

# SICILY



*Sicily, due to its history, its art and its climatic, geographic and geological characteristics is very different from the rest of Italy and more than a region it could be considered a “universe”.*

*Fruit and vegetables have another taste here and to sample the dishes of the extremely diverse and rich Sicilian traditional cuisine is an unforgettable experience: the influence of the Greek, Arab, Spanish, and French dominations mingle and result in flavours that are impossible to find anywhere else. The original recipes are improved as, for example, fish couscous which is a Sicilian “piatto forte”. Even the salt from the ancient saltworks of Mithia near Trapani is one of the most flavourful of the whole Mediterranean. And what to say about the divine “granite” (crushed ice flavoured with fruit or almond paste) or the mouth-watering “gelo di melone” (a delicious watermelon jelly)?*

*Fossil vines, dating back to the tertiary period, were found on the slopes of the Etna. Before the Greeks (who occupied Sicily between 800 and 500 b.C. and who improved viticulture and wine making), vines were grown by the “Siculi” a population from peninsular Italy. They used to venerate “Adranos”, the god of wine (and Adrano is the name of a large town on the southern slopes of the Etna), long before the introduction of the Greek “Dionysos”.*

*Sicilian wines started being exported throughout the Mediterranean during the IV century b.C. and were greatly appreciated by the Romans.*

*Under the Arab domination viticulture was restricted to the production of raisins (hence the name “uva sultanina” meaning “sultan’s grape”) even though the population continued to drink wine (its consumption was forbidden in public). Strangely enough the Arabs introduced the technique of distilling wine and pomace, but mainly for medicinal purposes.*

*Fortunately there were better times for wine: in 1700s and 1800s wines from the Etna were exported to the whole of Europe from the port of Riposto, and Marsala wine has become famous thanks to John Woodhouse, Benjamin Ingham and Vincenzo Florio.*

*Phylloxera that ravaged the island in 1880-1881 and the recent massive introduction of international grape varieties sadly caused the loss of many indigenous Sicilian grape varieties, that had adapted to the climatic and soil conditions over the centuries. Although the Sicilian territory would be more suitable for the production of red wines, 75% of the varieties at present grown are white.*

*The production of bulk wine is still predominant and the growers who bottle are a small percentage, but there is now more awareness of the value of autochthonous grapes and many more high quality wines are being made.*

*We would like to invite you to taste the “real thing” having selected estates in the zones where indigenous varieties have survived and where wine is still made respecting tradition: the Etna, the island of Pantelleria, the area of Trapani and that of Ragusa. These areas are profoundly different from the one from the other and give you an idea of how unique the island of Sicily is. All this is reflected in the wines: your senses can be intrigued by a “burgundian” Etna Rosso, a luscious Nero d’Avola or a sensuous Passito di Pantelleria!*

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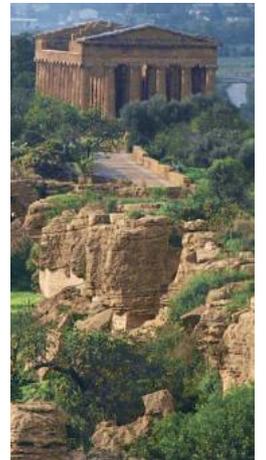
### Main indigenous varieties



Nerello Cappuccio  
Nerello Mascalese  
Nero d'Avola  
Frappato



Grillo  
Catarratto  
Carricante  
Moscato Bianco  
Moscato di Alessandria





Tenuta delle Terre Nere is the fruit of over 30 years of passion and work in the world of fine wine. And an extraordinary location, as well - this “island within an island” that is the Etna – that my brother and I chose. And that, I sometimes believe, actually chose us. A place where nature is prodigal but also severe. And here I try with all my heart to express as purely as possible the refined and multifaceted microcosm of this ancient volcanic land. With respect, care and hard farm work, always in organic balance.

The estate is located on the northern slopes of the volcano, with vineyards between the village of Solicchiata and the town of Randazzo, the area historically recognized as the finest in the appellation for fine red wines. The property consists of 36 hectares, divided into 15 parcels in five crus, with a total vineyard surface of 30 hectares. Except for 6 hectares recently planted, the vines of the rest are between 50 and 100 years old. The vines of one parcel, having survived phylloxera, have reached the venerable age of 130-140 years old. The soils differ very much from cru to cru, and even within the crus themselves. The same is true of the altitudes, our vineyards ranging between 600 and 1,000 metres above sea level.

