

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 denomination, 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 **Vino da Tavola** Bianco or 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

Fresh and pleasant like the briny wind blowing from the Mediterranean, **Tivitti** comes from young **Inzolia** vineyards planted in Tenuta Belicello and is a charming white wine that offers pure Sicilian pleasure at every sip.



tivitti

Inzolia Menfi DOC 2023

WHY TIVITTI?

Tivitti is a Sicilian word that means “I saw you”, it is a card game and also what you hear when kids play hide-and-seek.

WHAT DOES IT TASTE LIKE?

Bright golden yellow with a greenish hue, **Tivitti** has a charming bouquet of pear, broom and almond blossoms. On the palate, it is crisp and fruity, with hints of white peach and briny notes on the finish.

HOW IS IT MADE?

Grapes handpicked the first half of September. After 36-hours skin contact, the wine ferments from pied-de-cuve in stainless steel tanks for about a week. 2 months refining on fine lees.

HOW TO PAIR IT?

Tivitti is just perfect combined with either blue fish and fried shrimps or a simple Spaghetti Marinara. Taste it also with fresh veggies, salads and steamed legumes sprayed with extra-virgin olive oil and lemon juice, for a tasty antipasto or a light lunch.

GRAPES

100% Inzolia grown in Tenuta Belicello, Vigne in Costa.

SOIL

Calcareous soil with a good quantity of limestone, a yellowish color with lighter fractions.

DATA

Total production: 14.500 btls
Alcohol content: 13%
Residual sugar: 2.1 g/l
Total acidity: 5.97 g/l
Total SO₂: 29 mg/l



La bambina is dedicated to strong women, to their power and energy, to their tireless motivation in fighting for their beliefs, to their talent for problem solving despite difficulties and complications.



La bambina

Rosato Menfi DOC 2023

WHY BAMBINA?

Because I desired and waited for the first vintage of this rosé like a mother waiting for her first baby.

WHAT DOES IT TASTE LIKE?

A true *vin gris*, **La bambina** has a pale copper color that can get more intense depending on the vintage. The nose shows a wide array of wild flowers, the palate is juicy with strawberries, watermelon and orange skin, and a spicy note on the finish.

HOW IS IT MADE?

Grapes are handpicked the first week of September, a few days before full ripening. No skin contact, the juice comes from direct pressing and ferments from pied-de-cuve in stainless steel tanks. 3 months refining on fine lees.

HOW TO PAIR IT?

La bambina is just perfect on a warm summer night, or during a wine party with your friends. A great aperitivo with peanuts and dried pistachios, and a good companion for the whole meal with rice salads, grilled vegetables, soft cheeses and fish. My favorite combination is with sushi, where the savory taste of the wasabi sauce marries the wine's juicy texture.

GRAPES

80% Nero d'Avola and 20% Frappato, both grown in Tenuta Belicello.

SOIL

Vigne in Costa: deep calcareous soil, medium texture with a good drainage, a yellowish color with lighter fractions.

Vigna Sottostrada: medium-textured soil with sandy-limestone components lying on clay banks.

DATA

Total production: 10.000 btls
Alcohol content: 12.5%
Residual sugar: 1.8 g/l
Total acidity: 5.61 g/l
Total SO₂: 27 mg/l





Lu Còri is a feminine, sensual and fascinating Nero d'Avola with a spicy and lively saline character that truly represents the intriguing Sicilian terroir where it is produced.



Lu Còri

Nero d'Avola Rosso Menfi DOC 2022

WHY LU CÒRI?

Lu Còri means “the heart”, and describes my love for the feminine character of the Nero d'Avola grown in Menfi.

WHAT DOES IT TASTE LIKE?

Its bouquet delivers marine aromas, scents of mulberries and raspberries, a generous cherry, pickle notes and a touch of savory herbs and light spices. Lu Còri is juicy and full on the palate, with soft velvety tannins, fresh acidity and a touch of salinity.

HOW IS IT MADE?

Grapes are handpicked the first half of September, when tannins reach a perfect phenolic ripeness.
6 days skin contact during spontaneous fermentation in stainless steel tanks.
3 months refining on fine lees.
Aging potential is about 2-3 years.

HOW TO PAIR IT?

Lu Còri pairs with whatever has tomato in it. Its acidity will exalt any ingredient that you would add to your pizza, for example. You should also try a delicious combination with the Sicilian world-famous Pasta alla Norma, made with fried eggplants, cherry tomatoes and matured ricotta cheese.

GRAPES

100% Nero d'Avola grown in Tenuta Belicello, Vigne in Costa.

