



My name is **Marilena Barbera**, and I am a farmer and winemaker in Menfi, Sicily. I run my boutique winery with my mother and a small group of people: I love the beautiful place where we live, and I love growing grapes, striving to produce the best possible wines on every vintage.

A FAMILY HISTORY

We have been winegrowers for **three generations**.

The first vineyard was planted in **1920's** by my **grandfather Lilly Barbera** in **Tenuta Belicello**.

At that time, wine was produced only for family needs, and most of the grapes were sold to large wineries in the Marsala area.

My **father Pietro Barbera** dedicated his life to restoring and reorganizing the vineyard, selecting grape varieties that would express a superior quality in their adaptation to terroir.

In **1958** we were among the founders of Cantine Settesoli, Menfi's cooperative winery.

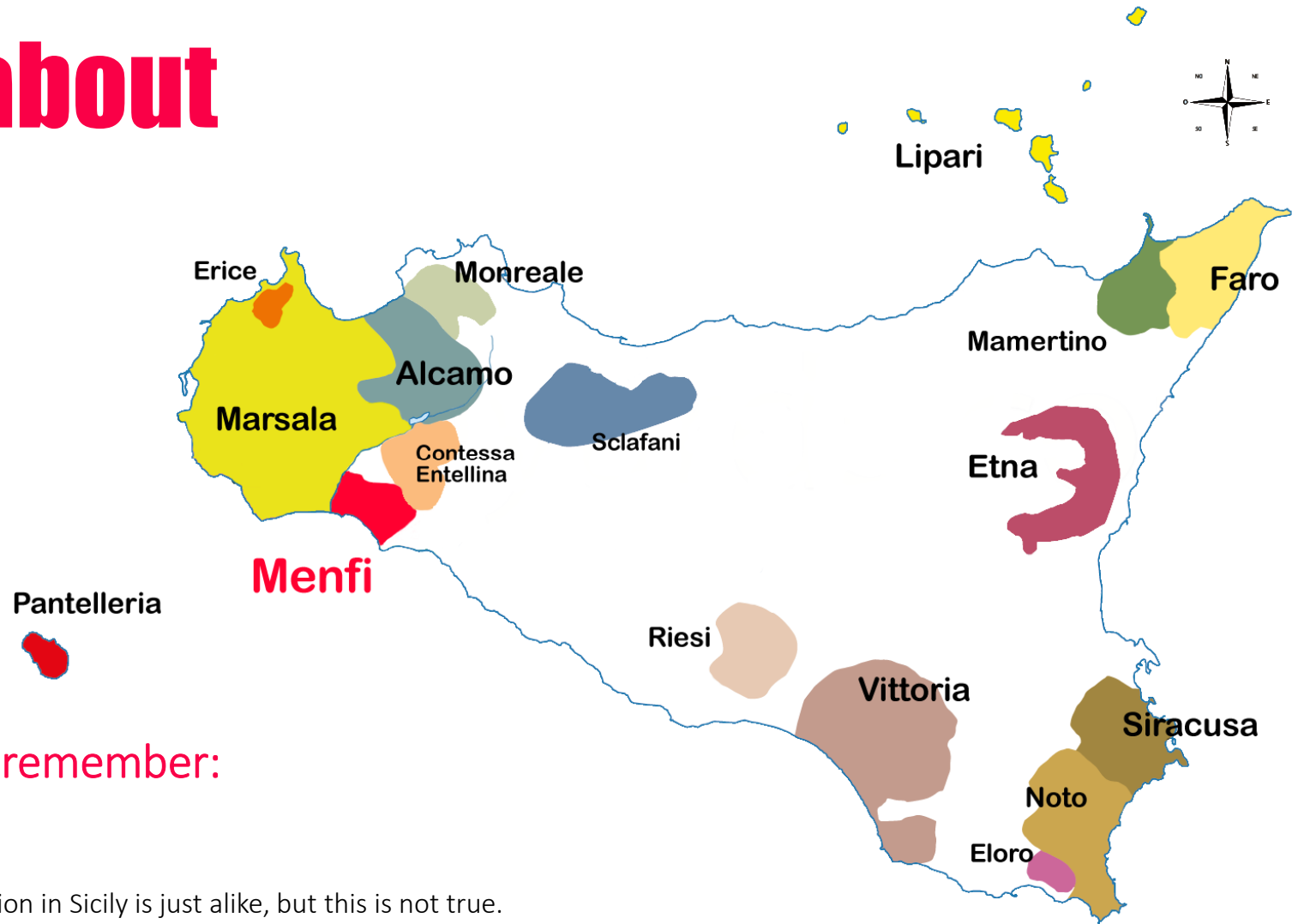
In **1996** we started our own wine production, experimenting with the grapes grown in Tenuta Belicello.