Four parcels lie in Calderara Sottana at an elevation of 600-700 metres. By far the rockiest cru in the appellation, in the roughest parts you can't see the soil for the black volcanic pumice carpeting the vineyards.

Two vineyards lie in Guardiola, between 800 and 900 metres altitude, on very poor soil: volcanic sand mixed with basaltic pebbles and traces of ash. Both are steeply sloped and tightly terraced, causing all vineyard work to be done manually.

Two more properties lie in Feudo di Mezzo. Very old vines, also terraced, traditional alberello plantings, very tightly spaced, also worked exclusively by hand. Loose deep volcanic ash roughed up by a good measure of small volcanic pebbles.

In Santo Spirito we have two vineyards as well. Although adjacent to Guardiola, the soil is dramatically different: a rich deep volcanic ash so fine as to call to mind talcum powder, were it not jet black.

Recently we bought a new property in Contrada San Lorenzo.

Besides estate owned vineyards, Terre Nere has long term leases on 4 hectares and buys grapes from small local vigneroni who follow our organic procedures.

All our wines are produced from local varieties, and all are D.O.C. Etna. We produce three versions of Etna Bianco. One from a field blend of Carricante, Catarratto, Minnella and Grecanico. The other two, from Carricante alone, are barrel fermented.

Our remarkable Etna Rosso issues from both old and young vines of Nerello Mascalese and Nerello Cappuccio throughout our properties, and some acquired grapes as well.

The very much sought after Etna Rosato, cherished for its luminous and mineral nature, is also produced from Nerello Mascalese. The very finest grapes from the oldest vines in our four crus are vinified and bottled separately after 16-20 months of wood aging. These single-vineyard bottlings represent the finest expression of the Etna appellation.

Finally, a word must be spent on our Etna Rosso Prephylloxera. Born of a tiny parcel in Calderara Sottana, whose vines survived phylloxera, it is the quintessence of Nerello Mascalese and Calderara Sottana, and by extension, the heart and soul of this volcanic terroir.





**Etna Bianco DOC  
Cuvée des Vignes Niche  
Calderara Sottana**

Zone: *Contrada Calderara, Randazzo*  
Varietal: *100% Carricante*  
Vineyard Ext.: *1.5 hectares*  
Average Prod.: *9,000 bottles*

TENUTA  
DELLE  
**TERRE NERE**

**ETNA BIANCO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
Calderara Sottana

**TENUTA  
DELLE  
TERRE NERE**

**ETNA ROSSO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA

**Prephyloxera**  
**- La Vigna di Don Peppino -**

14% vol

Imbottigliato all'origine da Tenuta delle Terre Nere - Randazzo (CT) - Italia  
CONTIENE SOLFITI - PRODUCT OF ITALY - CONTAINS SULPHITES

e 750 ml



**Etna Rosso DOC  
Santo Spirito**

Zone: *S. Spirito District,  
Castiglione di Sicilia*  
Cru: *S. Spirito*  
Varietals: *98% Nerello  
Mascalsese,  
2% Nerello Cappuccio*  
Vineyard Ext.: *10 hectares*  
Average Prod.: *8,300 bottles*

TENUTA  
DELLE  
**TERRE NERE**

**ETNA ROSSO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
Santo Spirito



**Etna Rosso DOC  
Calderara Sottana**

Zone: *Calderara Sottana District, Randazzo*  
Cru: *Calderara Sottana*  
Varietals: *98% Nerello Mascalsese,  
2% Nerello Cappuccio*  
Vineyard Ext.: *13.5 hectares*  
Average Prod.: *16,000 bottles*

TENUTA  
DELLE  
**TERRE NERE**

**ETNA ROSSO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
Calderara Sottana

**Etna Rosso DOC Prephyloxera  
- La Vigna di Don Peppino -**

Zone: *Calderara Sottana District, Randazzo*  
Cru: *La Vigna di Don Peppino*  
Varietals: *98% Nerello Mascalsese,  
2% Nerello Cappuccio*  
Vineyard Ext.: *0.8 hectares*  
Average Prod.: *5,200 bottles*