SOIL

Deep calcareous soil, with plenty of limestones and a huge amount of sea minerals.

DATA

Total production: 10.000 btl
Alcohol content: 12%
Residual sugar: 0.1 g/l
Total acidity: 5.96 g/l
Total SO₂: 20 mg/l



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

NoTrix is a vibrant and dynamic red wine that does not need any make-up.

This is the way **Perricone** is, and this is why I like this wine: no tricks and no frills, no enological additives during fermentation and minimum sulfites.



NO TRIX

Perricone Terre Siciliane IGT 2022

WHY NO TRIX?

Because it is a "no tricks" wine: spontaneously fermented without enological additives and with a very low level of sulfites, this wine represents the true character of Perricone grapes.

WHAT DOES IT TASTE LIKE?

A lively ruby color with violet shades meets a playful nose of red berries and geranium flowers. Smooth tannins enrich a medium-bodied palate, where spicy notes of star anise and ginger stand out against a persistent saline background.

HOW IS IT MADE?

Grapes are handpicked in mid-September. 6 days skin contact during spontaneous fermentation in stainless steel tanks. After spontaneous malolactic, the wine refines for 6 months on its fine lees in one neutral Slavonian oak tank. Aging potential is about 2-3 years.

HOW TO PAIR IT?

NoTrix pairs well with red meat, pasta dishes and cheeses. Its dynamic and direct palate can complement prosciutto crudo as well as fresh salami, and medium aged cheeses.

GRAPES

100% Perricone young vines grown in Tenuta Belicello, Vigna del Pozzo.

SOIL

Alluvial clay soil with sandy components, medium texture, good fertility.

DATA

Total production: 10.500 btl
Alcohol content: 12%
Residual sugar: 0.85 g/l
Total acidity: 6.31 g/l
Total SO₂: 24 mg/l



A playful and highly drinkable wine that breaks the rules of DOC appellations and protocols, **Rivedibile** is the «enfant terrible» of every tasting commission.

I like it like this: iridescent and unpredictable.



Vino Rosso

WHY RIVEDIBILE?

In the Italian DOC Appellation system, “**Rivedibile**” is the official adjective for the wines that are not allowed to get the DOC. Reasons? Many. Sometimes a low alcohol, or a different personality, sometimes the blend or just the personal taste of the Commission members.

WHAT DOES IT TASTE LIKE?

This wine is fresh like the sea breeze that blows through the vineyards, and is savory and spicy like the aromatic herbs that grow wild along the Belice River.

Tannins are smooth, and its pleasant acidity cleanses the palate, making it the perfect wine for food.

HOW IS IT MADE?

Grapes are handpicked in the second half of August. 8 days skin contact during spontaneous fermentation in amphoras and oak barrels, with manual punching downs. After spontaneous malolactic, the wine refines for 6 months on fine lees, in amphoras and in large Slavonian oak barrels. Aging potential is about 2-3 years.

HOW TO PAIR IT?

Rivedibile is the wine that I want to drink with my **Sicilian merenda**: snacks, some cheese, or a simple panino with mortadella Bologna.

GRAPES

A blend of native grapes grown in Tenuta Belicello.

SOIL

Medium texture, predominantly clayey, with little or no stones.

DATA

Total production: 4.000 btl
Alcohol content: 11%
Residual sugar: 0.85 g/l
Total acidity: 5.82 g/l
Total SO₂: 21 mg/l

TERROIR

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

5 indigenous **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



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



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

They derive from the massal selection of native clones that my grandfather originally planted in the 1920's.



Dietro
* * * le Case

Inzolia old vines Menfi DOC 2022

WHY DIETRO LE CASE?

Dietro le Case means “behind the houses”, the place where my old Inzolia vineyard is planted in Tenuta Belicello.

WHAT DOES IT TASTE LIKE?

Its bouquet is rich and complex, with scents of chamomile and broom flowers, yellow apple and a touch of thyme. On the palate, the wine is full and smooth, with a balanced acidity and a persistent saline aftertaste.

Dietro le Case can easily age for 2-3 years: during this time, it develops a very intense palate. The best moment to enjoy its fascinating nature is **6-8 years after the harvest**, when Inzolia reaches the peak of complexity and charm.

HOW IS IT MADE?

Grapes are handpicked the first half of September. Spontaneous fermentation and 48 hours skin contact. After soft pressing, the fermentation continues for 8-10 days in steel tanks. Minimum 4 months refining on fine lees with weekly batonnages.

HOW TO PAIR IT?

