



CANTINE BARBERA
vignairole in menfi

*My name is Marilena Barbera, and I am a winegrower
I live and make my wines in Menfi, Sicily*

Feeling the energy of this land, and
trying to understand its true nature
through its fruits.

Being witness and guardian of terroir,
preserving its integrity, absorbing its
strength, translating its profound spirit
into every bottle.

No tricks, no frills. Just wine.



ORIGIN

*Menfi, without the fuss:
easy to drink, a pleasure to share*

Menfi, on the south-western coast
of Sicily.

A landscape of rolling hills sloping
gently toward the sea.
Africa, right beyond the horizon.

Here, in Tenuta Belicello,
at the mouth of the Belice River,
is where my wines come to life.

SEA

Yellow and ochre beaches stretching for miles,
sandy dunes sculpted by fresh breezes, and
adorned with wild lilies, rushes, and reeds,
amidst thickets of tamarisk and mastic trees.

LIGHT

Radiant Mediterranean light that concentrates
flavor in the grapes, shaping their aromatic
profile and defining the wines' vibrant
character.

WIND

Bracing, salt-laden air sweeping through the
vineyards, imparting a distinct freshness and a
subtle saline edge to every glass.



ORIGIN

Menfi, without the fuss:
easy to drink,
a pleasure to share

Fresh, bright and effortlessly drinkable, Tivitti comes from a young Inzolia vineyard planted just a stone's throw from the Mediterranean Sea.

A vibrant white showcasing citrusy freshness, saline energy, and pure Sicilian character.

WHY TIVITTI

Tivitti is a Sicilian word meaning "I saw you". It is the joyful call of children playing hide-and-seek and the name of a beloved traditional card game.



tivitti

Inzolia Menfi DOC 2025

TASTING PROFILE

	COLOR	Bright straw yellow with shimmering greenish highlights
	AROMAS	Zesty citrus, white peach, and almond blossom, underscored by delicate floral undertones
	PALATE	Fresh and fruit-driven, with bright salinity and a long, savory finish

WINEMAKING

- Harvest: manual picking, first half of September
- Cold maceration for 24 hours to enhance aromatic extraction
- Spontaneous fermentation using pied-de-cuve in stainless steel tanks
- Refining: 6 months on fine lees for added texture and complexity

TECHNICAL DATA

Grapes	100% Inzolia	Alcohol	12%
Vineyard	Tenuta Belicello, Vigne in Costa	Production	8,500 bottles
Soils	Calcareous-clay, rich in limestones		

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●○○○	●●●○○	●●●○○	●●○○○

FOOD PAIRING

An ideal match for Mediterranean seafood: crispy fried shrimp, bavette with shellfish, or tender grilled cuttlefish.

TIVITTI AT A GLANCE

- ★ EASY-DRINKING WITH A DISTINCT SEA-BREEZE CHARACTER
PERFECT FOR WINE BARS, SEASIDE TERRACES, AND CASUAL DINING



CANTINE BARBERA
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ORIGIN

Menfi, without the fuss:
easy to drink,
a pleasure to share

La bambina celebrates strong women: their energy, resilience and instinctive ability to navigate complexity with grace, bringing empathy and determination to everything around them.

WHY LA BAMBINA

I waited for the first vintage of this rosé with the same profound anticipation a mother feels when expecting her first child.



la bambina

Rosato Menfi DOC 2025

TASTING PROFILE



COLOR

Pale copper pink, with deeper shades depending on the vintage



AROMAS

Fresh wild strawberry and rose petals, enriched by bright hints of watermelon and mandarin peel



PALATE

Bright and juicy; it delivers layers of pomegranate leading into a refreshing, spicy lift on the finish

WINEMAKING

- Harvest: manual picking, end of August
- Direct pressing with no skin contact, preserving its elegant clarity
- Spontaneous fermentation using pied-de-cuve with wild yeasts, in stainless steel tanks
- Refining: 3 months on the lees to refine its texture

TECHNICAL DATA

Grapes	60% Nero d'Avola, 40% Frappato	Alcohol	12%
Vineyard	Tenuta Belicello, Costa e Sottotrada	Production	7,000 bottles
Soils	Calcareous-clay soils with limestones		

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
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FOOD PAIRING

An effortless aperitif when paired with toasted almonds and Bronte pistachios. It also shines alongside rice salads, grilled vegetables, soft cheeses, and sushi.

LA BAMBINA AT A GLANCE

- ★ JUICY, VIBRANT AND EASY TO LOVE
THE ULTIMATE CHOICE FOR APERITIFS AND LIGHT, CONTEMPORARY CUISINE



CANTINE BARBERA
vignairole in menfi

ORIGIN

Menfi, without the fuss:
easy to drink,
a pleasure to share

Deep, vibrant and
unmistakably
Mediterranean,
Lu Còri
harmonizes the
warmth of the
Sicilian sun with
the cooling
influence of the
sea breeze.

A seductive
Nero d’Avola,
beautifully
layered with
spice, dark fruit,
and savory
nuances.

WHY
LU CORI

Lu Còri means “the
heart” in the
Sicilian language.
It reflects my love
for Menfi, and the
way Nero d’Avola
captures its unique
energy, warmth
and salinity.