*Type of Viticulture: Certified Organic*



This small estate on the northern slope of Mount Etna was recently established by Marco de Grazia, owner of the nearby Tenuta delle Terre Nere. “Establishing Le Vigne di Eli - Marco says - was effortless. A simple act of love towards my little daughter Elena (Eli). It happened in 2006. I was offered first one, then another, tiny vineyard, both in exceptional crus: Feudo di Mezzo and Moganzazzi-Voltasciara. I bought them, and since the parcels were so small and fine, I was somehow reminded of Elena. Thus, Le Vigne di Eli was born. To use Elena’s drawings as labels came naturally because I love her art work. And equally naturally came the impulse to have this “child’s estate” be a help to children in need. Thus a substantial part of the small proceeds go to a childrens’ hospital, the Ospedale Pediatrico Meyer in Florence. With this, the “children’s project” came full circle.

Today, seeing the growing appreciation for Eli’s very fine wines, I’ve selected more tiny parcels of outstanding quality, contracting them, and releasing a bit more very fine wine. This includes a lovely Etna Bianco from a vineyard in Milo. And in the future I know I’ll surely be tempted by other precious little parcels. We’ll just have to wait and see.”

Etna Rosso Moganzazzi-Voltasciara is made from a small parcel in the township of Castiglione di Sicilia. The vineyard stands at an altitude of 700 meters above sea level, the vines are over 80 years old, the soil is made up of volcanic ash with black pumice and volcanic rock.

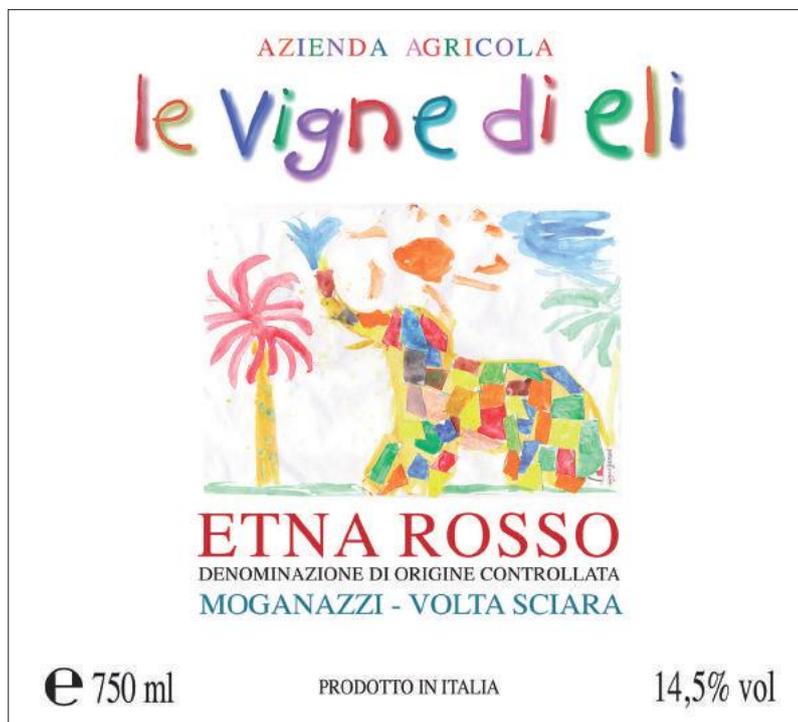
Two parcels yield the grapes that go into Etna Rosso Pignatuni. From 2014 there is a third. The vineyards are adjacent, the vines over 60 years old. The vineyard maintenance is organic and impeccable. The soil very much like a “little Calderara”: extremely stony, but a smaller, more pebbly sized stones, and at 650 metres altitude. Pignatuni’s wine stands to Calderara’s much like a Barbaresco would stand to a Barolo: it has a princely finesse rather than a regal authority. An elegance rare even for an appellation as elegant as Etna.

These two Etna Rosso Crus all mature for 18 months in oak and are not filtered before being bottled.

The entry level Etna Rosso comes from a vineyard in the Savina cru, just South-West of Calderara Sottana. Not only has it the structure and depth of its old vines, but that ineffable identity that comes from a single vineyard. Good drinking indeed.

The Etna Bianco is made exclusively with Carricante grapes of a vineyard in Milo, just one hectare, at 750 meters above sea level. This wine is vinified and matures in steel.

