



GIASIRA BIANCO 2019

Denomination: IGT Terre Siciliane

Grapes: Moscato bianco, Chardonnay, Catarratto

Certification: Organic - IT BIO 006 D67W

Annual production: 6.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density: 4.500 - 5.000 vines per hectare, with yealds of 70 q/ha

Harvesting: manual harvest in the first decade of August for Chardonnay and Moscato, followed by Catarratto

Vinification: Off-the-skin vinification and fermentation in stainless steel temperature-controlled vats

Ageing: maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 12% vol

Total acidity: 6,02 g/l

Ph: 3,04

First vintage: 2010

Bottle size: 0,75 l

Tasting notes:

Appereance: deep yellow colour with some greenish reflections

Nose: attractive bouquet with notes of citrus and broom flowers and a delicate passion fruit aroma

Palate: savoury, mineral, with a strong acid texture, elegant and robust in character; it has an excellent persistence displaying quince and yellow peach, aftertaste of aromatic herbs

Food pairing:

Excellent to drink as an aperitif and with light appetizers or unprocessed dishes



GIASIRA ROSSO 2017

Denomination: IGT Terre Siciliane

Grapes: Nero d'Avola e Merlot

Certification: Organic - IT BIO 006 D67W

Annual production: 6.000-8.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density: 5.000 vines per hectare, with yields of 60-70 q/ha

Harvesting: manual harvest in the second half of September

Vinification: fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing: maturation in steel tanks for 9 months and a small part in barriques and in bottle for 3 months

Alcohol content: 13% vol

Total acidity: 5,09 g/l

Ph: 3,30

First vintage: 2010

Bottle size: 0,75 l

Tasting notes:

Appearance: intense ruby red color

Nose: fresh, elegant with a rich bouquet of red fruits and vegetable hints

Palate: full-bodied and savory, with a delicate polyphenolic structure, softness and persistence, which make it extremely drinkable

Food pairing:

Excellent to accompany with vegetable pies, pizza, medium-aged cheeses and with unprocessed dishes



GRILLO 2019

Denomination: DOC Sicilia

Grapes: Grillo 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 5.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density: 5.000 vines per hectare, with yealds of 80 q/ha

Harvesting: manual harvest in the last decade of August

Vinification: Off-the-skin vinification after soft pressing, fermentation in stainless steel temperature-controlled vats

Ageing: maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 13% vol

Total acidity: 6,66 g/l

Ph: 3,04

First vintage: 2013

Bottle size: 0,75 l

Tasting notes:

Appereance: straw yellow with light golden reflections

Nose: intense bouquet with strong citrus and vegetable hints

Palate: full taste, fresh, with good minerality and hints of cedar peel

Food pairing:

Wine to pair with first courses with seafood or vegetables, fish courses or young cheeses.



KERATION 2019

Denomination: IGT Terre Siciliane

Grapes: Catarratto 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 5.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density: 5.000 vines per hectare, with yealds of 70 q/ha

Harvesting: manual harvest in the first decade of September

Vinification: Off-the-skin vinification and fermentation in stainless steel temperature-controlled vats

Ageing: maturation on fine lees in stainless steel tanks for 6 months and in bottle for 3 months

Alcohol content: 12,5% vol

Total acidity: 5,09 g/l

Ph: 3,30

First vintage: 2011

Bottle size: 0,75 l

Tasting notes:

Appereance: straw yellow with light green reflections

Nose: with intense fragrances of orange blossom and yellow pulp fruits

Palate: elegant and intriguing, with a perfect balance of acidity, minerality and flavour; it has an excellent persistence and aftertaste of vegetable hints

Food pairing:

It perfectly blends with vegetarian menus, Sicilian seafood and medium-aged cheeses.



MORHUM 2018

Denomination: IGT Terre Siciliane

Grapes: Nerello Mascalese 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 5.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density: 5.000 vines per hectare, with yealds of 60 q/ha

Harvesting: manual harvest in the second half of September

Vinification: fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing: maturation in steel tanks for 9 months, other 9 months in 25 hl oak barrel and in bottle for 3 months

Alcohol content: 13,5% vol

Total acidity: 5,42 g/l

Ph: 3,5

First vintage: 2013

Bottle size: 0,75 l

Tasting notes:

Appereance: light ruby red colour

Nose: pleasant notes of dried rose, berries and delicate hints of pepper

Palate: good structure, with soft tannins, a marked acidity and persistence

Food pairing:

very versatile wine, to be drunk throughout the meal, excellent with pizza, cold cuts and medium-aged cheeses



