

NINO GRAN CRU

The iconic wine of Caruso & Minini winery, the symbol of a project of love, respect for the land and passion for the local wine culture; a great red wine that embodies all the values handed down by grandfather Nino to his sons Stefano, Francesco and Roberto, and then, passed down to his grandchildren. Nino Gran Crù is the result of careful selective hand harvesting in the vineyard, within a high hilly area in the Trapani hinterland. 2 Different grape harvests which the first one takes place in September to best preserve the organoleptic profile of the grapes with a subsequent passage in the fruit cellar for gradual drying. The second grape harvest occurs at the beginning of October after a natural drying of the bunches on the overripe plant. With different percentages, this practice is adopted on a selection of the best black grapes giving life to this iconic wine of the Caruso family. The work in the cellar follows a slow process of maceration and fermentation at controlled temperature for each single variety (about a month per each); once the malolactic fermentation is completed, a light pressing is carried out. Nino Gran Crù stands out for its complex and distinctive elegance due to fine tannins. On the palate, this red wine is characterized by a light sweetness thanks to the overripe grapes and by the maturation process carried out in French wooden tonneaux (four years) and another 12 months spent in the bottle before marketing. An emotion to be experienced and savored on special occasions.

COLLECTIONS
PRESIDENT'S SELECTIONS



APPELLATION

TERRE SICILIANE IGP

TASTING NOTES

COLOR: Intense dark red color with garnet hues

AROMA: Fruity hints of undergrowth and ripe cherries mixed with aromatic herbs and tertiary aromas of chocolate and tobacco.

PALATE: Dry, full-bodied, slightly sweet on the palate. Soft and round tannins, long and persistent finish.

HOW TO TASTE

FOOD MATCH: Venison, beef but also vegetables and mature cheese.

PROPER GLASS: Bordeaux glass

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: A tribute to Nino, father of Stefano, Roberto and Francesco. The name embodies the values the love for the vine and dedication to the land.

DISTRIBUTION: Ho.re.ca.

BOTTLES: 6.000

FORMATS: 75 cl

PACKAGE: 6-case

VITICULTURE

TERROIR: Hill

VINES: selection of the best red grapes

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.- 450m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: North/ north - west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: between the last part of September and the beginning of October

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 15% Vol.

WINEMAKING PROCESS: 2 manual grape harvests. The first grape harvest is carried out in the middle of September, the second one occurs in the beginning of October with a particular attention to the selection of natural dried bunches left on the plant. The grapes are then blended in a single steel vat where a very slow maceration and fermentation begins, lasting over a month. Only after the malolactic fermentation we carry out a soft pressing.

MATURATION: 4 years in French and American wooden tonneaux, with a further 12 months in bottle stored in a strictly horizontal position.

WINE LIFE: 15/20 years

CUTAJA

NERO D'AVOLA RISERVA

The particular features of the vineyard makes this wine precious. Caruso&Minini's Cutaja represents the real soul of Nero d'Avola vine, the prince of Sicilian viticulture. After a hand harvesting taking place over the first ten days of September, the grapes are left to macerate and ferment for approximately 15/20 days at 25°C. Thanks to 24 months of maturation in French and American oak, the bouquet releases complex aromas. Intense and distinctive wine disclosing a highly complex aromatic complement based on red fruit, aromatic herbs and cacao, and by a dense and silky texture on the palate.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Intense ruby color

AROMA: Intense and rich bouquet. Notes of ripe red fruit such as currants and plums perfectly blended with aromatic herbs and hints of cacao. The spicy component particularly consists in vanilla, cinnamon and nutmeg.

PALATE: Fresh and soft on the palate, with a nice tannin. Fruity notes comes up at the finish, absolutely persistent.

HOW TO TASTE

FOOD MATCH Strong flavour dishes: stuffed or baked pasta, but also roast game and grilled beef steaks.

PROPER GLASS: Bordeaux glass

SERVING TEMPERATURE: 16-18°C

MARKET DATA

WINE NAME: the name comes from the place where Caruso & Minini's Nero d'Avola was once cultivated: the bed of a river with the presence of "cuti"(typical rounded stones)

DISTRIBUTION: Ho.re.ca.

BOTTLES: 30.000

FORMATS: 75 cl

PACKAGE: 6-case, wooden box for Magnum and Jeroboam formats

VITICULTURE

TERROIR: Hill

VINES: 100% Nero d'Avola

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l. – 450m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North/North-west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: First part of September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 14 % Vol.

WINEMAKING PROCESS: Careful hand-harvesting. Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

MATURATION: 24 months of which 18 months in 500 liter French and American oak tonneaux, 6 months in bottle.

