museums of Caltanissetta and Gela, the archaeological areas of Gibil-Gabib and Sabucina, which reevoke the power of the Sicelioti.

And also the naturalistic charm of the seven reserves that protect a great fauna and flora heritage. It is here that between the 1800s and 1900s the sulphur industry developed, around its mines.

#### ***Wines: Riesi DOC***

Uniting the trails of the Nissemi Castles is the grapevine, which from the interior of the province until reaching the coastline characterizes this acerbic and ancient land: the background is created by the majestic castles; it has remote origins, so much so that during the Arab-Norman period it underwent a first, important, rationalization.

The zone is therefore one of the most interesting and flexible. Sicilian grape and wine areas.

The Nero d'Avola gives way to ruby red or intense granite wines, with violet hues when young to slightly orange when aged, having a captivating bouquet, with notes of cherry, prunes and violet, full-bodied and harmonic to the palate, and with a pleasant aftertaste often with notes of cloves and black pepper.

## **ETNA**

***A Unique territory, a microcosm that gives way to wines of a very old tradition, with ever-differentiating characteristics***

It is, from a naturalistic standpoint, one of the most important areas of Italy, due to the presence of the highest active volcano in Europe. This land as purple as the lava, like no other in the world, extends from Etna to the surrounding towns, which are rich in history and artistic and environmental heritage. This place tells its story through its surroundings that differ in morphology and typology: its cultivations at a height of one thousand meters, the hills the deep woods, the winding roads that surround the mountain, the verdant orchards, and the pistachio cultivations, the characteristic dry walls made of lava stone, the wilderness and the inhabited areas. In the same way, even viticulture is like no other: at its foothills wines with ever-changing characteristics are produced, due to the change in climate and soil that makes Etna a small continent.

### ***Wines: Etna DOC***

A mountain viticulture carried out in the open sun, with unique and unrepeatable ground-climate conditions, makes of Etna the new frontier of Sicilian oenological excellence.

Viticulture here has ancient origins.

Furthermore, the wine of Etna in its three red, white and white superior varieties, was the first Sicilian wine to obtain the DOC denomination. These are wines that are unique in the world, the fruit of a heroic viticulture, with an autochthonous cultivar par excellence, Nerello Mascalese, Nerello Cappuccio and Carricante, which only the Etna territory can express to the utmost fruition.



## **PIAZZA ARMERINA and CALTAGIRONE**

***The city of mosaics and ceramics.***

Piazza Armerina, in the heart of Sicily reached its apex of glory in the Middle Ages under the Norman nomination of Count Roger.

It is famous all over the world for its mosaics of the Villa romana del Casale, which is the finest example of the Roman art of Mosaics.

Caltagirone is famous for its ceramics, which developed over the centuries starting from the ancient Greeks. It is rich in monuments such as churches, fine palaces and villas from the 1700s, it is also famous for its exceptional monumental heritage, and belongs to the Val di Noto, UNESCO World Heritage Sites.

The rural landscape here is dominant: wheat fields, woods, prickly pears and vines alternate, creating a country pattern of colors and light, designing a habitat where the labor of man has shake the land.

### ***Wines: IGT Sicilia***

Excellent wine productions, with innovative and autochthonous varieties: superb red wines and elegant whites, with a pleasant nose and an international taste. A theory of labels signed by a productive fabric that starts to emerge with decisiveness and proven quality.

## **VITTORIA**

***A glance on the Mediterranean sipping Cerasuolo***

It is the territory in the province of Ragusa that faces the Mediterranean Sea; the central part, on the other hand, is known as the “Hyblean tableau”, made up of vulcanite formations and segmented in a complex system of cliffs. It is an area famous for its Baroque architecture; just think of cities like Scicli, Modica, Ragusa Ibla, and Caltagirone, all of which are Unesco World Heritage sites. It is also renowned for the Liberty architecture of Vittoria, the Castle of Donnafugata, the Cave of Ispica, the necropolis of Camarina, the internal landscapes of Chiaramonte Gulfi and Comiso, or the costal ones of Punta Secca, Marina di Ragusa, and last but not least, the artisanal chocolate tradition of Modica.

### ***Wines: Cerasuolo di Vittoria DOCG***

The area owes its name to the city founded by Vittoria Colonna Rodriguez, who bestowed land to the colonists on the condition that a part of these lands were to be used to cultivate grapes for wine production. The colonists must have really cultivated those lands well, since the area boasts the prestigious D.O.C.G. Cerasuolo di Vittoria distinction thanks to its unique organoleptic characteristics: created from the fusion Nero d’Avola and Frappato, which give way to a cherry red or dark cherry wine more or less intense, with violet hues, with a pleasant nose with notes of strawberry, cherry and marasca cherry. The Cerasuolo is soft, harmonic, with a balanced taste between acids, polyphenols and alcohol on the palate, and with a pleasant, intense and fruity aftertaste. It is a surely interesting wine production, brought to light through the constant work of men and women who live for the land and for wine with great passion.