Lu Còri

Nero d’Avola Menfi DOC 2024

TASTING PROFILE

	COLOR	Bright ruby red with deep violet highlights
	AROMAS	Mulberries, raspberries and ripe cherry, accented by Mediterranean herbs, wild spices, and a subtle savory edge
	PALATE	Juicy and generous, with velvety tannins and a bright acidity that leads into a fresh, maritime-influenced finish

WINEMAKING

- Harvest: manual picking, end of August
- Short pre-fermentative maceration in steel tanks, followed by spontaneous fermentation with 6 days skin contact
- Full spontaneous malolactic for added smoothness
- Refining: 6 months on fine lees to enhance texture and varietal character

TECHNICAL DATA

Grapes	100% Nero d’Avola	Alcohol	12.5%
Vineyard	Tenuta Belicello, Vigne in Costa	Production	7,000 bottles
Soils	Calcareous-clay soils with limestones	Aging potential	2–4 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
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FOOD PAIRING

The ultimate partner for tomato-based Mediterranean classics: Pasta alla Norma, pizza Margherita, eggplant parmigiana.

LU CORI AT A GLANCE

- ★ JUICY, SAVORY AND DISTINCTLY SICILIAN
A VERSATILE RED THAT EMBRACES MEDITERRANEAN FLAVORS WITH ELEGANCE



CANTINE BARBERA
vignairole in menfi

ORIGIN

Menfi, without the fuss:
easy to drink,
a pleasure to share

*NoTrix is a
fresh take on
Perricone — one
of Sicily's most
ancient native
grapes.*

*Spicy, vibrant,
and bursting with
Mediterranean
energy, it
balances dark
fruit and a floral
lift with a
freshness that
feels both deeply
Sicilian and
strikingly
contemporary.*



WHY NO TRIX

True to its name,
this is a “no tricks”
wine. Through
spontaneous
fermentation, zero
additives, and
minimal sulfur, I let
the Perricone grape
speak for itself in
its purest form.



NoTriX

Perricone Terre Siciliane IGT 2022

TASTING PROFILE



COLOR

Deep ruby red with intense violet highlights



AROMAS

Wild red berries and geranium blossom, layered with intriguing notes of fresh ginger and star anise



PALATE

Vibrant and energetic, it showcases lively tannins and a long, spicy finish that demands another sip

WINEMAKING

- Harvest: manual picking, mid-September
- Spontaneous fermentation in stainless steel tanks with 6 days of skin contact
- Full spontaneous malolactic fermentation
- Refining: 5 months in neutral Slavonian oak vats to refine the texture while preserving the primary fruit

TECHNICAL DATA

Grapes	100% Perricone	Alcohol	12%
Vineyard	Tenuta Belicello, Vigne del Pozzo	Production	10,500 bottles
Soils	Medium-textured alluvial clay soils	Aging potential	3–5 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
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FOOD PAIRING

An excellent match for grilled red meats, artisanal charcuterie, and semi-aged cheeses. Its vibrant, spicy profile also pairs beautifully with bold Mediterranean pasta dishes.

NO TRIX AT A GLANCE

- ★ SPICY, SAVORY AND MADE FOR THE TABLE
PERFECT FOR WINE BARS, BBQ RESTAURANTS AND FLAVOR-DRIVEN CUISINE

ORIGIN

Menfi, without the fuss:
easy to drink,
a pleasure to share

*A bright
chillable red
built on freshness
and pure
drinkability.
With its bouquet
of wild herbs,
vibrant acidity,
and moderate
alcohol, it is the
kind of wine that
disappears from
the table in an
instant.*

WHY RIVEDIBILE

Because this wine
was never meant to
follow the rules.
Young, vibrant and
intentionally
unconventional, it
stays true to its
own character —
free from
corrections,
compromises or
the desire to fit
traditional tasting
standards.



Vino Rosso

TASTING PROFILE



COLOR

Translucent and bright ruby red



AROMAS

Wild Mediterranean scrub and coastal breezes, with earthy hints of forest floor and red currants



PALATE

Juicy and lively; a gently spicy core driven by a racy acidity that makes for a fresh, high-energy palate

WINEMAKING

- Harvest: manual picking, second half of August
- Spontaneous fermentation with 8 days skin contact in amphorae and oak casks, with manual punch-downs
- Full spontaneous malolactic fermentation
- Refining: 6 months in amphorae and untoasted Slavonian oak barrels to enhance its textural purity

TECHNICAL DATA

Grapes	Blend of Sicilian native grapes	Alcohol	11%
Vineyard	Tenuta Belicello, Vigne del Pozzo	Production	4,000 bottles
Soils	Medium-textured clay soils	Aging potential	Best enjoyed within 2–3 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
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FOOD PAIRING

Born for snacks, street food and casual gatherings: artisanal charcuterie, cheeses, mortadella sandwiches and Sicilian arancine. It also pairs brilliantly with spicy ethnic cuisine.

RIVEDIBILE AT A GLANCE

- ★ BRIGHT, SAVORY AND DANGEROUSLY DRINKABLE
A SOMMELIER FAVORITE FOR WINE CLUBS AND BY-THE-GLASS PROGRAMS



CANTINE BARBERA
vignaioli in menfi

TERROIR

100% Menfi

5 native grapes · 5 soils · 5 crus

These wines were crafted to express the diverse facets of Menfi's terroir.

Each vineyard is a distinct site, each soil a variation, each wine an unadulterated expression of its origin.

Rather than pursuing a uniform style, I let each vineyard define the wine — because to me, place matters more than interpretation.

SOIL

Unique to every vineyard, shaping balance, adaptation and vine growth.

VARIATION

Every nuance of terroir leaves its signature on the wines, defining their singular personality.