However, in a recently bought parcel of Moganzazzi-Voltasciara, the estate decided to plant Carricante. From these grapes the Vigne di Eli’s Etna Bianco Moganzazzi is made. ◇



**Etna Rosso DOC Moganazzi  
Volta Sciara**

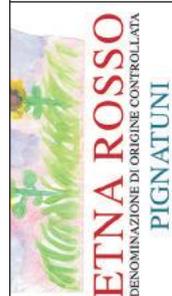
Zone: *Castiglione di Sicilia*  
 Cru: *Moganazzi - Volta Sciara*  
 Varietals: *98% Nerello Mascalese,  
 2% Nerello Cappuccio*  
 Average Prod.: *2,400 bottles*



*Type of Viticulture: Practicing Organic*

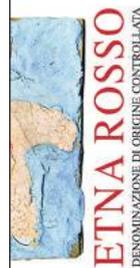
**Etna Rosso DOC Pignatuni**

Zone: *Randazzo*  
 Cru: *Pignatuni*  
 Varietals: *98% Nerello Mascalese,  
 2% Nerello Cappuccio*  
 Average Prod.: *1,700 bottles*



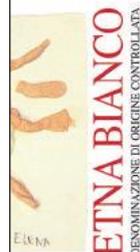
**Etna Rosso DOC**

Zone: *Randazzo, Castiglione di Sicilia*  
 Varietals: *98% Nerello Mascalese,  
 2% Nerello Cappuccio*  
 Average Prod.: *15,000 bottles*



**Etna Bianco DOC**

Zone: *Milo*  
 Varietal: *100% Carricante*  
 Average Prod.: *4,000 bottles*





# CENTONZE

Sicily



This is a very special company, established in 1998, which is owned and managed by the Centonze family, Giovanni together with his son Nicola, his daughter Carla, his granddaughter Martina and his brother Gino. Giovanni is an oenologist who has worked for various Sicilian wineries and he is the former president of the Association of Sicilian oenologists. Nicola is an oenologist. He graduated at the renowned University of Conegliano Veneto and he now successfully consults for many estates throughout Sicily and in other Italian regions. Martina is studying oenology at the University of Marsala and is a trained sommelier. Carla is a wine technician and manages the family's wine shop in Marsala, together with her uncle Gino.

Centonze Srl is much more than a company of wine merchants or “négociants”: although the family does not own the vineyards from which the wines are produced, every year certified organic vineyards, in the most representative terroirs of Sicily, are selected, the grapes are vinified and the wine is bottled with the company's label. All phases of production, from cluster to bottle, are followed by Nicola.

The wines are mainly made with indigenous Sicilian grape varieties: Frappato, Nero d'Avola, Grillo, Zibibbo. In 2016 a wine exclusively made with Syrah was bottled, as this international variety is now well integrated in Sicily. The range also includes the only DOCG wine in Sicily, Cerasuolo di Vittoria (a blend of Nero d'Avola and of Frappato) and Amaro Rizza, made with 12 herbs harvested in Favignana and in Marettimo (two beautiful islands of the Egadi archipelago in front of the town of Trapani). The logo of the company is the “onza” or “oncia” coin, an ancient coin that was used in Sicily and that is a symbol of prosperity. It is designed on the labels of the wines.

**Viticulture and the criteria for the choice of terroirs and vineyards** - Nicola's criteria of choice are very strict: only vineyards standing on soils that are not too “generous”, so that the fruit and the canopy of the vines are well balanced. This without being too extreme: it is not necessary to have just 1 kilogram of fruit per vine. There is maximum respect for the characteristics of the various terroirs and for the vines. The vine training system is mainly espalier, i.e. guyot and cordon spur. The aisles between the rows of vines are tilled in order to keep the moisture in the ground (the climate in Sicily is hot and dry). The harvest is mainly carried out by hand. To be flexible is very important for Nicola.

**The vinification process** - The aim of Nicola is to carry out a clean and even vinification and he compares his work as an oenologist to a helmsman of a sailing boat: the speed of the boat must only be corrected, the boat must be steered without going against the sea and the wind. In fact a minimum handling philosophy is followed. The wines are vinified and matured in steel vats with temperature control. No wood is used in order to maintain the characteristics of the grape varieties as much as possible. The vinification of the wines is carried out either in the cellar of the estates, where the vineyards stand, or in the cellar of estates where Nicola has a good working relationship.