WINE LIFE: 15 years

COLLECTIONS
PRESIDENT'S SELECTIONS



DELIA NIVOLELLI

SYRAH RISERVA

A magnificent 100% Syrah wine which name comes from the DOC Delia Nivolelli appellation. After a careful hand harvesting carried out over the last ten days of September, the grapes are destemmed and macerated at controlled temperature for approximately 15/20 hours; the 2 years of French wooden tonneaux maturation allows the appellation 'Riserva'. A deep and layered wine characterized by a ripe red fruits and flower bouquet (dried violet, peony), balanced with the excellent roundness on the palate which refines its structure.

APPELLATION

DOC DELIA NIVOLELLI

TASTING NOTES

COLOR: Intense ruby red color, with purple hues
AROMA: Wide and complex bouquet, with strong floral notes of dried violet and peony, mixed with fruity hints of black cherry and herbaceous, vegetal hints.
PALATE: Deep and layered on the palate, where the delicate tannic structure and a long spicy finish are perceived

HOW TO TASTE

FOOD MATCH: red meats (game) but also cured meats and mature cheese.
PROPER GLASS: Bourgogne wine glass
SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the DOC Delia Nivolelli appellation to point out the particular local value of this wine
DISTRIBUTION: Ho.re.ca.
BOTTLES: 17.000
FORMATS: 75 cl
PACKAGE: Case of 6, wooden case for Magnum and Jeroboam formats

VITICULTURE

TERROIR: Hill
VINES: 100% Syrah
TOPOGRAPHY: Marsala area
ELEVATION: 350m a.s.l. -450m a.s.l.
SOIL: Calcareous - clayey
EXPOSURE: North/ North-west
TRAINING SYSTEM: Espalier
VINES PER HECTARE (EA): 3.500 p/ha
YIELD (KG. PER HECTARE): 80 q/ha
HARVEST PERIOD: Last part of September
HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.
WINEMAKING PROCESS: Careful grape selection. Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.
MATURATION: 24 months in 500 liter French wood tonneaux of 6 years produced in Marsala town. The final maturation lasts 6 months in the bottle.
WINE LIFE: 15 years

COLLECTIONS
PRESIDENT'S SELECTIONS



ARYA

METODO CLASSICO BRUT

Limited edition (between 6,000 and 12,000 bts) for a classic method sparkling wine of great finesse, symbol of the of Caruso & Minini's 'handmade knowledge'. Arya comes from a selection of Catarratto vineyards particularly suited to the production of sparkling wine. After the hand harvesting taking place in the first ten days of August, we carry out the fermentation in steel tanks at controlled temperature, maturation sur lie and finally, refermentation in the bottle. A classic method sparkling wine with a silky perlage, characterized by a pleasant aromatic bouquet based on citrus fruits and brioche fragrances. Creamy on the palate, with a beautiful structure and a marked acidity on the finish.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Bright light yellow color

PERLAGE: Fine and persistent

AROMA: Delicate on the nose, where interesting vegetal and floral notes are perceived, as well as fruity notes of apple, citrus and white peach, nuanced by a light toasting of bread and almonds.

PALATE: Creamy sip, beautiful structure, marked acidity on the finish.

HOW TO TASTE

FOOD MATCH: Fish first and second courses (grouper, swordfish), crustaceans and shellfish crudités.

PROPER GLASS: flûte

SERVING TEMPERATURE: 6-8 °C

MARKET DATA

WINE NAME: the name "Arya" (italian translation for "Air") refers to the elegant and fine perlage

DISTRIBUTION: Ho.re.ca.

BOTTLES: 6.000 – 12.000

FORMATS: 75 cl

PACKAGE: Cardboard case

VITICULTURE

TERROIR: Hill

VINES: 100% Catarratto

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l. -450m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North/ North -west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: First part of August

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 12 % Vol.

SUGAR: 6,3 g/l

WINEMAKING PROCESS: Fermentation in steel tanks at controlled temperature and aging on the yeasts until secondary fermentation. Refermentation in the bottle with aging for at least 12 months on the yeasts.

WINE LIFE: 10 years

COLLECTIONS
PRESIDENT'S SELECTIONS



SCIANTONÉ

CHARDONNAY

Caruso & Minini' Sciantone is a 100% pure Chardonnay wine towering above elegance and aroma. The perfect moment for harvest is the second week of August, when grapes reach a full level of ripeness. The cryomaceration comes about in stainless steel tanks for approximately 4/12 hours, followed by a soft grape pressing and six-week maturation step in American oak barriques, to conclude with bottling. A fresh and complex white wine, with intense aromas, generous on the nose and suitable for food&wine pairings.

APPELLATION

DOC SICILIA

TASTING NOTES

TASTING NOTES:

COLOR: Straw yellow color with golden hues

AROMA: High complex delicate aromatic bouquet with vegetal notes, vanilla and tropical flavour

PALATE: Pleasant on the palate, rich in flavors and aromas with fresh and soft balanced sensations on the mouth

HOW TO TASTE

FOOD MATCH: Fish-based dishes, complex first courses such as baked lasagna with mushrooms or vegetables, meat-based risottos; perfect for aperitifs.