## **NOTO**

***World Capital of Baroque***

The extreme strip of southeastern Sicily is represented by the sea hamlets of Portopalo di Capo Passero and Marzamemi and by the cities of Pachino, Ispica, Rosolini and Noto. Areas of historical-naturalistic importance are also present, such as Cava Grande del Cassibile and Vendicari, the hamlet of Castelluccio and the mosaics of the Romana del Tellaro. But the pearl of this territory is the city of Noto, rebuilt after the earthquake 1693; in virtue of its rich late baroque architecture today it is under the tutelage of UNESCO, and deemed the “world capital of Baroque” An important reevaluation of the historical, artistic and cultural heritage of the area started from this city which, in time, has involved and elevated the agricultural productions typical of the territory and a prestigious eno-gastronomical culture.

### ***Wimes: Noto DOC, Eloro DOC***

With its delicious wines and the religious scenery that sets it apart, it is one of the places not to be missed in Baroque Sicily.

In the past, this area, with its unique ground-climate conditions, produced very deep red and fortified wines (Nero Pachino) often used to improve the organoleptic characteristics of many “anemic” wines, produced in the northern areas, and which were often well known. In the last few years there has been an important oenological reevaluation of the area, founded on the appreciation of the traditional autochthonous varieties. It is an area historically known for its desert wines made of Moscato di Noto, which is unique for its various and intense scents, and which today enjoys a new life in the production of great reds obtained from Nero d’Avola, Pignatello and Frappato, on their own or in blend, with high-quality labels.



## **SIRACUSA**

### ***The Greek Origins***

It lies on the southeast of the Island. Its many names (Surakousai, Syracusae, Syracusa, Saragoza) reveal the complex history of the city, from its founding by the Corinthians to the contemporary era, going through one nomination after the next that determined a political and urban development marked by moments of expansion, isolation, crisis and prestige, creating traces recognizable in the architecture, in the language and in the local traditions. As a testament to that history, the Teatro Greco, the Orecchio di Dioniso and the Latomie still exist today.

Its tiny island of Ortygia is a UNESCO World Heritage Site, as is the Pantalica Necropolis, because they are “an exceptional testament of the development of civilization spanning three millennia”

### ***Wines: Moscato di Siracusa DOC***

It is one of the oldest wines in Italy, the famous Pollio, in honor of the king Pollio Tracio, who governed Syracuse in the 3<sup>rd</sup> century BC. It is one of the most famous desert wines in Italy, obtained from the famous Moscato or yellow Moscato, with a more or less intense golden color, with floral and fruity scents, medium-bodied, harmonic and soft, with a delightful sweet note, never too sweet, it is a typical product to serve with Sicilian pastries, especially with cakes and pies.



## **MESSINA FARO**

### ***Between the sea and the Peloritans, the door to Sicily***

Also known as “the door to Sicily” Messina lies at the extreme northeast point of the Island, on the straits that bears its name. Its origins date back to the mid 8th century BC, when Greek domination expanded all the way to the colonization of those areas known as Zancle. It is a well-off commercial city which has been a crossroads for trade for Italy and Europe since

time immemorial, it houses artefacts and paintings from artists such as Antonello da Messina and Caravaggio surrounded by the sea and the Peloritani mountains.

### ***Wines: Faro DOC***

Viticulture in the area dates back to the Mycenaean era, as evidenced by some coins found at Naxos and Lipari that date back to the 4<sup>th</sup>-6<sup>th</sup> centuries BC. Interesting red wines produced on the hills (Faro, S. Agata, Ganzirri) which dominate over the strait of Messina, known to the ancient world for its distinctive characteristics and its consistency. The Faro red D.O.C. par excellence, with its three grape varieties Nerello Mascalese, Nero Capuccio and Nocera, is a cult wine of the area, of great body and structure.

## **NEBRODI-MAMERTINO**

### ***Hills on the Tyrrhenian***

The territory gets its name from the ancient population that set up camp on the hills surrounding Milazzo during the Roman domination and on which the territories of Santa Lucia del Mela and Meri were founded. There is history, culture, and nature, with the Nebrodi park and the suggestive Tyndari, a promontory on the sea, with its Greek Theater, the unique statue of the Black Madonna, sculpted out of wood and considered to be miraculous.

### ***Wines: Mamertino DOC***

It was the Mamertines who planted in 289 BC on the hills of Santa Lucia del Mela and Meri the prized vines from which, even today, the diverse varieties of Mamertino are obtained, the feather in the cap of wine production in the area. They are intense and full-bodied wines, important whites and reds, known since the Roman Age, and grown in a strip of land that faces the Tyrrhenian coast. The products are sensuous, generous and scented.



## **EOLIE or LIPARI**

### ***The seven Pearls on the Sea***

The Aeolian archipelago (from King Aeolus, the son in law of Liparo and the mythical king of the winds) for the primordial beauty of its landscape, for its surprising archeological testaments, for its millenary history, for its genuine cuisine, represents today one of the most sought-after tourist destinations in Sicily. It is made up of seven volcanic islands opposite the eastern Tyrrhenian coast of Sicily: Lipari, the Island of pumice and legends;

Vulcano, the Island of sulfuric mud with therapeutic properties; Panarea, the small Kingdom of night life; Stromboli, with its active volcano; the wild Alicudi e Filicudi; and Salina, the island dedicated to the production of Malvasia, a naturally sweet wine known and appreciated the world over.

