

CARUSO
& MININI

LET'S
MAKE
OUR
LAND
TRAVEL

The text is rendered in a bold, black, hand-drawn font. The word 'LET'S' is on the first line, 'MAKE' on the second, 'OUR' on the third, 'LAND' on the fourth, and 'TRAVEL' on the fifth. The letters are decorated with various icons: 'L' has green triangles; 'E' has a red asterisk; 'S' has a green fish; 'M' has a red flower; 'A' has a red flower; 'K' has a blue branch; 'O' has a red circle; 'U' has a blue branch; 'R' has a blue branch; 'L' has a black branch; 'A' has a yellow flower; 'N' has a blue branch; 'D' has a blue wine glass; 'T' has a red bottle; 'R' has a red bottle; 'A' has a red bottle; 'V' has a red bottle; 'E' has a red bottle; 'L' has a red bottle.

CARUSO&MININI



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LET'S
MAKE
OUR
WORLD



**VINEYARDS ON THE
HILLS OF TRAPANI
WHERE THE MEDITERRANEAN
WIND BLOWS.**



Our winery is in **Marsala**, on the western tip of Sicily, in a traditional stone farmhouse dating **from 1904**, which has now been renovated with artisanal and technological tools and know-how.

Our wines today come from **the work of four generations** of wine-makers and express the specific character of our hilly vineyards, where low yields allow for more intense flavors. These wines are the expression of a **Mediterranean landscape made of wind, salt**, and of all the different cultures that have met in Sicily in the past and will always meet.



Marsala overlooks the sea on the **west end of Sicily**, right in front of the Egadi Islands: Favignana, Marettimo, and Levanzo. Our coast is famous for salt pans, with the pink water ponds and the mills still used for salt production.

The wind is famous here, attracting kite surfers from all over the world who have revamped the appetite for mingling and encounter that has always been part of Sicilian culture. The streets, framed by traditional stone walls, run through a Mediterranean landscape made of scrub and vineyards, **revealing the ancient vocation for wine that these lands have.**

«Pulcherrima sed ventosa», in this way Cicero described Marsala, stunning but windy.

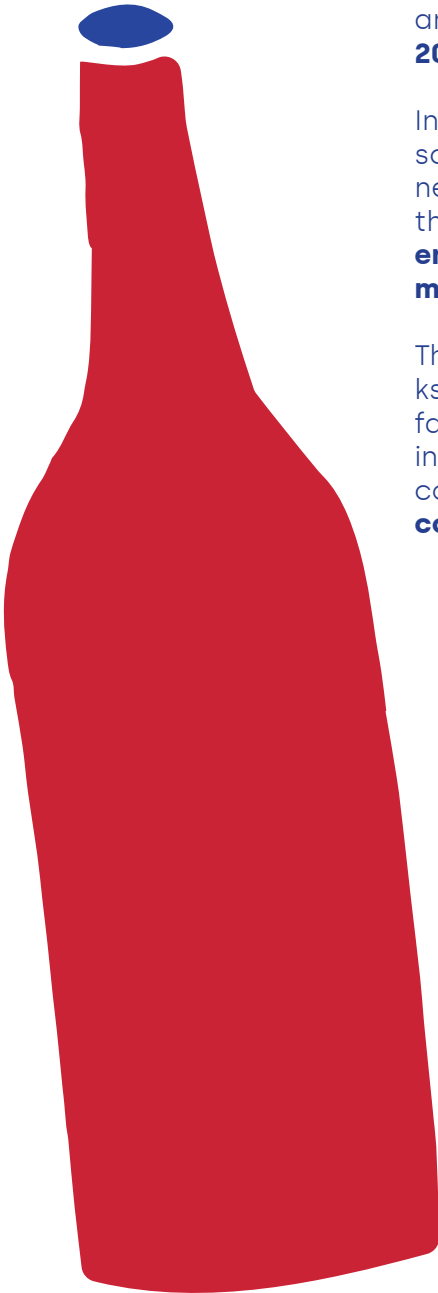
MARSA

SALEMI

The roots of Caruso & Minini also embrace **Salemi, a medieval town** in the Trapani hinterland. Salemi is the winery's viticultural lung; the microclimate in **this area lends the grapes a unique, sweet flavour that is ideal for obtaining high-quality wines.** A delight of voices and colours in one of the most representative areas of Sicily's oenological tradition.