PROPER GLASS: Tulip

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name is linked to the special collaboration with the Zanzara Lab, a wine

completely dedicated to the social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 15.000

FORMATS: 75 cl

PACKAGE: 6-case

VITICULTURE

TERROIR: Hill

VINES: 100% Chardonnay

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North/ North - west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Second week of August

HARVESTING METHOD: Hand-harvesting

WINEMAKING DATA

ALCOHOL: 13% Vol.

WINEMAKING PROCESS: Cryomaceration in stainless steel fermenters at controlled temperature of 4°C for 4 – 12 hours. Soft pressing of the grapes, static clarification of the must, fermentation in French oak tonneaux at controlled temperature of 16-18°C for 20 days.

MATURATION: 6 weeks sur lies in American barrique



CABIGNON

CABERNET SAUVIGNON

Dry, full-bodied wine, with a rich and complex taste. Caruso & Minini's Cabignon represents the entire amount of nuances of an authentic and constantly evolving land. After a hand harvesting taking place in the last part of September, grapes are delicately destemmed and left to macerate in stainless steel tanks at 25°C, to confer the typical ruby red color to the wine. We continue with the malolactic fermentation and, finally, with the maturation process: 50% in 225 liter French oak barriques for 8 months, the remaining 50% in American oak barriques for 8 months. The result is a wide-ranging wine, with spicy and elegant flavours.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Intense ruby red color

AROMA: A fragrant bouquet of fruity notes recalling blackberry and raspberry jam, fully expressing the essence of Sicily

PALATE: Elegant on the palate, perfect tannins with a full and pleasantly persistent finish.

HOW TO TASTE

FOOD MATCH: Meat dishes; also cured meats and medium-aged cheese.

PROPER GLASS: Big Ballon

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: The name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 17,000

FORMATS: 75 cl

PACKAGE: 6-case

VITICULTURE

TERROIR: Hill

VINES: 100% Cabernet Sauvignon

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North / North-west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Last part of September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

WINEMAKING PROCESS: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks

MATURATION: 50% in 225 liter French oak barriques for 8 months, the remaining 50% in American oak barriques for 8 months.

WINE LIFE: 10 years



LILLO GRILLO

Intense and elegant white wine. "Lillo" by Caruso & Minini tells about the biodiversity of the places, the connection between man and nature graphically represented by a label showing sorrel flowers spontaneously growing between the rows of the vineyard. The winemaking process involves both cryomaceration of the destemmed grapes at controlled temperature of 4°C for about 4-12 hours, and static clarification followed by steel aging before bottling. With its wide aromatic flower and fruit profile, this white wine is both suitable for an immediate consumption and able of being included among the Sicilian typical flavours. Lillo stands out for its salty touch on the palate, perfectly in balance with structure and softness.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Pale yellow color with greenish hues.

AROMA: An explosion of white flowers, with hints of field herbs, in a mix of intensity and elegance.

PALATE: the wine stands out for its saltiness and acidity as well as the balanced softness and excellent taste structure.

HOW TO TASTE

FOOD MATCH: Delicate pairings such as raw fish tartare or sushi; also good with white meats and sautéed vegetables.

PROPER GLASS: Tulip

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.Ca.

BOTTLES: 32.000

FORMATS: 75cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Grillo

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: north/ northwest

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (q. PER HECTARE): 80 q/ha

HARVEST PERIOD: Between the last decade of August and the first week of September.

HARVESTING METHOD: Hand-harvesting

WINEMAKING DATA

ALCOHOL: 13% Vol.

WINEMAKING PROCESS: Cryomaceration in steel fermenters at controlled temperature of 4°C for 12-24 hours. Soft pressing of the grapes, static clarification of the must.

MATURATION: In steel on the lees.



CATALÙ

CATARRATTO

Straw yellow color almost golden like the mustard flowers reported on the label, the Catalù Catarratto by Caruso & Minini discloses an explosive mix of fruit and flower flavours enhancing freshness and elegance.

The sea breezes blowing from the sea to the vineyards make Catalù full, mineral and slightly savory. After a Hand harvesting taking place over the first part of September, grapes are cryomacerated in stainless steel fermenters to ease the polyphenolic extraction; the product ages in steel tanks before bottling. An identifying white suitablfor being tasted at any meal. A white wine enclosing the essence of the Sicilian winemaking history characterized by love for the vineyard, just here in the Salemi area.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Straw yellow color almost golden

AROMA: An explosion of fruit including green apple, pear, pineapple and mango with floral note of typical white flowers.

PALATE: A full, acidic and slightly savory wine, the result of the sea breeze on the hills, with a long and mineral finish.