Cantine Barbera was officially established in **2001**.

In **2003** we finally moved to the new winery that my father, a professional engineer, designed and built.



Let's talk about SICILY

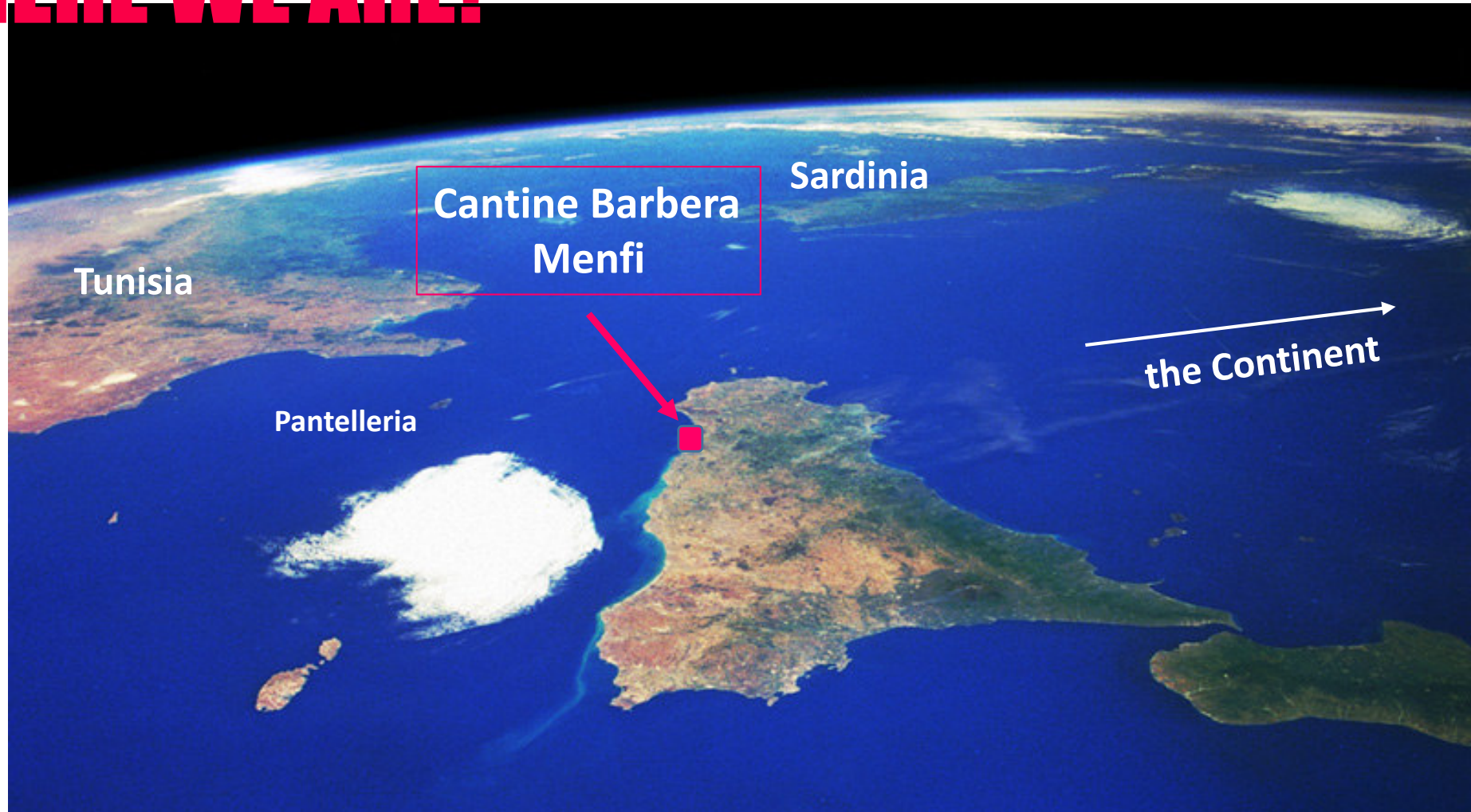


One important thing to remember:
Sicily is a BIG ISLAND!

Many people think that every wine region in Sicily is just alike, but this is not true. For example, the distance from Marsala to Siracusa is the same as from Barolo to Valpolicella, and vineyards in Sicily are planted at the sea side as well as in the mountains, at 4000 feet.

Wines from the West Coast taste very different from the ones produced close to Palermo, or in Noto, even if they are made with the same grape varieties.

HERE WE ARE!