FOUR
GENERATIONS
WHO HAVE
CONSISTENTLY
ENGAGED WITH
THE CARE OF
THE LAND.



The Caruso family had been growing and selling grapes **since the mid-20th century.**

In the late 1990s, Stefano, Francesco e Roberto Caruso, a third-generation winemakers, accomplished their father's dream: **managing the entire production process, from farming to bottling.**

They were able to do so, also thanks to their encounter with the Minini family, entrepreneurs from Brescia in love with Sicily, which allowed the company to reach **more than 40 countries.**



GIOVANNA CARUSO

Giovanna is **meticulous yet slightly twentieth-century in her love for pen and paper.** She studied in Pavia and worked for a few years as a lawyer, before realizing that she was wasting her time away from the family's vineyards.

ANDREA ARTUSIO

He comes from the Piedmont region. Before marrying Giovanna and following her to Marsala, he was a pharmacist and a party boy. **His ability to start a conversation with anyone has remained unchanged from North to South.** He did swear to never work with his wife or his father-in-law. Things turned out differently.

STEFANO CARUSO

An agronomist, he loves driving boats and tractors. He is very talkative, except perhaps when he smokes his pipe. He has also lived in Milan and worked in Provence; **his idol is Paolo Borsellino**, a celebrated judge, murdered by the mafia in the nineties.

ROSANNA CARUSO

Rosanna graduated in management engineering at Pisa University; her talent for numbers and planning creates a sense of fear and reverence around her, as if she was an oracle. **Her poodle is almost as curly as she is.**

The vineyards are on **the hills** of Marsala, between **200 and 450 meters above sea level**, where the low yields (about 80 quintals per hectare) concentrate the flavors. Here, the gaze can follow the horizon down to the coast. The wind coming from the sea "touches" the plants, and we recognize it in the slightly salty notes of the wines.

UP IN

- We have **120 hectares**, all organic or in conversion to organic.
- **Flowers and plants** growing among the vine rows attract pollinators, create biodiversity, and help the soil breathe.

THE HILLS

- We have **calcareous-clay soil**. In other times, our lands had been the bed of a river.
- The soil is full of **stones called cuti**, which protect the roots from excessive heat.
- The temperature range between day and night allows the plant to reach a perfect phenolic ripening.



Like every year for Caruso & Minini, the magic and expectations for the wine to come are **the result of meticulous monitoring and analysis work**, developed by a team of experts, led by **agronomist Fernando Paternò** and **oenologist Giuseppe Ferranti and Giuseppe Clementi**. Together, in a process of sharing and studying vineyards, in a constant search for excellent quality standards.

The work in the cellar is minimalist. We want our wines to be the genuine expression of our hills, maintaining the **balance of the grapes** and their connection with the landscape where we have our roots.

- **We use nitrogen** to protect musts and wines from the contact with oxygen, which allows us to reduce the added sulfites.
- **We use cryo-maceration** to stabilize wines, keep them clean, and preserve all the typical aromas.
- In the cellar, **we have a microbiological laboratory** to collect data from wines, study them, and learn from them.
- We do the fermentation and most of the aging in **steel tanks**, and we use **wooden barrels** only for the most structured red wines.
- In a region that has always preferred young wines, ready to drink and quick to go on the market, we rather like to wait: **we know that time enriches the wine and allows us to bring out new things to tell.**

TECHNOLOGICAL

CRAFT



The winery is in a **1904 farmhouse**, a traditional building of this area of Sicily called baglio. It is built with yellow tuff, the stone of Marsala's soil. In the inner courtyard, we keep the most iconic plants of the Mediterranean scrub: **lemon, pomegranate, carob, olive, and aloe.**



Experimentation, research and, at the same time, promotion and protection of the Sicilian wine-growing tradition: this is what lies behind Stravina, the project launched by Caruso & Minini thanks to the EU funds of the **PSR Sicilia 2014–2020**, which involves Terre di Giumara, the Salemi-based agricultural company at the forefront of Caruso & Minini.