HOW TO TASTE

FOOD MATCH: Pasta with light sauces, fish and shellfish, chicken, fresh cheese. Ideal as an aperitif.

PROPER GLASS: Medium sized glass with small opening

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 34.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Catarratto Lucido

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North/ North -west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: First part of September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13% Vol.

WINEMAKING PROCESS: Cryomaceration in steel fermenters at controlled temperature of 4°C for 12-24 hours. Soft pressing of the grapes, static clarification of the must. Fermentation in steel tanks at controlled temperature.

MATURATION: the wine ages in steel tanks before bottling



ARANCINO

BIANCO MACERATO

An orange wine created according to an old and new style. Caruso & Minini's Arancino is a macerated white wine which grapes are hand-harvested throughout the first days of September. The peculiarity concerns the winemaking process which follows on the one hand the style of red wine with maceration of the must in contact with the grape skin, on the other hand, grapes undergo a cryomaceration at controlled temperature, static clarification and maturation in steel, according to white winemaking process. A strong and important organic wine showing an aromatic complement based on candied citrus fruits and typical Mediterranean herbs. On the palate, salinity and tannicity harmonize each other showing freshness and giving an elegant and persistent finish.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Golden yellow color with delicate copper hues
AROMA: Intense bouquet with hints of candied citrus fruits and typical Mediterranean herbs.
PALATE: On the palate, the salinity and tannicity harmonize each other showing freshness and giving an elegant and persistent finish.

HOW TO TASTE

FOOD MATCH: A wine for the whole meal, aperitifs based on shellfish and crustaceans, fish dishes, foie gras, blue cheese and white meats.
PROPER GLASS: Medium sized glass with small opening
SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion
DISTRIBUTION: Ho.re.ca.
BOTTLES: 20.000
FORMATS: 75 cl
PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill
VINES: Mainly Catarratto
TOPOGRAPHY: Marsala area
ELEVATION: 350m a.s.l.
SOIL: Calcareous-clayey
EXPOSURE: North/ North -west
TRAINING SYSTEM: Espalier
VINES PER HECTARE (EA): 3.500 p/ha
YIELD (KG. PER HECTARE): 80 q/ha
HARVEST PERIOD: First part of September
HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 12,5% Vol.
WINEMAKING PROCESS: The selected and cut bunches are transported to the cellar where they are destemmed and pressed. Fermentation begins spontaneously thanks to the native yeasts present in the grape skin. The subsequent maceration lasts for over 20 days at controlled temperature of 15 degrees and over this step the skin slowly releases color, structure and aromas to the wine.
MATURATION: 4 months in steel tanks



VUALÁ

NERO D'AVOLA

A garnet red wine with purple edges brilliantly expressing, soft tannins and good acidity on the palate in perfect balance with the 'nose'. The label recalls Sulla flowers which bring nitrogen to the soil, nourishing the vineyard. Caruso & Minini's Vualá is the result of a careful selection of hand-harvested Nero d'Avola grapes. The winemaking process requires that 50% of Nero d'Avola ages in 225-litre barriques and the other 50% ages in stainless steel tanks, in both cases for two months. The bottle maturation step requires 2 months playing a key role to define the aromatic profile of this red wine. An intriguing and fruity Nero d'Avola expressing roundness and a truly harmonious finish.

APPELLATION
DOC SICILIA

TASTING NOTES

COLOR: Garnet red color with violet hues
AROMA: Lively bouquet disclosing spicy fruit notes and remarkable cherry flavour
PALATE: A really interesting acidity, incredible balanced and soft tannins, a harmonious and persistent finish

HOW TO TASTE

FOOD MATCH: Roast meats, mature cheese and mushroom dishes - based
PROPER GLASS: Bordeaux glass
SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion
DISTRIBUTION: Ho.re.ca.
BOTTLES: 35.000
FORMATS: 75 cl
PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill
VINES: 100% Nero d'Avola
TOPOGRAPHY: Marsala area
ELEVATION: 350m a.s.l.
SOIL: Calcareous-clayey
EXPOSURE: North / North-west
TRAINING SYSTEM: Espalier
VINES PER HECTARE (EA): 3.500 p/ha
YIELD (KG. PER HECTARE): 80 q/ha
HARVEST PERIOD: September
HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.
WINEMAKING PROCESS: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.
MATURATION: 50% in 225 lt barrique, 50% in steel tanks
WINE LIFE: 5 years



PERRIPÒ

PERRICONE

Perripò is a powerful pure Perricone wine suitable for every occasion. Perricone vine has been neglected in favour of other native and non-native black grape vine varieties for years but nowadays the situation has reversed.