PLACE

Distinct vineyard sites across the Belicello estate, each with its own character.

BALANCE

Measured, minimal intervention that honors the vineyard's voice.



TERROIR

100% Menfi
5 native grapes
5 soils · 5 crus

These **old Inzolia vines** are both my heritage and the future of Tenuta Belicello.

They originate from a **massal selection** of native clones, first established by my grandfather in the 1920s and carefully preserved through generations.

“

WHY
DIETRO LE CASE

Dietro le Case (Behind the Houses) is the name of the vineyard my father planted in the 1960s, just behind the old houses of Tenuta Belicello.

”



CANTINE BARBERA
vignaiolo in menfi



Inzolia old vines Menfi DOC 2024

TASTING PROFILE



COLOR Bright golden yellow



AROMAS Wild broom and chamomile flowers, layered with yellow apple and fragrant thyme



PALATE Rich and multifaceted, with saline depth and a long maritime -driven finish

WINEMAKING

- Harvest: manual picking, first half of September
- Spontaneous fermentation with 48 hours skin contact; following soft pressing, fermentation continues for 8–10 days in stainless steel tanks
- Full spontaneous malolactic fermentation
- Refining: minimum 4 months on fine lees, with weekly bâtonnage in clay amphorae to enhance texture

TECHNICAL DATA

Grapes	100% Inzolia	Alcohol	12.5%
Vineyard	Tenuta Belicello, Vigna Dietro le Case	Production	2,800 bottles
Soils	Calcareous clay soils, rich in stones and volcanic sediments	Aging potential	3–6 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
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FOOD PAIRING

An exceptional partner for seafood, particularly shellfish and grilled octopus; the wine’s salinity elegantly enhances the natural sweetness of the dish.

DIETRO LE CASE AT A GLANCE

★ OLD-VINE INZOLIA: SALINE, TEXTURAL, AND REFINED IN CLAY AMPHORAE

TERROIR

100% Menfi
5 native grapes
5 soils · 5 crus

Born from deep, generous soils, **Coste al Vento** harmonizes ripe fruit with herbal complexity and a savory mineral core, all further enhanced by purposeful amphora maceration.

“

WHY
COSTE AL VENTO

Coste al Vento translates to “Windy Hills”, a tribute to the constant Mediterranean breezes that sculpt the character and health of these vineyards.

”



Coste
al Vento

Grillo Menfi DOC 2024

TASTING PROFILE

	COLOR	Deep, luminous golden yellow
	AROMAS	Ripe yellow orchard fruits layered with wild oregano, mint, and sage, complemented by intriguing notes of nettle and green tea
	PALATE	Broad and textural with a distinct saline grain; it shows remarkable persistence and a savory finish

WINEMAKING

- Harvest: manual picking, end of August
- Spontaneous fermentation in clay amphorae with 6 days skin contact, for a gentle extraction of color and tannins
- Full spontaneous malolactic fermentation
- Refining: 10 months in amphorae on fine lees. Weekly bâtonnage is performed in the early stages, then gradually reduced to allow the wine to settle naturally

TECHNICAL DATA

Grapes	100% Grillo	Alcohol	13%
Vineyard	Tenuta Belicello, Vigne del Pozzo	Production	3,400 bottles
Soils	Deep alluvial clay, exceptionally rich in minerals	Aging potential	3–5 years in bottle

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
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FOOD PAIRING

Perfect with roasted fish, grilled prawns and stuffed squid. Its structure and savory profile also make it a surprising match for classic carbonara and semi-aged cheeses.

COSTE AL VENTO AT A GLANCE

★ A POWERFUL, TEXTURAL GRILLO DEFINED BY AMPHORA MACERATION



CANTINE BARBERA
vignairole in menfi

TERROIR

100% Menfi
5 native grapes
5 soils · 5 crus

Catarratto is liquid gold — culuri d'arèmi — shaped by the radiant Sicilian light and the influence of the Mediterranean Sea.

An ancient variety, it represents a viticultural heritage carefully preserved and passed down through generations to the present day.

“

WHY ARÈMI

Arèmi refers to the gold suit in traditional Sicilian playing cards — an enduring symbol of value and history that has stood the test of time.

”



Catarratto Superiore Menfi DOC 2023

TASTING PROFILE

	COLOR	Deep, intense golden yellow
	AROMAS	Zesty orange peel and citron blossom, layered with notes of toasted almonds, bread crust, wild herbs, and sweet spices
	PALATE	Broad and dry, it reveals a compelling texture and a gentle tannic grip that provides structure and elegance

WINEMAKING

- Harvest: manual picking, second half of September
- Spontaneous fermentation in stainless steel tanks, with 7 days skin contact and traditional manual punch-downs
- Full spontaneous malolactic fermentation
- Refining: a dual refinement process: 6 months on fine lees in neutral Slavonian oak barrels, followed by 12 months in clay amphorae to achieve ultimate balance and depth

TECHNICAL DATA

Grapes	100% Catarratto	Alcohol	13.5%
Vineyard	Belice di mare	Production	2,600 bottles
Soils	Deep clay layers resting upon volcanic sands	Aging potential	3–5 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●●○	●●●●○	●●●●○	●●●●○

FOOD PAIRING

An ideal companion for creamy risottos, white meats and rich Mediterranean seafood. It also pairs beautifully with baked vegetables, sweet Gorgonzola and goat cheese.