**The philosophy for wine production:** to respect the grape variety without upsetting its balance. To work with yeast that has been selected in the area where the vineyards stand. Nicola believes in respecting the consumer offering wine (which is also a beverage and food) that is genuine, drinkable, pleasant, made sensibly and with a good and even quality each vintage. His aim is to make wine with only a few, but well done interventions. ◇

**Sicilia DOP  
Nero d'Avola**  
Zone: *Western Sicily*  
Varietal: *100% Nero d'Avola*  
Average Prod.: *20,000 bottles*

NERO D'AVOLA

SICILIA  
Denominazione di Origine Protetta



**Vittoria DOP  
Frappato**  
Zone: *Vittoria (province of Ragusa)*  
Varietal: *100% Frappato*  
Average Prod.: *16,000 bottles*

FRAPPATO

VITTORIA  
Denominazione di Origine Protetta

**Cerasuolo di Vittoria DOCG**

Zone: *Vittoria (province of Ragusa)*  
Varietals: *Nero d'Avola, Frappato*  
Average Prod.: *12,000 bottles*

**Sicilia DOP  
Grillo**  
Zone: *Western Sicily*  
Varietal: *100% Grillo*  
Average Prod.: *10,000 bottles*

GRILLO

SICILIA  
Denominazione di Origine Protetta



*Type of Viticulture: Certified Organic*



The “P. Cuppari” agricultural Institute of Messina has its headquarters in a Benedictine monastery dating back to the 1500s. It stands on a hill from which there is a breathtaking view of the whole strait of Messina. Wine was produced throughout the whole history of the monastery, but high quality wines were made starting from the 1900s when the “Royal School of Agriculture” was established. Indigenous vine varieties were planted and modern equipment, such as a very avant-garde crusher destemmer, was purchased.

The “Faro” DOC appellation was established in 1976 and the Institute took part in the drawing up of the production regulation. In 1978 the first vineyard for the production of “Faro” wine was planted on the Institute’s land. In 2005 the vineyards were replanted and the vineyard extension was increased up to 4.5 hectares. A cellar with modern equipment was built within the warehouses of the monastery.

The ancient Greek population of the Phari colonized this area and it seems that the “Faro” wine was named after them. Viticulture and wine making goes back as far as the Mycenaean period (XIV b.C.!!) in this area of Sicily. The Romans also appreciated the wines from Messina very much. At the end of the 1900s the wines from this area were exported to France after the French vineyards were destroyed by phylloxera. At the end of the 1800s there were 45,000 hectares of vineyards in the province of Messina, but at present the vineyards extend for just 900 hectares (here we intend the total vineyard extension, including the Faro DOC appellation).

The Faro DOC appellation is tiny, just 40 hectares of vineyards all within the area of the commune of Messina (which is included in the larger area of the province of Messina).

The “P. Cuppari” Institute is the first producer of the appellation for vineyard extension (4.5 hectares) and the second for bottle production/year (8,000-8,500 bottles).

The “San Placido” Faro DOC - a blend of Nerello Mascalese, Nocera (an indigenous varietal), Nerello Cappuccio, Nero d’Avola and Sangiovese – is a very special wine, as all the phases of production in the vineyard and in the cellar are followed by the students of the agricultural school. The first vintage to be bottled was 2010. The vinification is supervised by the oenologist Nicola Centonze (who owns Centonze Srl – part of our portfolio – together with his family). Furthermore, all the earnings from this wine return to the school to finance its courses, to buy equipment and to finance this project.

This wine matures for 12 months in French oak barriques and tonneaux. The nose is rich and intense, with notes of red berries and Mediterranean spices. In the mouth it is well structured, persistent and slightly sapid. Try it with red and white meat dishes, game, with swordfish or with “Pesce stocco alla ghiotta”, a typical dish of Messina which is stockfish and potatoes cooked in a sauce of tomatoes, celery, onions, capers and olives.

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### **San Placido Faro DOC**

Zone: *Calonerò (Messina)*  
Varietals: *60% Nerello Mascalese,  
20% Nerello Cappuccio,  
10% Nocera, 5% Nero d'Avola,  
5% Sangiovese*  
Vineyard Ext.: *4.5 hectares*  
Average Prod.: *8,500 bottles*



*Type of Viticulture: Integrated / Sustainable*

# FERRANDES Azienda Agricola

Sicily



The island of Pantelleria is a luminous volcanic fragment that lies at the center of the Mediterranean Sea, between the continents of Europe and Africa, exactly 40 nautical miles from Cape Mustafà in Tunisia and 60 nautical miles from Cape Granatola in Sicily.