Perripò production involves a hand-harvesting which is carried out over the last part of September. Maceration and fermentation steps require at least 15 days at approximately 25 degrees; followed by the maturation taking 6 months in steel tanks and an other 3/6 months in the bottle. This red wine discloses an enveloping bouquet rich in red fruit, mixed with the typical note of liquorice expressed by perricone vine. This Caruso&Minini's label reports borage flowers to define the perfect synthesis between tradition and modernity.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

TASTING NOTES:

COLOR: Ruby red color with violet hues

AROMA: An enveloping bouquet rich in red fruit, mixed with the typical note of liquorice expressed by this vine.

PALATE: soft and velvety but also tannic. The finish is long and persistent.

HOW TO TASTE

FOOD MATCH: This wine is suitable for being paired with the strong flavour of Trapani-style pesto, but also with tuna or swordfish; Perripò can be paired also with savory pies, cured meats and mature cheese.

PROPER GLASS: Bordeaux glass

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 40.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Perricone

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous -clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

WINEMAKING PROCESS: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

MATURATION: 6 months in steel tanks, 3-6 months in bottle

WINE LIFE: 10 years



GRICO GRECANICO

Another gem of Caruso & Minini winery: Grico is an orange floral wine with a sage and fruity bouquet characterised by a fresh and joyful character. The harmony of this wine stands out just at the moment of manual harvest. Over the winemaking process grapes undergo a sudden decrease in temperature followed by a soft pressing of the whole bunch and fermentation at a controlled temperature of 16-18°C for 20 days. After 4 months of steel aging, the wine is bottled. An intense, fragrant wine with golden hues, the ideal choice for fine dishes with strong flavours.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Straw yellow color, with golden hues

AROMA: Linear and well defined the range of flavours, notes of orange blossom and sage leaves

PALATE: Absolutely coherent! Your mouth perceives the same notes of nose. Remarkable freshness, a real pleasant and fragrant wine.

HOW TO TASTE

FOOD MATCH: Ideal choice for vegetarian dishes. Unique pairing to taste with octopus and oysters, excellent with all kinds croutons

PROPER GLASS: Tulip

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the special collaboration with the Zanzara Lab, a wine completely dedicated to the social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 20.000

FORMATS: 75 cl

PACKAGE: Case of 6, case of 12 for specific markets only

VITICULTURE

TERROIR: Hill

VINES: 100% Grecanico

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Final weeks of September

HARVESTING METHOD: Hand-harvesting

WINEMAKING DATA

ALCOHOL: 12,5% Vol.

WINEMAKING PROCESS: Hand -harvesting. Over the winemaking process grapes undergo a sudden decrease in temperature followed by a soft pressing. Static clarification of the must and fermentation at a controlled temperature of 16-18°C for 20 days.

MATURATION: 4 months in steel tanks



ZOLI INZOLIA

Caruso & Minini's Zoli authentically discloses all the aromatic and pleasant notes of Inzolia, a typical Sicilian vine. Inzolia winegrowing requires attention in every single production step, starting with grape harvest and paying attention to the aromatic concentration. (The hand harvesting starts in the first part of September). The grape cryomaceration takes place in steel fermenters at controlled temperature of 4°C for 4-12 hours, followed by a maturation sur lies for 4 months, filtration, stabilization and, finally, bottling. The final result is a lively wine standing out thanks to the freshness recalling pleasant Mediterranean notes.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: straw yellow color with golden hues

AROMA: Delicate, fragrantfruity bouquet

PALATE: Remarkable notes of white-fleshed fruit and a long finish

HOW TO TASTE

FOOD MATCH: This wine pairs best with aperitifs and vegetables. The ideal choice for both Sicilian "paranza" and fish carpaccio

PROPER GLASS: medium-sized glass with small opening

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the special collaboration with the Zanzara Lab, for social inclusion.

DISTRIBUTION: Ho.re.ca

BOTTLES: 25.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Inzolia

TOPOGRAPHY: Salemi area

ELEVATION: 35, a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE):

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 12,5% Vol.

WHITE WINEMAKING PROCESS: Grape cryomaceration in steel fermenters at controlled temperature of 4°C for 4-12 hours. Soft pressing of the grapes, must static clarification and fermentation at controlled temperature of 16-18° C for 20 days.

MATURATION: 4 months in steel tanks



BIBBO

ZIBIBBO

Caruso & Minini Bibbo stands out thanks to a sweet and enveloping bouquet. Zibibbo is an aromatic grape variety deeply connected to Sicily. The natural beauty of this vine comes up at the moment of the harvest which is carried out with scrupulous care between August and September. The cryomaceration takes place in stainless steel fermenters at controlled temperature of 4°C for 12-24 hours. Just after it is the time for fermentation, 3 months of aging in steel tanks and subsequently 2 months in the bottle. An intense and elegant white suitable for aperitifs and vegetarian dishes, ideal white wine for an unparalleled taste experience.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Bright straw yellow color

AROMA: Aromatic bouquet, immediately recognizable thanks to its fruity notes, with a remarkable apricot note, and hints of almond and orange blossom.