EXPERIMENTATION & RESEARCH

STRA.VI.NA PROJECT

Yet another step forward in the challenge of sustainability, a line of development that the company pursues by **studying the interactions between grape variety and terroir** in order to define new agronomic management protocols to improve the expressiveness of wines, implementing choices capable of safeguarding production contexts and mitigating changes.







COLLECT

**REINVENTING THE CANON
OF SICILIAN WINES...**

CTIONS

**...WITH FRESHNESS
AND ELEGANCE.**

THE PRESIDENT'S SELECTIONS

In Caruso & Minini's mosaic of colours and flavours, **the President's Selections** represent the finest expression and narration of the inland vineyards of Marsala. A collection strongly desired by the company in its product portfolio, representing the fertility and excellence of the vineyard hills that have belonged to the Caruso family for generations. Four prestigious products – **Nino, Cutaja, Delia Nivolelli and Arya Spumante Metodo Classico** – conjured up to give credit to indigenous Sicilian grape varieties and, at the same time, to perfectly identify the company's two great production values: longevity and "the art of sparkling wine", celebrated through the Metodo Classico ("Classic Method").



THE FLORALS

Authentic wines, true to the nature of the land. **Grillo, Catarratto, Perricone, Nero d'Avola** and, finally, a macerated white. The "I Floreali" line is the result of a careful selection of indigenous grapes grown according to organic farming methods, a symbol of Caruso & Minini's reunion with the past and tradition. **Five signature products** that impress in terms of both flavour profile and packaging. On the labels, you can see the flowers that grow wild on our hills: **Sorrel, Sulla, Mustard and Borage**, and on the Arancino, a big red sun as it descends to the sea's horizon at sunset.



THE COSMOPOLITANS

The "I Cosmopoliti" line by Caruso & Minini is a wonderful balance of flavours, the synthesis of an intriguing region and a work spanning four generations. On the one hand, the **Sciantonè Chardonnay**, and on the other, the **Cabignon Cabernet Sauvignon**, two wines that are pleasing to the palate, which together tell the story of a winery that is in step with the times but always careful to transfer tradition into the bottle. **Two international grape varieties**, as delicate as the breeze on the hills, as seductive as the scent of the sea. Two labels that do not deceive, a sophisticated and enveloping surprise in the most unusual pairings. **Besides, Sicily has always been made up of foreigners who stay behind for good.**



THE ECLECTICS

Wines from iconic Sicilian grapes reinterpreted in a spirit of elegance and freshness. The labels refer to **equally iconic elements of Marsala's passage**: the seaweed of the Stagnone Lagoon, salt piles, mill blades, Mediterranean scrub plants such as the glasswort, and the fish and birds that inhabit this area. Fruity, crisp and delicate aromas, encapsulated in 7 unconventional labels: **Grico, Zoli, Bibbo, Frappo, Nebacco, Frappello and Sira'**.



TASARI

Ready-to-drink wines from blends of Sicilian grape varieties. We jokingly call them "pizza wines", to say that **they look good in full glasses and in the middle of cheerful tables.**



WINES FOR MEDITATION

The **Marsala Superiore Riserva** and the **Tagòs late harvest from Grillo** are symbols of our work over time, supple and well-rounded. The Marsala, in its dry version, revives the age-old tradition of this fortified wine. The late harvest Grillo, with its golden colours, is the result of a sweet but never cloying anticipation.