Dietro le Case is a perfect wine for aperitif and matches very well all fish dishes: shells and crustaceans, which do not marry well with acidic wines that would cover their delicate flavors, are simply enlightened by a combination that will exalt their saline yet sweet taste.

GRAPES

100% Inzolia grown in Tenuta Belicello, Vigna Dietro le Case. 4 different phenotypes have developed in the vineyard from the clones planted about 100 years ago. This unique field blend creates a grapes' mix that stands out for its personality and finesse.

SOIL

Deep calcareous soil, with plenty of limestones and a huge amount of sea minerals.

DATA

Total production: 3.300 btl
Alcohol content: 12.5%
Residual sugar: 3.0 g/l
Total acidity: 5.41 g/l
Total SO₂: 37 mg/l



CANTINE BARBERA
vignaiolo in menfi
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Coste al Vento

Grillo Menfi DOC 2022

Son of generous lands, **Coste al Vento** delights the palate with a tasty and ripe fruit that melts into saline fragrances.

The fermentation in clay amphoras enhances the wine's intense and unique personality.



WHY COSTE AL VENTO?

Coste al Vento means “windy hills”, where the Mediterranean breeze brings sea minerals to the soil.

WHAT DOES IT TASTE LIKE?

Its color is bright deep gold. Complex aromas of yellow ripe fruit merge into herbal scents of oregano, mint and sage, on a rich layer of nettle and fine green tea. A long-lasting aftertaste enriches a vibrant fresh palate.

HOW IS IT MADE?

Grapes are handpicked in early September. The wine ferments spontaneously with the skins for 6 days in clay amphoras, and then refines on fine lees for 4 months with weekly batonnages. Aging potential is about 3-5 years.

HOW TO PAIR IT?

A particularly tasty combination for **Coste al Vento** is with big roasted fishes, grilled prawns or stuffed calamari, but also with a super-classic Spaghetti Carbonara. It is surprisingly good with glazed pork belly, or with semi-matured cheeses such as Tuma Persa and Caciocavallo Ragusano.

GRAPES

100% Grillo
grown in Tenuta Belicello,
Vigna del Pozzo.

SOIL

Deep dark alluvial soil made
of clay banks rich in fresh
groundwater.

DATA

Total production: 4.000 btls
Alcohol content: 12.5%
Residual sugar: 0.5 g/l
Total acidity: 5.85 g/l
Total SO₂: 42 mg/l


From vintage 2021 Coste al Vento ferments in **amphoras**. Thanks to the clay's characteristics - moderate oxygen exchange, optimal thermal insulation and zero electric conductivity - this wine has a delicate color extraction and a vibrant palate.



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

Catarratto is an antique and fascinating grape.

It reminds us that true modernity can only be achieved by understanding the work that dozens of generations before us have done to make our land the cradle of the Mediterranean civilization.



ARÈMI

Catarratto Superiore old vines Menfi DOC 2021

WHY ARÈMI?

In Sicilian, **Arèmi** is the name of coins, one of the four suits of the Latin playing cards referring to gold, of which money were made in the past.

WHAT DOES IT TASTE LIKE?

Deep golden yellow, **Arèmi** offers a complex bouquet of bitter orange skin, roasted almonds and bread crust. Full and intense to the palate, its structure and persistence are amplified by a tannic feeling from skin contact.

HOW IS IT MADE?

Grapes are handpicked in mid-September. The wine ferments spontaneously with the skins for 7 days in stainless steel tanks, with manual punching downs. After malolactic, it refines on fine lees for 6 months in neutral Slavonian oak barrels, and for 12 months in amphoras. It develops its complex personality after a few months from the bottling, and can age for several years.

HOW TO PAIR IT?

Arèmi is simply perfect with white meat and any Mediterranean fish, with baked vegetables, sweet gorgonzola and goat cheese.

GRAPES

100% Catarratto, grown in the small 40 years old vineyard of Belice di Mare.

SOIL

Ancient volcanic sand, very rich in iron minerals, sedimentary clay and stones.

DATA

Total production: 1.994 btl
Alcohol content: 13%
Residual sugar: 2.8 g/l
Total acidity: 6.34 g/l
Total SO₂: 48 mg/l

I use **amphoras** made of fine clay rich in quartz crystals, cooked at high temperatures. This material allows a moderate oxygen exchange and a perfect thermal insulation, and does not accumulate electric charges.



While creating **FuoriZona**, I remembered the words of Liliana Segre, an Auschwitz survivor, about the little girl who drew a butterfly flying over the barbed wires during her deportation.

This label is dedicated to all those who will never forget.



Frappato Menfi DOC 2021

WHY FUORIZONA?