PALATE: On the palate the wine is soft, with hints of dried fruit, and a long and persistent finish.

HOW TO TASTE

FOOD MATCH: Aperitifs, fish-based dishes and vegetarian cuisine

PROPER GLASS: Medium sized glass with small opening

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 15.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Zibibbo

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: End of August

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 12,5% Vol.

WINEMAKING PROCESS: Cryomaceration in steel fermenters at controlled temperature of 4°C for 12-24 hours. Soft pressing of the grapes, static clarification of the must. Fermentation in steel tanks at controlled temperature.

MATURATION: 3 months in steel tanks, 2 months in the bottle



FRAPPO

FRAPPATO ROSÈ

The fruity, intense and organic Frappo is the pride of Caruso & Minini's high quality production. This wine comes from the Marsala hinterland, after a careful grape selection over the grape harvest taking place between September and October. Once in the winery, grapes undergo 8 hours of maceration process at 10°C, followed by must fermentation at controlled temperature. Fresh, lively Frappo is defined by strawberry and cherry flavours with a subtle acidity, creating a sophisticated blend of modernity and classic taste. The label's vibrant colors featuring a pink flamingo add an extra layer of charm. This bird is a symbol of the natural reserve of Stagnone.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Pale pink color

AROMA: Lively notes of flower and aromatic bouquet of cherry and red fruits

PALATE: Aromatic on the palate, this wine discloses a pleasant acid note, as well as strong hints of strawberry and cherry.

HOW TO TASTE

FOOD MATCH: Frappo is the right choice to pair with light lunches, appetizers, seafood risotto, fried fish.

PROPER GLASS: Tulip

SERVING TEMPERATURE: 10-12 °C

MARKET DATA

WINE NAME: the name comes from the special collaboration with the Zanzara Lab, for social inclusion.

DISTRIBUTION: Ho.re.ca.

BOTTLES: 20.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Frappato

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: September

HARVESTING METHOD: Hand Harvesting

WINEMAKING DATA

ALCOHOL: 12,5% Vol.

WINEMAKING PROCESS: 8 hours of maceration at 10°C, soft pressing of the grapes, must fermentation at controlled temperature.

MATURATION: 4 months in steel tanks; bottle aging.



NEBACCO

NERO D'AVOLA

The "Nebacco" is a wine does not require any introduction. This red wine comes from the Sicilian native vine grapes of Nero d'Avola, The prince of Sicilian viticulture and winemaking. Absolute dedication is at the base of Nebacco production just starting from the hand harvesting in the last part of September. Maceration, fermentation and Malolactic fermentation in steel tanks are carried out with attention. The wine ages 30% in 225 lt barrique for 4 months and 70% in steel tanks for 8 months. A harmonious and elegant wine able to satisfy the most demanding palates.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Intense ruby red color

AROMA: Elegant aromatic and fruity bouquet with orange zest notes and oriental spices hints

PALATE: Soft and enveloping red wine, pleasant tannins with spicy notes and long finish

HOW TO TASTE

FOOD MATCH: red meats (game) but also cured meats and mature cheese.

PROPER GLASS: Bordeaux glass

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 60.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Nero d'Avola

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

WINEMAKING PROCESS: Careful grape selection. Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

MATURATION: 30% in 225 lt barrique for 4 months, 70% in steel tanks for 8 months



FRAPPELLO

FRAPPATO NERELLO MASCALESE

Elegance and minerality are the distinctive features of Frappello, the legacy of two vines in a unique land: the Marsala hinterland. The expert hand harvesting of Frappato and Nerello Mascalese is carried out among the lights and scents of the rolling hills surrounding the Salemi area. The winemaking continues in the cellar with maceration and fermentation, at 25°C for 15-20 days in steel tanks involving the malolactic fermentation as well. The wine ages partly in 225 liter barriques for 4 months, the rest for 8 months in steel tanks. A fresh and generous red wine, with spicy notes, suitable for being paired with both meat and fish dishes.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Ruby red color with burgundy hues

AROMA: Fresh bouquet with notes of spices and wild berries.

PALATE: The scents perceived by the nose return in the mouth. Rounded on the palate, good tannins, with a long and persistent finish.