ARÈMI AT A GLANCE

★ AN ARTISANAL EXPRESSION OF SICILIAN HERITAGE AND LIGHT



CANTINE BARBERA
vignairole in menfi

TERROIR

100% Menfi
5 native grapes
5 soils · 5 crus

When I created **FuoriZona**, I was inspired by the words of Liliana Segre and the story of the young girl who drew a butterfly above the barbed wire of a concentration camp.

This label is dedicated to those who choose never to forget.

“

WHY FUORIZONA

Although Menfi lies outside the historical growing zone for Frappato, it shares the ideal conditions for this variety to thrive: southern exposure, maritime salinity, and sandy-limestone soils with deep clay subsoils.

”



CANTINE BARBERA
vignaiolo in menfi



Frappato Terre Siciliane 2025

TASTING PROFILE

	COLOR	Bright, translucent ruby red
	AROMAS	Fresh cherry, mint, and violet, layered with vibrant notes of blood orange, pomegranate, and pink pepper
	PALATE	Juicy and vibrant, with silky tannins and a bright, refreshing acidity that carries the wine through a long, energetic finish

WINEMAKING

- Harvest: manual picking, first half of September
- Spontaneous fermentation in stainless steel tanks, with 7 days skin contact
- Full spontaneous malolactic fermentation
- Refining: 6 months in neutral Slavonian oak barrels to refine the structure without masking the fruit

TECHNICAL DATA

Grapes	100% Frappato	Alcohol	12%
Vineyard	Tenuta Belicello, Vigne Sottostrada	Production	3,400 bottles
Soils	Medium-textured soils, with sandy components	Aging potential	2–3 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●○○	●●●●○	●●●○○	●●●○○

FOOD PAIRING

An ideal match for fresh tuna, oily fish, seafood soups, and couscous. Its bright acidity also pairs beautifully with grilled vegetables and lightly spiced Mediterranean dishes.

FUORIZONA AT A GLANCE

★ A COASTAL RED DEFINED BY EFFORTLESS ELEGANCE AND MARITIME FRESHNESS

TERROIR

100% Menfi
5 native grapes
5 soils · 5 crus

*The **Microcosmo** vineyard is a living example of natural equilibrium—a harmonic interdependence of varieties that generates energy and life.*

It represents my vision of the vineyard as a balanced, self-sustaining universe.

“

WHY MICROCOSMO

Vineyards are complex ecosystems where plants, insects, and countless microorganisms coexist in harmony—a small, vibrant universe captured within a single site.

”



micro
Cosmo



Perricone Menfi DOC 2021

TASTING PROFILE



COLOR

Deep, intense ruby red



AROMAS

Ripe red fruits layered with bay leaf and warm spices—cinnamon, ginger, incense and star anise—followed by incense, baked olives and capers



PALATE

Bone-dry and deeply savory; it shows remarkable persistence with a structure that is both firm and refined

WINEMAKING

- Harvest: manual picking, end of September
- Spontaneous fermentation in stainless steel tanks, with 10 days skin contact
- Full spontaneous malolactic fermentation
- Refining: a patient refinement of 24 months in neutral 10-hectoliter Slavonian oak barrels, followed by at least one year of bottle aging before release

TECHNICAL DATA

Grapes	90% Perricone, field blend with Catanese	Alcohol	12.5%
Vineyard	Tenuta Belicello, Vigne del Pozzo	Production	2,600 bottles
Soils	Deep alluvial clay	Aging potential	5–9 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●●○	●●●●○	●●●○●	●●●●○

FOOD PAIRING

Exceptional with authentic Sicilian street food—arancini with meat ragù or panelle. It also pairs beautifully with aged cheeses, braised meats, and traditional Sicilian involtini.

MICROCOSMO AT A GLANCE

- ★ PERRICONE GROWN WITH A FEW VINES OF CATANESE, AN ANCIENT LOCAL CLONE OF NERELLO MASCALESE, IN A TRADITIONAL FIELD BLEND

HAND MADE

Only grapes and hands.

Nothing is added, nothing is taken away

A highly limited production of wines where the human element is as vital as Nature itself.

Spontaneous fermentations and dedicated manual labor allow these wines to speak with absolute clarity of Menfi's soul.