Because Menfi is located outside the historical area where Frappato is traditionally planted, but it shares many essential characteristics with that terroir: southern exposure, outstanding salinity and sandy-calcareous soils lying on compact clays.

WHAT DOES IT TASTE LIKE?

FuoriZona is a mouthwatering wine with a light ruby color, soft tannins, a distinct acidity and a graceful body. It smells of cherries, mint, violet and red roses, and has a mouth of pink pepper, blood orange and pomegranate.

HOW IS IT MADE?

Grapes are hand harvested in mid-September. The wine ferments spontaneously in a Slavonian oak vat for 5 days, where it also completes spontaneous malolactic. It refines for 6 months in neutral Slavonian oak barrels.

Drink young or keep for 3-5 years.

HOW TO PAIR IT?

Try **FuoriZona** with blue fish and tuna, seafood soups, couscous and all grilled vegetables.

GRAPES

Frappato belongs to the Nerello's family: it is genetically related to Mascalese and Perricone, and has in common with the first variety its elegance and gracefulness, while sharing with the second its sweet spice aromas.

SOIL

Medium-textured, deep, with sandy-limestone components lying on alluvial clay banks.

DATA

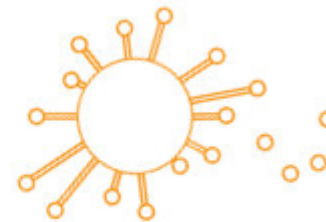
Total production: 3.845 btl
Alcohol content: 12%
Residual sugar: 0.8 g/l
Total acidity: 5.88 g/l
Total SO₂: 32 mg/l



The vineyard of **Microcosmo** is the proof of a possible natural equilibrium created by a harmonic varietal interdependence that generates energy and life.



micro Cosmo



Perricone Menfi DOC 2019

WHY MICROCOSMO?

Vineyards are complex ecosystems where plants, insects and an endless diversity of microorganisms live together in harmony, like in a small universe.

WHAT DOES IT TASTE LIKE?

Microcosmo has a ruby color, often lighter than many other Sicilian reds. To the nose, complex aromas of red ripe fruit merge into sweet bay-leaf and oriental spices: cinnamon, ginger, incense and star anise, then dried fruit, baked black olives, and salted capers. It is dry and very persistent to the palate.

This is an old school wine: the more you keep it, the more you will enjoy it. Please consider that it can graciously age for a minimum of 5 years after the harvest.

HOW IS IT MADE?

Grapes are handpicked at the end of August. The wine ferments spontaneously with the skins for 1 week in stainless steel tanks. Malolactic is spontaneous, and the wine refines for about 6 months in neutral Slavonian oak barrels and for one more year in stainless.

HOW TO PAIR IT?

Microcosmo goes well with all street food, especially with fried dumplings and tempura vegetables, as well as with all bbq, cured meats and medium-aged cheeses.

GRAPES

The vineyard is planted with dominant Perricone and a few vines of Catanese, a local ancient clone of Nerello Mascalese, mixed in a traditional field blend.

SOIL

Clay soil, medium texture, with a grey-green color.

DATA

Total production: 1.333 btl
Alcohol content: 12.5%
Residual sugar: 0.5 g/l
Total acidity: 6.38 g/l
Total SO₂: 35 mg/l



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 Vino bianco Zibibbo
Ciàtu Menfi Alicante
Albamarina Pét-nat Grillo
Ninarè Pét-nat Frappato



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

Ammàno

Vino Bianco #10 - harvest 2022

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

A craft orange wine, made with no machineries or electrical devices, but only using hands and manual tools.



WHY AMMÀNO?

Ammàno means “by hand”: in a world dominated by industrial processes, human hands and creativity are the values we need to come back to.

WHAT DOES IT TASTE LIKE?

With a golden color and a cloudy texture, **Ammàno** has a bouquet of orange blossoms and yellow broom, apricot notes and the savory Mediterranean shrub: thyme, marjoram, oregano and a hint of incense. It is dry and full on the palate, with a distinct saline finish and a bright acidity.

HOW IS IT MADE?

Grapes are handpicked by the end of August. All the winemaking process is manual, no electrical machinery is ever used, nor any additives. Spontaneous fermentation lasts 7 days in stainless steel tanks. After malolactic, it refines in medium sized neutral Slavonian oak barrels for 6 months. It is bottled through gravity while keeping part of its natural sediment.

HOW TO PAIR IT?

I like to drink **Ammàno** with tuna-fish bottarga, seashells, anchovies and marinated fish, sea urchins and everything that tastes of clean blue oceans, better if non-cooked.