HOW TO TASTE

FOOD MATCH: Fish and meat dishes; medium maturation cheese

PROPER GLASS: Medium sized stemmed wine glass

SERVING TEMPERATURE: 14-16 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 50.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: Frappato – Nerello Mascalese

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

WINEMAKING PROCESS: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

MATURATION: 30% in 225 lt barrique for 4 months, 50% in steel tanks



SIRÀ

SYRAH

Caruso & Minini's "Sirà" is a noble wine because of its color and taste. This pure Syrah wine can be considered as a persuasive synthesis of the western coast of Sicily, where this international vine is cultivated with tireless dedication since years. The intriguing personality of Sirà comes to life at the moment of hand harvesting, through a careful selection of the grapes. Maceration and fermentation take 15-20 days in steel tanks at controlled temperature of 25°C. After the malolactic fermentation in steel tanks, the wine ages in 500 liter tonneaux for about 4 months. Finally, Sirà finds its natural balance in steel tanks for another 8 months. Fruity, spicy, enveloping red wine which surprises and conquers at every sip.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Dark ruby red color

AROMA: Intense, pleasant bouquet disclosing dark berry fruit and spice notes

PALATE: soft tannins, enveloping wine with intriguing spicy fragrances. long finish

HOW TO TASTE

FOOD MATCH: aperitifs, cold cuts, red meats and mature cheese.

PROPER GLASS: Bourgogne glass

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 50.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: Syrah

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

WINEMAKING PROCESS: Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

MATURATION: 4 months in tonneaux 500 lt, 8 months in steel tanks



TASARI BIANCO

Caruso & Minini's Tasari Bianco is a fresh, floral delicately balanced wine, a slightly briny white resulted by the sea breeze blowing over Trapani hills. The harvest begins at the end of August. The wine undergoes cryomaceration for about 4 hours, followed by a thermo-controlled vinification of the must at 16°-18°C in steel tanks. Finally, the wine ages 3-month in steel tanks. Tasari Bianco is a versatile wine, a real surprising sip for every occasion.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Pale yellow color with greenish hues.

AROMA: Slightly fruity. Notes of apricot and honey are combined with floral hints, making the aromatic profile elegant.

PALATE: Almost dry, soft, with a subtle alcoholic content. A straightforward and well-balanced wine with a charming sapidity enhancing its varietal characteristics.

HOW TO TASTE

FOOD MATCH: This white wine perfectly pairs with any fish-based dish, from appetizers to main courses, included lean meats. An Ideal pairing could be with shellfish and crustaceans, outstanding with fried foods.

PROPER GLASS: Medium-sized glass with a small opening.

SERVING TEMPERATURE: 10-12 °C

MARKET DATA

WINE NAME: Tasari means "you must rise again", with a strong reference to the Sicilian dialect, and therefore to our land.

DISTRIBUTION: Ho.re.ca.

BOTTLES: 25.000

FORMATS: 75 cl

PACKAGE: Six-pack box

VITICULTURE

TERROIR: Hill

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous-- clayey

EXPOSURE: north/northwest

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: First ten days of September

HARVESTING METHOD: Mechanical harvesting

WINEMAKING DATA

ALCOHOL: 12% Vol.

WHITE WINEMAKING: 4 hours of cryomaceration at 4°C, soft pressing of grapes and thermo-controlled vinification of the must at 16°-18°C in steel tanks.



TASARI ROSSO

Intense, bright red wine with notes of licorice: sipping on a Tasari Rosso glass by Caruso & Minini is a multisensory journey through the scents of Sicily. The blend of different remarkable grape varieties offers a harmonious deep ruby red color wine. The grapes are fermented in steel tanks for 12 days at 26-28°C; on the other hand the malolactic fermentation occurs in steel tanks. The wine ages around three months in steel tanks. A classic blend, never dull, with a velvety and persistent flavor.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Brilliant ruby red color

AROMA: The aromatic bouquet is very pleasant with fruity hints of strawberry, raspberry, and pomegranate mixed with notes of licorice.

PALATE: Lively taste, good acidity, soft and balanced tannins.

HOW TO TASTE

FOOD MATCH: This wine can climb the entire pyramid of the Mediterranean diet, especially suggested with vegetables and legumes (served alone or with pasta) and white meats. Excellent red wine to match with caponata or arancine. Perfect with pizza.

PROPER GLASS: Large Bordeaux glass

SERVING TEMPERATURE: 16-18°C

MARKET DATA

WINE NAME: Tasari means "you must rise again", with a strong reference to the Sicilian dialect, and therefore to our land.

DISTRIBUTION: Ho.re.ca.

BOTTLES: 28.000

FORMATS: 75 cl

PACKAGE: 6-case

VITICULTURE

TERROIR: Hill

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous- clayey

EXPOSURE: north/northwest

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Final part of August and first ten days of September

HARVESTING METHOD: Manual harvesting

WINEMAKING DATA

ALCOHOL: 13 % Vol.

WINEMAKING PROCESS: The grapes are vinified in stainless steel tanks for 12 days at 26-28°C. The Malolactic fermentation takes place in stainless steel tanks



MARSALA SUPERIORE RISERVA

Caruso & Minini's Marsala Superiore is considered as a "local pride" able to release wonderful sensations to the palate, thanks to its warm and enveloping flavours. According to the bicentenary tradition, we have been creating a wine with worldwide resonance, the result of tireless work on the typical red soils of the Salemi area, a land kissed by the sun. A wine characterised by unmistakable organoleptic features, the union of two local vines, Grillo and Catarratto. This Marsala Superiore comes from more than 5 years of maturation in small Slavonian oak or cherry barrels followed by a further aging in the bottle for at least three months. An iconic, delicate wine, excellent sip to pair with aperitifs and desserts.