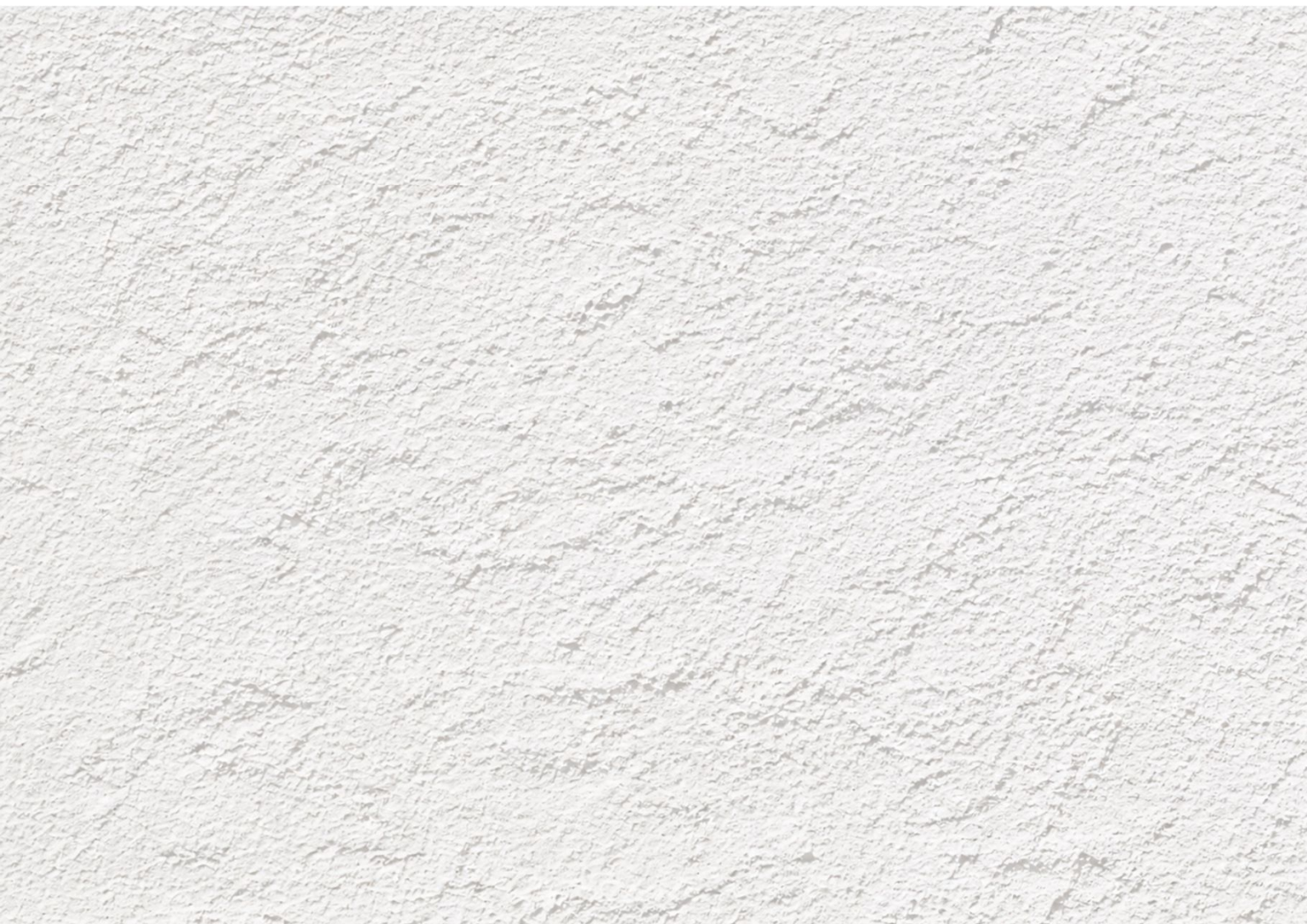
GESTURE

Manual work guided by time, patience and devotion, allowing each wine to seek and find its own natural equilibrium.

MATTER

Grapes, vineyards, soil, landscape, and the shifting seasons: the daily wonder of witnessing Nature sculpt the wine, vintage after vintage.

Nothing is forced; I embrace only what each season naturally bestows, honoring the unadulterated character of the fruit.



HAND MADE

Only grapes and hands.
Nothing added,
nothing taken away

Ammàno is 100% handmade from the grapes' picking to the bottling.

It is a radical craft orange wine produced entirely without machinery or electricity, relying solely on human hands and traditional manual tools.

“

WHY AMMÀNO

Ammàno means “by hand”: in a world increasingly dominated by industrial food and wine production, I believe that human creativity and manual labor are the true values worth returning to.

”



Ammàno

Vino Bianco #12

TASTING PROFILE



COLOR

Sun-drenched golden yellow, with a naturally cloudy, unfiltered texture



AROMAS

Heady orange blossom and yellow broom, followed by ripe apricot and the essence of Mediterranean scrub—thyme, oregano, and a whisper of incense



PALATE

Broad and vibrant; a multifaceted aromatic profile that evolves into a lingering, saline-driven finish

WINEMAKING

- Harvest: manual picking, end of August
- 24–48 hours of natural drying in small crates to concentrate aromas
- Spontaneous fermentation in neutral Slavonian oak vats, with 7 days skin contact and manual punch-downs
- Full spontaneous malolactic fermentation
- Refining: 6 months in clay amphorae. Bottled by gravity, retaining its natural sediment for texture and protection

TECHNICAL DATA

Grapes	100% Zibibbo	Alcohol	12.5%
Vineyard	Torrenova	Production	1,936 hand-numbered bottles
Soils	Deep clay soils, free of stones	Aging potential	3–5 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
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FOOD PAIRING

Born for the sea: exceptional with sea urchin, tuna bottarga, oysters, and raw shellfish. It also pairs brilliantly with grilled prawns and complex, salt-forward seafood dishes.

AMMÀNO AT A GLANCE

★ ZIBIBBO AS IT SHOULD BE: LEFT FREE TO FIND ITS OWN PATH



CANTINE BARBERA
vignaioli in menfi

HAND MADE

Only grapes and hands.
Nothing added,
nothing taken away

*Alicante,
a Spanish variety
introduced to
Sicily in the 16th
century, is a true
Mediterranean
traveler—widely
known across the
basin as Garnacha,
Grenache and
Cannonau.*

“

WHY CIÀTU

In Sicilian, **Ciàtu** means breath—the essence of life and love. It represents the sun's energy, the earth's depth, and the vital breath that flows through every living being.