The climate is humid and windy, the predominant Scirocco and Maestrale blowing hard most of the year. Mean temperature is 25°Celsius in August, at harvest, and rainfall, at a yearly 349 mm, is the lowest in Europe.

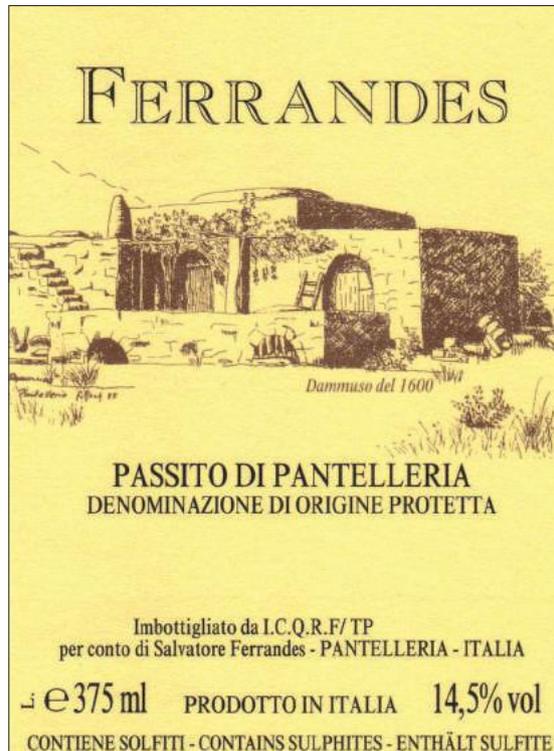
The island's noble varietal is Muscat of Alexandria, planted in individual "conche" (dugouts), 20 cms deep, in order to protect the vines from the wind. The grape was most probably brought to Pantelleria by the Arabs around 800 A.D. - though previous vineyards planted by the Greeks certainly existed, and a Passito was equally produced - and was employed to produce raisins as well as wine. In fact, the grape is locally known as Zibibbo, "Zebib" being the arabic for raisin. And still today, notwithstanding a growing agricultural depression, Zibibbo remains the island's farming staple, both in raisin form and in wine. Indeed, the only significant wine of the island - aside from small quantities produced for local consumption - is Passito di Pantelleria, a wine produced from dried grapes, obviously the finest expression of this Muscat.

The Ferrandes family is of Spanish descent, established in Pantelleria in the 15th century. The tradition of producing Passito di Pantelleria, possibly Italy's most ancient dessert wine and the island's claim to fame, was passed on from father to son and is perpetuated today by Salvatore Ferrandes. The estate's entire production (of raisins as well as wine), is strictly organic. The Muscat grapes, carefully open-air dried for two weeks against lava stone walls, are crushed and then fermented in tiny vats - given the 2,500 litre production! - deep in the estate's 17th century cellars. The wine decants and is left to mature for 1 year minimum, whereupon it is bottled.

The result is unique and truly remarkable. And, indeed, in mythology we find the Carthaginian goddess Tanit (Carthage being the closeby current day Tunis), substituting divine Ambrosia with the ancient Passito from Pantelleria (following Aphrodite's advice!), in order to seduce much desired Apollo, the inflexible Lord of the shining sun.

The wine's colour is a rich gold with deep amber hues. The bouquet is powerfully aromatic, clearly reminiscent of dried apricots and figs, hazelnuts and vanilla, layers upon layers of spice and musk - an unforgettable fragrance! On the palate it is honey-rich and deep-toned, a divinely lingering wine, truly embodying the full solar sensuality of the Mediterranean spirit.

For this jewel, as for all Sicilian wine and experience, I am deeply indebted to my friend and excellent winemaker Salvatore Foti. ◇



### **Passito di Pantelleria DOP**

Zone: *Pantelleria*  
Varietal: *Moscato di Alessandria*  
Vineyard Ext.: *1.6 hectares*  
Average Prod.: *2,500 litres*



*Type of Viticulture: Practicing Organic*