### ***Wines: Malvasia delle Lipari DOC***

The archipelago is in fact renowned for its stupendous dessert wine, the Malvasia delle Lipari, obtained from the aromatic Malvasia grape and the unusual dark grape Corinto (up to 8%). A golden yellow color with amber hues, with notes of broom and ripe apricot to the nose, honey-like to the palate, rich and persistent, and excellent wine to meditate and to serve with dessert, paired off with crunchy Sicilian pastries.

# Wine List

## Alessandro di Camporeale

www.alessandrodicamporeale.com

### *White*

- Kaid, 2011, IGT Sicilia, Sauvignon blanc
- Benedè, 2011, IGT Sicilia, Catarratto

### *Red*

- Kaid, 2009, IGT Sicilia, Syrah
- Kaid Vendemmia Tardiva, 2009, IGT Sicilia, Syrah
- Benedè, 2010, IGT Sicilia, Nero d'Avola

## Azienda Agricola G. Milazzo Terre della Baronia S.p.a.

www.milazzovini.com

### *White*

- Fresco, 2012, IGP, Terre siciliane, Inzolia – Catarratto lucido
- Castello Svevo, 2011, IGP Sicilia, Inzolia – Catarratto lucido
- Maria Costanza, 2011, IGP Sicilia, Inzolia - Chardonnay

### *Red*

- Kaid, 2009, IGT Sicilia, Syrah
- Kaid Vendemmia Tardiva, 2009, IGT Sicilia, Syrah
- Benedè, 2010, IGT Sicilia, Nero d'Avola

### *Sprakling*

- Milazzo classico brut V.S.Q., Inzolia verde – Chardonnay
- Federico II Rex Sicilie Brut V.S.Q., Chardonnay – Pinot Bianco

## Azienda Vitivinicola Tonnino

www.vintonnino.it

### *White*

- Pinot Grigio, 2011, IGP Sicilia, Pinot Grigio
- Grillo, 2011, IGP Sicilia, Grillo
- Mediterraneo, 2011, IGP Sicilia, blended chenin blanc

### *Red*

- Nero d'Avola, 2011, IGP Sicilia, Nero d'Avola
- Syrah, 2011, IGP Sicilia, Syrah

## Baglio del Cristo di Campobello

www.cristodicampobello.it

### *White*

- C'D'C' Cristo di Campobello, 2011, IGP Sicilia, Chardonnay
- Grillo -Inzolia – Catarratto
- Adènzia, 2011, IGP Sicilia, Grillo - Chardonnay
- Lalùci, 2011, IGP Sicilia, Grillo
- Laudàri, 2010, IGP Sicilia, Chardonnay

### *Red*

- C'D'C' Cristo di Campobello, 2011, IGP Sicilia, Nero d'Avola
- Syrah - Cabernet Sauvignon - Merlot
- Adènzia, 2010, IGP Sicilia, Nero d'Avola - Syrah
- Lusirà, 2010, IGP Sicilia, Syrah
- Lu Patri, 2010, IGP Sicilia, Nero d'Avola

## Baglio Dei Fenicotteri

www.bagliodeifenicotteri.com

### *White*

- Floreo, 2010, IGT Sicilia, Inzolia
- Prim'amore, 2008, Doc Noto, Passito, Moscato di Noto

### *Red*

- Respensa, 2007, Doc Eloro Pachino Riserva, Nero d'Avola
- Calampisi, 2008, Doc Eloro Pachino, Nero d'Avola

## Feudo Disisa

www.vinidisisa.it

### *White*

- Grillo, 2011, IGP Sicilia, Grillo
- Chiara, 2011, IGP Sicilia, Inzolia – Catarratto
- Terre delle fate, 2011, IGP Sicilia, Fiano
- Daliah, 2010, IGP Sicilia, Chardonnay

### *Red*

- Nero d'Avola, 2010, IGP Sicilia, Nero d'Avola
- Adhara, 2010, IGT Sicilia, Syrah
- Tornamira, 2008, IGT Sicilia, Cabernet Sauvignon - Syrah / Merlot
- Vuaria, 2008, DOC Monreale, Nero d'Avola

## Maggiovini

www.maggiovini.it

### *White*

- Vigna di Pettineo, 2010, IGP, Terre Siciliane, Grillo
- Carrettu, 2011, IGP

### *Red*

- Vigna di Pettineo, 2010, DOCG, Cerasuolo di Vittoria
- Vigna di Pettineo, 2010, IGP,, Nero d'Avola
- Amongae, 2009, IGP Nero d'Avola – Cabernet Sauvignon
- Rasula, 2011, IGP, Nero d'Avola
- Carrettu, 2011, IGP

### *Sparkling*

- Luna Nascente, Spumante Extra dry Rosè







Regione Siciliana



Istituto Regionale  
Vini e Oli di Sicilia

**VI.TESI.**  
*Vini Terre di Sicilia*



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