”



Ciàtu

Alicante Terre Siciliane IGT 2021

TASTING PROFILE



COLOR

Inky and impenetrable ruby red, with vibrant purple hues



AROMAS

A seamless expression of dark fruits with a note of blackberry stands out against exotic layers of fine herbs, warm spices, and sea brine



PALATE

Juicy and fresh, with smooth silky tannins and a well-integrated acidity, leading into a long, savory finish

WINEMAKING

- Harvest: manual picking, end of August
- Spontaneous fermentation with 15 days skin contact in neutral Slavonian oak vats, with manual punch-downs
- Full spontaneous malolactic fermentation
- Refining: 6 months in Slavonian oak followed by 1 year of refinement in the bottle

TECHNICAL DATA

Grapes	100% Alicante	Alcohol	12%
Vineyard	Tenuta Belicello, Vigne del Pozzo	Production	2,600 bottles
Soils	Medium-textured clay soils, with sandy components	Aging potential	4–8 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●○	●●●●○	●●●●○	●●●●○

FOOD PAIRING

Exceptional with roasted red meats, richly spiced Mediterranean dishes, and hearty couscous. It also pairs beautifully with medium-aged cheeses and savory stews.

CIÀTU AT A GLANCE

- ★ ALICANTE DEFINED BY SEA BREEZES, SALT, AND RADIANT MEDITERRANEAN LIGHT



CANTINE BARBERA
vignairole in menfi

HAND MADE

Only grapes and hands.
Nothing added,
nothing taken away

Altrimenti, my "house wine", is born from the ancient Sicilian tradition of perpetual aging.

It showcases both the character and the extraordinary aging potential of Inzolia—the variety most deeply rooted in Menfi's identity.

“

WHY
ALTRIMENTI

Altrimenti means "otherwise"—it represents a different path, tied to a vanishing tradition. A single barrel, started in 2012 and left to evolve through time, from which only rare, limited bottlings are ever released.

”



CANTINE BARBERA
vignaioli in menfi



Altrimenti

Vino Perpetuo #4

TASTING PROFILE



COLOR Bright amber



AROMAS A rich tapestry of apricot, quince, and orange peel, layered with dried figs and nuts. Exotic notes of turmeric and ginger are lifted by refreshing menthol and sharp iodine nuances



PALATE Broad, savory and textured; it shows a saline core and a refined tannic finish that echoes its long evolution

WINEMAKING

- Harvest: manual picking, mid-September
- Spontaneous fermentation in stainless steel tanks
- Perpetual aging in a single 500-liter oak barrel. The topping up occurs once a year, never exceeding 30%
- Bottling: The wine is manually drawn and bottled directly from the cask, without filtration or corrections ensuring the lees remain undisturbed.

TECHNICAL DATA

Grapes	100% Inzolia	Alcohol	14%
Vineyard	Tenuta Belicello, Vigna Dietro le Case	Production	300 hand-numbered bottles
Soils	Calcareous clay soils, rich in volcanic sediments	Aging potential	8–20+ years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
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FOOD PAIRING

A contemplative wine, perfect with blue and long-aged cheeses, tuna bottarga, and foie gras. It also excels with spicy cuisines and traditional Sicilian sweet-and-sour dishes.

ALTRIMENTI AT A GLANCE

- ★ A WINE SHAPED BY TIME, MEMORY AND PATIENCE: OXIDATIVE, UNFILTERED, AND PROFOUNDLY SICILIAN

HAND MADE

Only grapes and hands.
Nothing added,
nothing taken away

ALBAMARINA
DRINKING TIPS

*The classic way:
keep the bottle
upright, and enjoy
its texture and
natural sediment
—perfect for those
who love the rustic
soul of ancestral
wines.*

*My favorite way:
store the bottle
upside-down in the
fridge for 24
hours, then
disgorge just
before pouring for
a cleaner, sharper
tasting experience.*

“

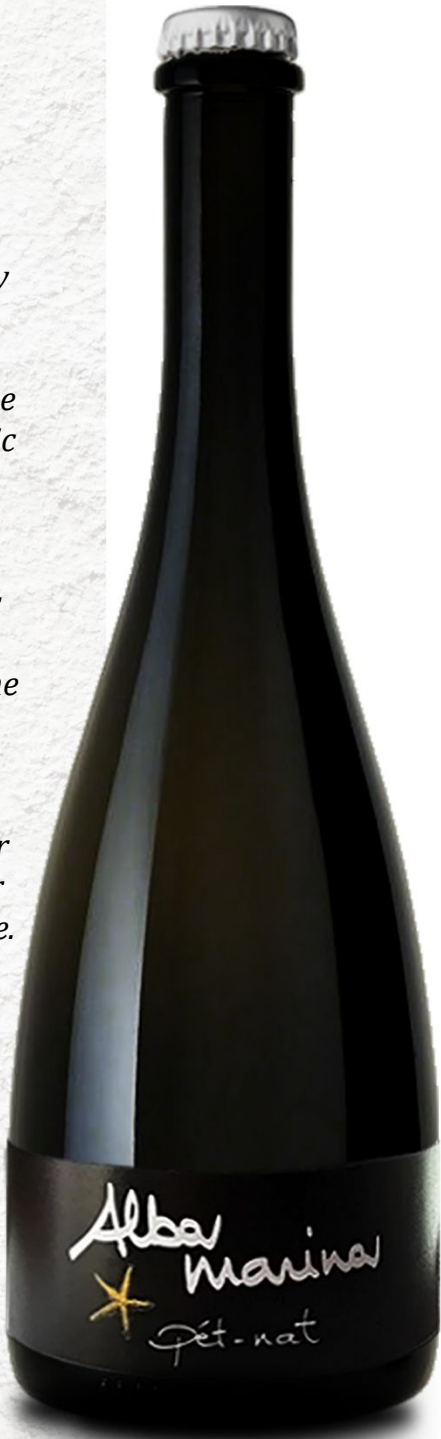
WHY
ALBAMARINA

Because its vibrant
hue recalls the
golden light of the
sunrise (alba) over
the Menfi sea.