We are located in **Menfi**, South-West Coast of Sicily.
We are closer to Africa (Tunisia is only 100 miles away) than to the rest of Italy,
that we call «the Continent».

MENFI DOC



The uncontaminated **deep blue sea**, with its remarkable scenery of sandy dunes covered with dwarf palms and sea lilies.

The **bright sunshine**, the fresh breeze blowing from the ocean. Unforgettable landscapes of a beautiful valley that lies in the South-western part of Sicily, where the Belice River gently flows into the sea.

A **focused and sustainable viticulture**, close to the amazing Greek ruins of Selinunte, where the Sican, Elymian, and Phoenician heritages intertwine, giving birth to one of the richest cultures of the Mediterranean.

This is **Menfi: sea and wind, air and light, and the fascinating history of human civilization.**

And this is what you find in my wines.

The Climate

It's typically Mediterranean, with hot summers and mild winters.

We generally have one **rainy season** from November to March, and one **dry season** from May/June to the end of September.

It never rains in late spring or summer, which means that there is very little humidity that may affect the vineyards health and the grapes' quality.

Downy mildew, powdery mildew and other fungal diseases are quite rare, and almost impossible to see during the harvest.



This is the main reason why **organic and biodynamic farming** is not only possible, but strongly recommended in Menfi. Our viticulture is one of the best examples of **dry viticulture**, which is the typical farming system in many Southern and Mediterranean terroirs.

Due to this very special climate, dry viticulture has been practiced here since the Greek colonization in the VII Century BC, and wine + olive oil industry has always been one of the area's main economic sector.



The Mediterranean Sea

My vineyards are located about **one mile from the Mediterranean Sea**: uncontaminated blue waters, fringed by low cliffs and sandy dunes that create a beautiful environment, protected by the Belice River Natural Reserve Fund.

What's the Mediterranean influence on the vineyards?

- ✓ **Cold waters**: cool down the air temperatures
- ✓ **Fresh breeze**: dries up humidity
- ✓ **Salinity**: interacts with the vines' metabolism and prevents mold infections

MY VINEYARDS



The Light

The intense and bright sunlight fosters the vines' metabolic processes, a key factor for reaching full aromatic development. Moreover, the sunlight is reflected by the sea surface, only one mile away. We have about **45% more solar radiation** than in the northern Italian regions.

The Wind

Strong winds blowing from the Mediterranean Sea bring sea minerals to the soil and refreshment to vines and people.

The wind generally blows from the sea to the Valley during the day, and does the opposite during the night. This very **specific sea breeze regime** provides a constant air circulation in the vineyards, and dries up the air's humidity.



The Belice River

The Belice River and its Natural Reserve create an **extraordinary microclimate**: our Tenuta Belicello, located at the border of the protected area, contributes to preserving bio-diversity, providing interior habitat to several wildlife species of birds, reptiles, flowers, and insects.



Tenuta Belicello

Tenuta Belicello is our main property, about **56 acres** wide, 1 mile from the seashore; the Belice River flows alongside its western border. My family also grows two smaller vineyards in the same Menfi DOC area.

- ✓ The oldest vineyard is called “Vigna Dietro le Case”, a 60+ year-old Inzolia located on the Eastern part of the main property.
- ✓ Some international varieties were planted by my father in 1980’s and later replanted in 1995 and 2004.
- ✓ I still grow Cabernet Sauvignon, Merlot and Chardonnay, but I prefer to work with Sicilian native grape varieties.

There are **4 types of soils** in Tenuta Belicello - from right to left:

- ✓ **La Costa:** deep and fresh calcareous soil, with plenty of lime stones;
- ✓ **Sottostrada:** at the foot of the hill, where limestones give way to alluvial clays, mixing together;
- ✓ **Il Pozzo:** clay banks, very fertile and rich in sea minerals;
- ✓ **La Vota:** yellowish alluvial sands with a silty fraction and a strong influence from the nearby Belice River.



The Winery

Small, simple and modern, **Cantine Barbera** was designed in 2000 by my dear father Pietro. It is located in Menfi, at a short distance from Tenuta Belicello.

Surrounded by **ancient olive trees and Zibibbo vineyards**, the winery is equipped with only the basic technology that is necessary for a natural winemaking - where nothing is left to chance, but is performed by humans according to nature's rhythm. Things I can't do without: a fridge, stainless steel tanks and oak vats, medium and big barrels, amphoras.



MY CHOICES

BIODYNAMIC FARMING

My vineyard is certified both organic and biodynamic.

I explore with great interest **homeopathic applications** in agriculture, and follow a **holistic approach**, believing that it is everyone's responsibility to contribute to the balance and well-being of every organism - visible or microscopic - that lives on this planet.