SINGLE VARIETY OLIVE OIL

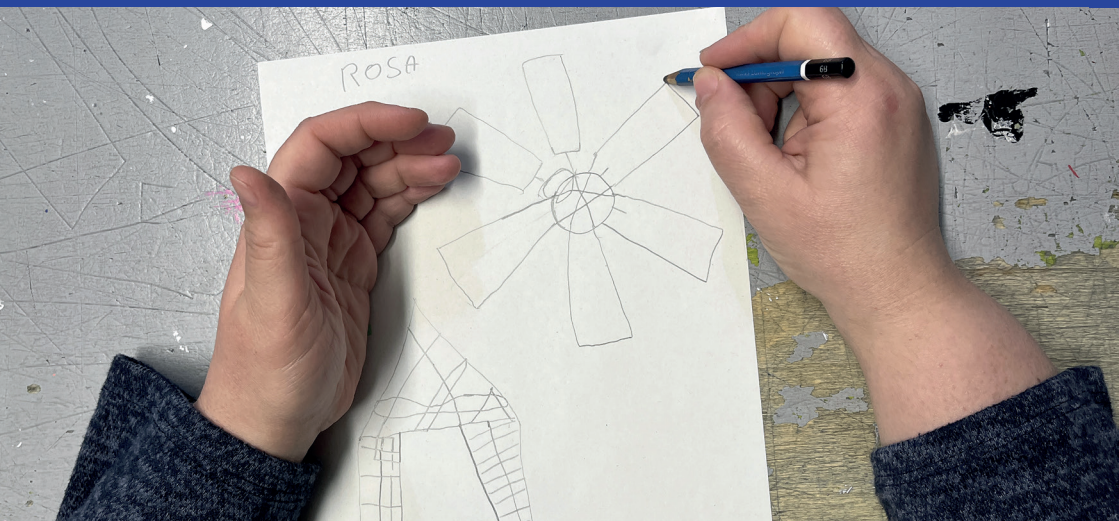
A Single-variety Oil made with the **Nocellara del Belice**, a typical local olive. The olives are rigorously picked by hand, in the green olive groves spread over **18 hectares of land**; and the milling is also rigorous, at a controlled temperature. A genuine, balanced product, **excellent raw and cooked with a full, intense and slightly spicy flavour, perfect on bread for an authentic meal.**



WHERE ARE WE

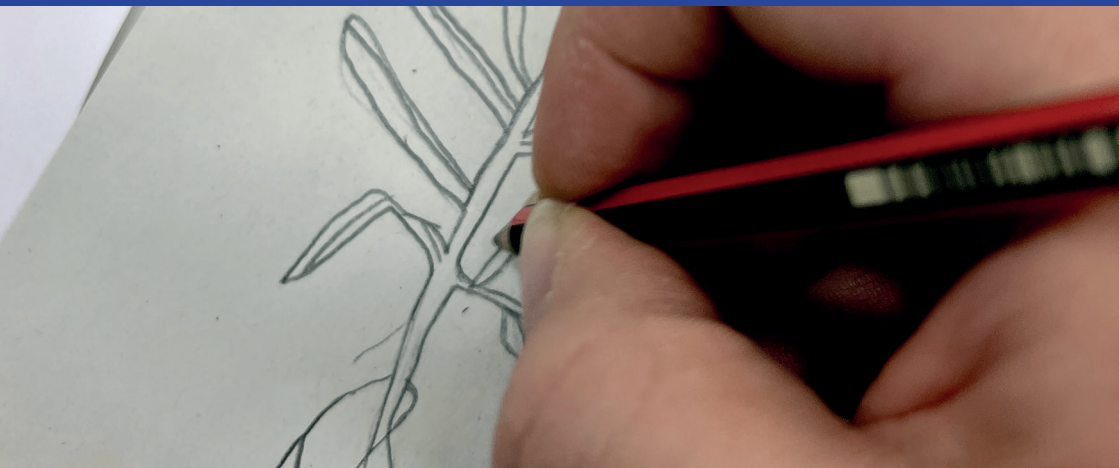


BEHIND THE



The labels are designed by **Laboratorio Zanzara**, a social cooperative in Turin that promotes integration and creativity for people with mental disabilities, under the artistic curation of Gianluca Cannizzo.

The illustrations are the result of a **research process on the local fauna and flora**, the Marsala landscapes, and the Sicilian imagery. They develop from elements collected on-site, including photos and botanical illustrations. The **simple, playful, and materic style** refers to Matisse but also reflects the expressiveness of the people for whom Zanzara is a creative home.



E LABELS







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www.carusoeminini.com