”



CANTINE BARBERA
vignaiolo in menfi



Vino Bianco Frizzante

TASTING PROFILE



COLOR Intense golden yellow with a naturally cloudy texture



AROMAS Yellow fruit and Mediterranean herbs, complemented by fragrant, yeasty notes of fresh bread crust



SPARKLE Gentle and creamy, with fine, delicate bubbles



PALATE Lean and soft, with a refreshing saline finish

WINEMAKING

- Harvest: manual picking, mid-August
- Spontaneous fermentation with 3 days skin contact in stainless steel, followed by a week off the skins
- Ancestral Method: bottled while alcoholic fermentation is still active; the process completes naturally inside the bottle, developing its own carbon dioxide without any added sugars or yeasts

TECHNICAL DATA

Grapes	100% Grillo	Alcohol	12.5%
Vineyard	Tenuta Belicello, Vigne del Pozzo	Production	1,015 bottles
Soils	Deep clay soils, rich in minerals	Aging potential	2–3 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●○○	●●○○○	●●●○○	●●●○○

FOOD PAIRING

The ultimate aperitivo wine. It pairs perfectly with seafood starters, light tempura, fried calamari, and simple, fresh coastal cuisine.

ALBAMARINA AT A GLANCE

★ A NATURALLY SPARKLING ORANGE WINE, BOTTLED WITH ITS LEES

HAND MADE

Only grapes and hands.
Nothing added,
nothing taken away

An irreverent,
unpredictable
pét-nat that
brings sparkling
wine back to the
heart of the table.

Authentic,
effortless to drink,
and endlessly food-
friendly.

“

WHY
NINARÈ

Ninarè is the
childhood nickname
my family still uses
for my mother.

This wine is
dedicated to her
and to her deep
love for
Tenuta Belicello
— a small gesture
to honor the
constant support
and encouragement
she has always
given me.

”



CANTINE BARBERA
vignaiolo in menfi



Vino Rosato Frizzante

TASTING PROFILE

	COLOR	Delicate light pink with elegant salmon hues
	AROMAS	Fresh strawberry and pomegranate, layered with playful notes of candied ginger and zesty citrus peel
	SPARKLE	Gentle and refined, with fine, delicate bubbles
	PALATE	Fresh and vibrant, driven by a bright, uplifted salinity

WINEMAKING

- Harvest: manual picking, end of August
- Direct pressing with no skin contact. Spontaneous fermentation begins in stainless steel tanks using a pied-de-cuve of wild yeasts
- Ancestral Method: bottled while fermentation is still active; the process completes naturally inside the bottle, creating its own carbon dioxide without any additives

TECHNICAL DATA

Grapes	100% Frappato	Alcohol	12%
Vineyard	Tenuta Belicello, Vigne Sottostrada	Production	2,100 bottles
Soils	Deep soils with a sandy-limestone composition	Aging potential	2–3 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●○○	●●●●○	●●●○○	●●●○○

FOOD PAIRING

Exceptional with summer salads, fresh cheeses, and artisanal cured meats. It is a particularly brilliant partner for salmon sushi and sashimi.

NINARÈ AT A GLANCE

★ A NATURALLY CLOUDY SPARKLING ROSÉ, A VIBRANT TRIBUTE TO FAMILY

ROOTS

*Mu story, carried through time.
Timeless wines, beyond trends and conventions*

Long aging in large oak casks allows my wines to evolve at their own rhythmic pace, giving each vintage the freedom to reveal its true nature.

Time adds nothing—it simply unveils what is already there, bringing clarity, balance, and profound depth.

SPACE TIME

Wine is born where time and place converge. It is the liquid intersection of a specific place and a specific moment, shaping a relationship that transcends both.

Nothing truly disappears.

The past does not vanish; it endures, continuing to breathe and vibrate within the experience of the present.

TRACE

The visible signature of time. It is the thread that guides our choices, revealing how the soul of one vintage lives on, transformed, in the next.



ROOTS

Timeless wines
beyond trends
and conventions

Coda della Foce expresses the longevity and evolution that only exceptional terroirs can bestow.

It is produced exclusively in the finest vintages—those capable of developing finesse and complexity through the patient passage of time.

“

WHY CODA DELLA FOCE

Meaning “the River Mouth,” the name is my personal tribute to the unique landscape where the Belice River meets the sea—the very place where this wine comes to life.