NATURAL WINEMAKING

My choices are simple, non-invasive, and respectful of grapes and terroir: **spontaneous fermentation**, low levels of sulfites, natural stabilization through lees contact, no fining (vegan friendly wines), very gentle or no filtration.

SUSTAINABLE MANAGEMENT

Recyclable materials, light bottles, **100% renewable energy**, responsible management of natural resources.

All winery processes are monitored according to ISO standards for quality, environmental respect and product traceability.





Biodynamic farming

The most part of the vineyard operations - pruning, canopy management, green harvest and defoliation if necessary - is performed manually: nothing is more effective and sensitive than human hands for a careful and respectful viticulture.

I believe that each individual vine should find its balance with the environment: thus, I avoid top trimming and other unnecessary operations that may alter the vine's natural adaptation to terroir. Furthermore, I commit to respecting and protecting the soil, a living organism that is essential for everyone's life.

I use mineral sulfur extracted in Sicily when strictly necessary.

Copper is mainly used in homeopathic dilution.

Cover crops, compost, biodynamic preparations, algae and vegetal teas grant vines' nutrition and strength.



Manual harvest

We pick by hand, because a careful selection of the grapes is crucial for making wines that stand out for superior quality and vibrant personality.

Natural winemaking

Spontaneous fermentation

My fermentations either start from a *pie-de-cuve* of wild yeast, or are totally spontaneous.

In case of *pie-de-cuve*, a small batch of grapes is picked one week before the harvest and undergoes spontaneous fermentation with all the skins and stems. After a few days, the fermenting must is manually pressed and used as a starter for the next grapes to be harvested during the season.

Malolactic fermentation is always spontaneous, thanks to the lactic bacteria alive in the must.



Additives' policy

I believe that a wine should be the expression of the grape variety, the vintage, and the winemaker's interpretation of terroir. For that reason, I exclude additives that are allowed in a regular winemaking.

I never use **sulfites** before or during fermentations, but only after they are finished - both alcoholic and malolactic. In most cases sulfites are added only before the bottling, and their total amount is generally below 40 mg/l.

My wines are not fined, but naturally stabilized through fine lees contact.

Some of the white wines are gently filtered using cellulose layers, that are afterwards composted.

Red and orange wines are never filtered.




CANTINE BARBERA
vignaiolo in menfi
no tricks, no frills, just wine

SMALL QUANTITIES MANY WINES

Being a winemaker at my own winery gives me the freedom to experiment, and to combine modern techniques and traditional knowledge, with the ultimate ambition of making great wines.

I love working with single vineyards, and I do not blend wines or grapes: some of the wines I make are produced in very small quantities due to the limited vineyards' dimensions and/or yields. If the grapes of a specific vineyard are occasionally not good enough, I may skip one or more vintages.

Rather than using the well known Sicilia appellation, I prefer to label my wines as **Menfi DOC**. This is my personal tribute to the terroir where I live and work, the only name that means identity to me.

Some of my wines are labelled **Terre Siciliane IGT**, an appellation that gives me more freedom to use skin contact or long lees refining, and some others are just named **Vino da Tavola** Bianco / Rosso.

No tricks and no frills, just wine!

EASY MENFI



100% no frills wines
easy to drink and share with friends
a stress-free way to discover Menfi
and its distinct character

the **SEA**: fresh and saline
the **LIGHT**: fruity and pleasant
the **WIND**: exciting and dynamic



Tivitti Inzolia
La Bambina Rosato
Lu Còri Nero d'Avola
NoTrix Perricone
Rivedibile Blend of native grapes


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TERROIR



A pure expression of my homeland,
the deep bond between my vineyard
and the place where they belong

- 5 native **GRAPE VARIETIES**
- 5 different **SOILS**
- 5 small **CRUS**



- Dietro le Case** Inzolia old vines
- Coste al Vento** Grillo
- Arèmi** Catarratto old vines
- FuoriZona** Frappato
- Microcosmo** Perricone

HAND MADE



A very limited production of wines where Humans are as important as Nature

Only **spontaneous fermentations** and **manual labor**
Nothing is added, nothing is taken away



Ammàno Zibibbo
Ciàtu Alicante
Albamarina Pét-nat Grillo
Ninarè Pét-nat Frappato

TRADITION



Timeless wines
that cross all borders and checkpoints
beyond fashion and prejudice

long **REFINING** in big oak barrels
extraordinary **LONGEVITY**
complex and expressive **PERSONALITY**



Altrimenti Perpetuo Inzolia
Coda della Foce Riserva
Azimut Merlot
La Vota Cabernet Sauvignon


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