NERO D'AVOLA 2018

Denomination: DOC Sicilia

Grapes: Nero d'Avola 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 3.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density: 5.000 vines per hectare, with yealds of 60-70 q/ha

Harvesting: manual harvest in the last ten days of September

Vinification: fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing: maturation in 25 hl oak barrel for 12 months and in bottle for 6 months

Alcohol content: 14,5% vol

Total acidity: 7 g/l

Ph: 3,4

First vintage: 2010

Bottle size: 0,75 l

Tasting notes:

Appereance: intense ruby red colour with hints of purplish red

Nose: intense, characterized by notes of berries, blackberry jam and delicate hints of tobacco

Palate: intense, with great structure and persistence, with perfectly balanced tannins

Food pairing:

Perfect with Mediterranean dishes, excellent with savory first courses, meat dishes, cold cuts and aged cheeses.



ROSSO ISABELLA 2018

Denomination: IGT Terre Siciliane

Grapes: Merlot 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 3.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with spurred cordon pruning

Planting density: 5.000 vines per hectare, with yealds of 60 q/ha

Harvesting: manual harvest in the last fifteen days of August

Vinification: fermentation in stainless steel, with long maceration on the skins at controlled temperature

Ageing: maturation in barriques for 12-15 months and in bottle for 6 months

Alcohol content: 13,5% vol

Total acidity: 6 g/l

Ph: 3,42

First vintage: 2011

Bottle size: 0,75 l

Tasting notes:

Apperance: intense ruby red colour

Nose: elegant and decisive bouquet, characterized by aromas of small berries and delicate balsamic and spicy hints

Palate: is intense, with soft tannins, a good body and great persistence

Food pairing:

It is a perfect wine with cold cuts and aged cheeses but also with grilled meat and game second courses



SIC! 2018

Classic Method Brut Rosè sparkling wine

Denomination: IGT Terre Siciliane

Grapes: Nerello Mascalese 100%

Certification: Organic - IT BIO 006 D67W

Annual production: 1.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density: 5.000 vines per hectare, with yealds of 60 q/ha

Harvesting: manual harvest in the first half of September

Vinification: soft crushing of the grapes, maceration few hours on the skins, vinification in stainless steel tanks at controlled temperature and re-fermentation in the bottle

Ageing: resting on the lees for about 24 months

Alcohol content: 12% vol

Total acidity: 6,02 g/l

Ph: 3,04

Residual sugar: less than 6 g/l

First vintage: 2017

Bottle size: 0,75 l and 1,5 l

Tasting notes:

Appereance: elegant antique pink colour with onion peel reflections and a fine and persistent pérlege

Nose: pleasant note of wild strawberries, roship and delicate hints of red fruits

Palate: velvety and at the same time with marked acidity and persistence

Food pairing:

A very versatile wine, to drink throughout the meal, excellent with seafood crudités, carpaccio and fish tartare or crustaceans



AURANTIUM 2016

Denomination: IGT Terre Siciliane

Grapes: Moscato bianco passito

Certification: Organic - IT BIO 006 D67W

Annual production: 2.000 bottles

Production area: South-eastern Sicily, Rosolini (SR) -
Contrada Ritillini

Soils and climate: calcareous soils, at an altitude between 180 and 250 m above sea level, Mediterranean climate with significant day-night temperature ranges

Training system: VSP (Vertical Shoot Positioning) with Guyot pruning

Planting density: 5.000 vines per hectare, with yields of 80 q/ha

Harvesting: manual harvest in the first half of August and naturally dried on racks

Vinification: vinification in stainless steel tanks at controlled temperature

Ageing: maturation in barriques for 5-6 months and ageing in half-liter bottles for 3 months

Alcohol content: 12% vol

Total acidity: 6,02 g/l

Ph: 3,04

First vintage: 2010

Bottle size: 0,5 l

Tasting notes:

Appearance: intense golden yellow colour, tending to amber

Nose: pleasant aromatic notes of candied citrus fruits, yellow pulp fruits and sage

Palate: its sweetness is never cloying because it is well balanced by a good acidity, with delightful notes of candied orange, dried apricots and dates

Food pairing:

Ideal pairing with Sicilian dry pastries and fruit tarts; this wine also goes perfectly with blue cheeses or long ageing cheeses