”



CANTINE BARBERA
vignaioli in menfi



CODA della FOCE

Riserva DOC Menfi 2016

TASTING PROFILE



COLOR

Deep, impenetrable ruby red with noble purple hues



AROMAS

A refined bouquet of dried rose and violet that opens into rich fruit preserves and sweet spices, accented by wild berries and cocoa beans



PALATE

Elegant and deeply savory; it features firm, well-integrated tannins and a persistent finish marked by a sophisticated note of quinine

WINEMAKING

- Harvest: manual picking, mid-September
- Spontaneous fermentation in stainless steel tanks, with 15 days skin contact
- Full spontaneous malolactic fermentation in old barriques
- Refining: a layered refinement—one year in tonneaux, followed by 24 months in large neutral Slavonian oak casks, allowing the wine to find its ultimate balance

TECHNICAL DATA

Grapes	100% Nero d'Avola	Alcohol	13.5%
Vineyard	Tenuta Belicello, Vigne in Costa	Production	3,900 bottles
Soils	Deep, mineral-rich clay soils	Aging potential	10–15+ years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●●○	●●●●○	●●●●○	●●●●○

FOOD PAIRING

An ideal match for roasted game birds, braised red meats, and aged cheeses. For an extraordinary experience, pair it with high-quality dark chocolate (such as Valrhona Guanaja 70%).

CODA DELLA FOCE AT A GLANCE

★ SICILIAN BY BIRTH, YET TRANSCENDING ALL BORDERS

ROOTS

Timeless wines
beyond trends
and conventions

*Azimut is the wine
that started it
all—my father's
first creation.*

*Long imagined
and patiently
pursued, it is a
dream that took
shape through
passion, until daily
dedication
transformed it into
reality.*

“

WHY AZIMUT

From the Arabic
as-sumūth, Azimut
means "the way".
I chose this name
because being a
farmer and
winemaker is not
simply my
profession; it is the
path I have chosen
for my life.

”



AZIMUT

Merlot DOC Menfi 2017

TASTING PROFILE



COLOR

Ruby red with bright purple hues



AROMAS

A rich bouquet of blackcurrant and blueberry intertwined with red rose, complemented by sophisticated notes of fresh mint and dark chocolate



PALATE

Full-bodied and enveloping; the tannins are remarkably smooth, leading into a refreshing menthol lift that brightens the finish

WINEMAKING

- Harvest: manual picking, second half of August
- Spontaneous fermentation in stainless steel tanks, with 15 days skin contact
- Full spontaneous malolactic fermentation in old barriques
- Refining: 12 months in large neutral Slavonian oak casks, followed by 1 year of bottle refinement before release

TECHNICAL DATA

Grapes	100% Merlot	Alcohol	13%
Vineyard	Tenuta Belicello, Vigne del Pozzo	Production	3,300 bottles
Soils	Alluvial clay with a balanced, medium texture	Aging potential	6–10 years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
●●●●○	●●●●○	●●●●○	●●●●○

FOOD PAIRING

An excellent companion for pork dishes, especially slow-cooked or braised preparations with delicate spices. It pairs well with stuffed turkey, charcuterie, and pecorino cheese.

AZIMUT AT A GLANCE

- ★ THE WINE THAT MARKED THE BEGINNING OF CANTINE BARBERA, AND STILL GUIDES MY PATH TODAY

EXTRA-VERGIN OLIVE OIL

*From the same land, through the same farming,
rooted in care and respect*

The olive groves are spread across three distinct areas of Menfi:

the century-old trees of Torrenova,
the established groves of Sottostrada,
and the younger rows of la Costa.

These varying ages within the same landscape shape an extra-virgin olive oil defined not only by the cultivar, but by the deep synergy between place and season.

LANDSCAPE

Nestled between the mouth of the Belice River and the Menfi coast, olive trees have coexisted for centuries with vineyards, coastal winds, and Mediterranean scrub.

A living expression of a wild, untamed beauty and a millenary tradition of agriculture.

CULTIVARS

Nocellara del Belice, a noble ancient variety native to our Valley, with a few pollinating trees planted along the edges of the groves: Giarraffa, Cerasuola and Biancolilla, preserving the biodiversity of the land.



EVOO

From the same land, the same farming, rooted in care and respect

Nocellara

is an ancient cultivar deeply rooted in the Belice Valley, shaping both the landscape and the culture of olive oil.

The result is an EVOO with a distinctive, unmistakable character, capable of telling the story of this place with absolute honesty and clarity.

“

WHY SIKELE

Sikele is the ancient name of Sicily—a word that echoes the origins of this island and the enduring bond between history, landscape, and agriculture.

”



Sikele

Olio Extravergine di Oliva Monovarietale “Nocellara del Belice”

TASTING PROFILE



COLOR

Deep, vibrant green with a naturally cloudy, unfiltered texture



AROMAS

Notes of green tomato and artichoke, followed by citrus zest and fresh almond



PALATE

Intensely fruity, fragrant, and fresh; it offers a delicate bitterness balanced by a pleasant peppery kick and a smooth, velvety mouthfeel

PRODUCTION

- Harvest: manual picking, mid-October
- Milling: continuous cold extraction to preserve the integrity of the fruit
- Filtration: LEFT unfiltered, allowing the oil to settle naturally through gravity to maintain its full polyphenolic structure

TECHNICAL DATA

Variety	Nocellara del Belice	Production	300 bottles
Olive groves	Torrenova, Sottostrada	Formats	500 ml bottle 3 liter can
Soils	Deep-textured clay with sandy limestone components		

STRUCTURE

FRUITY



BITTER



SPICY



USE

Ideal raw over legume soups, roasted meats and salads; it is especially good on bruschetta and grilled fish.

Due to its naturally high polyphenol and antioxidant content, it is also well-suited for high-quality cooking, offering excellent resistance to heat.

SIKELE AT A GLANCE

★ FROM THE SAME LAND, ANOTHER WAY OF TELLING THE STORY OF MENFI



CANTINE BARBERA
vignaioli in menfi