APPELLATION

MARSALA DOC SUPERIORE RISERVA

TASTING NOTES

COLOR: Bright color with warm amber hues

AROMA: Fragrances of orange zest, dried apricot, dates and spices.

PALATE: Soft, harmonious and consistent with nose sensations. Intense aromas of raisins and vanilla are evident, as well as the excellent persistence, enriched in hints of honey and dehydrated fruit.

HOW TO TASTE

FOOD MATCH: Pumpkin tortelli, blue and soft cheese, foie gras, prawns. Ricotta and chocolate-based dishes.

PROPER GLASS: Medium sized glass with small opening

SERVING TEMPERATURE: 14 - 16°C

MARKET DATA

DISTRIBUTION: Ho.re.ca.

BOTTLES: 4.000

FORMATS: 50 cl

PACKAGE: Cardboard case, case 6

VITICULTURE

TERROIR: Hill

VINES: Grillo and Catarratto

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: North/north-west

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha

HARVEST PERIOD: Middle part of September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 18 % Vol.

SUGAR: 3 g/l

MATURATION: Over 5 years in small Slavonian oak or cherry barrels.



TAGÒS

GRILLO VENDEMMIA TARDIVA

"Tagòs" by Caruso & Minini shows golden and elegant nuances, a pleasant surprise of the Sicilian winemaking tradition to be sipped at the end of the meal. The late harvest is the key to understand an enveloping white wine produced with grapes from the Grillo vine which bunches are hand harvested after a natural drying on the plant. In the cellar we carry out a manual destemming, low temperature maceration, up to fermentation in tonneaux. Once reached the ideal alcohol content, new thermal conditions are set in order to stop the fermentation, allowing a rest of the wine in steel tanks before bottling. An intense, unique wine with notes of honey, cinnamon and officinal herbs.

APPELLATION

DOC SICILIA

TASTING NOTES

COLOR: Intense straw yellow color, with golden hues close to amber

AROMA: Complex aromas of very ripe white pulp fruit such as pineapple and apricot mixed with hints of spices, honey and officinal herbs

PALATE: The sip is pleasant, harmonious, with a delicate, slightly persistent finish.

HOW TO TASTE

FOOD MATCH: mousse and bavaois. Ideal with mature cheese

PROPER GLASS: Medium sized glass with small opening

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the Greek language "Commander", pointing out the strong personality of this wine in the Sicilian winescape.

DISTRIBUTION: Ho.re.Ca.

BOTTLES: 4.500

FORMATS: 50cl

PACKAGE: Cardboard case, 6-case,

VITICULTURE

TERROIR: Hill

VINES: 100% Grillo

TOPOGRAPHY: Marsala area

ELEVATION: 350m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: north/ northwest

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (q. PER HECTARE): 80 q/ha

HARVEST PERIOD: First part of October

HARVESTING METHOD: Hand-harvesting

WINEMAKING DATA

ALCOHOL: 13 % Vol.

WINEMAKING PROCESS: Manual harvest in crates, after the natural drying of the bunches on the plant. Manual destemming of the bunches, maceration of the must in contact with skins at low temperature. Separation by pressing and fermentation in tonneaux.

MATURATION: 4 months in tonneaux and another range of time in steel tanks before bottling

COLLECTIONS
MEDITATION WINES



EXTRA VIRGIN OLIVE OIL

VARIETY

Nocellara del Belice

ALTITUDE

100 mt. above sea level

HARVESTING METHOD

Manual for stripping. Extraction System. Continuous Cycle

DESCRIPTION

This extra virgin olive oil is cold pressed from olives grown in the heart of the Belice Valley. The olive groves are on approximately 14 hectares of land with a total of 3600 trees that produce olives, all picked by hand: the meticulous care and the great dedication give successful to this fine product.

ASPECT, TASTE AND AROMA

Lightly veiled, obtained by natural decantation (not filtered). Fruity of olive oil, harmonious and fresh with a light piquant touch and a pleasant perception of bitterness. Features notes of tomato, artichoke, citrus and almond. Clean of olive oil aroma.

SERVING SUGGESTION

A versatile oil that excels when used raw to baste even delicate dishes of meat and fish as well as preparations of vegetables and salads. Due to its high quantity of antioxidants, it's an extremely genuine product. It can also be used for cooking thanks to its notable resistance to high temperatures.

TECHNICAL DATA

Total production: 13.000 kg.

COLLEZIONE
SINGLE VARIETY OLIVE OIL