GRAPES

100% Zibibbo
grown in the small vineyard of Contrada Torrenova.

SOIL

A clay soil rich in minerals that provides full ripeness and structure to the very aromatic grapes.

DATA

Total production: 3.315 btl
Alcohol content: 12.0%
Residual sugar: 0.8 g/l
Total acidity: 7.22 g/l
Total SO₂: 31 mg/l



I love how the **Alicante** is influenced by the unique microclimate in Menfi, where the sea brine enhances the grapes' fruity flavors and underlines their natural acidity, enriching the complex wine's personality with a special saline touch.



Ciātu

Alicante Terre Siciliane IGT 2021

WHY CIÀTU?

In the Sicilian language **Ciātu** is the act of breathing and the air that keeps us alive, but it also means love, passion, desire.

WHAT DOES IT TASTE LIKE?

Unrefined and unfiltered, **Ciātu** is an inky and impenetrable red wine with a seamless presentation of dark fruit aromas. It has a sour point of blackberry that stands out against exotic layers of fine herbs, spices and sea brine. Its captivating palate is juicy and fresh, with smooth silky tannins, a well-integrated acidity and a long finish.

HOW IS IT MADE?

Grapes are handpicked in late August. The wine ferments spontaneously with the skins for 15 days in one neutral Slavonian oak tank, with manual punching downs. After malolactic, the wine refines for further 6 months in the same oak tank and for one year in bottles. It can age for 5-7 years, acquiring complexity and finesse.

HOW TO PAIR IT?

Try **Ciātu** with roasted red meats and spicy dishes, or with big steamed Mediterranean red fishes in a couscous soup. It is also a delicious companion to medium-aged cheeses.

GRAPES

100% Alicante, a Spanish grape introduced in Sicily about the XV-XVI century. Grown in several Mediterranean regions, it is known under different names such as Garnacha, Grenache and Cannonau.

SOIL

Alluvial clay soil with sandy components, medium texture, good fertility.

DATA

Total production: 2.600 btl
Alcohol content: 12%
Residual sugar: 1.0 g/l
Total acidity: 6.49 g/l
Total SO₂: 24 mg/l



Alba marina

Vino Bianco Frizzante

ALBAMARINA DRINKING TIPS

The regular way:
keep the bottle standing in the fridge and enjoy a richly textured wine with all its sediment.

My favorite way:
keep the bottle upside-down for 24 hours and disgorge before pouring for a cleaner, sharper taste.



WHAT IS ALBAMARINA?

Albamarina is a light sparkling wine, also called pétillant naturel aka pét-nat in French or ancestrale in Italian, and is bottled and refined with all its lees.

WHAT DOES IT TASTE LIKE?

Albamarina shows an intense golden color and a cloudy texture due to the lees that collect at the bottom of the bottle. Its delicate foam delivers a fragrant aroma of yellow fruit and Mediterranean herbs, with a pleasant finish of bread crust. The palate is fresh, soft and very savory.

HOW IS IT MADE?

The grapes are handpicked in August. Skin contact lasts about 4 days, with manual punching-downs for a gentle extraction, and the spontaneous fermentation continues for 1 more week in steel tanks. The wine is bottled during alcoholic fermentation that eventually completes in the bottle, and naturally produces the rich foam that is typical of this ancient method.

HOW TO PAIR IT?

Aperitifs and appetizers, crustaceans and seafood, cured and smoked fish like tuna bottarga and swordfish salami.

GRAPES

100% Grillo
grown in Tenuta Belicello,
Vigna del Pozzo.

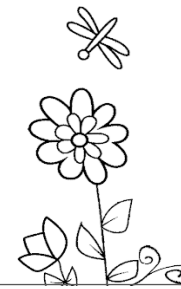
SOIL

Fertile and deep clay soil, fine textured and very rich in sea minerals.

DATA

Total production: 2.094 btl
Alcohol content: 12.5%
Residual sugar: 4.31 g/l
Total acidity: 5.82 g/l
Total SO₂: < 10 mg/l

Ninaré



Vino Rosato Frizzante

Ninaré is an irreverent, unpredictable and fun pét-nat that brings the sparkling wine back to where it has always belonged: right in the middle of the dining table.

It is authentic, uncomplicated, and very exciting.

Disgorge before pouring for a cleaner, sharper taste.



WHAT IS NINARÉ?

Ninaré is my mother's Nina nick name, the way my family called her since she was a little girl. It's my way of honoring her, the love that she always had for Tenuta Belicello, and her continued support and encouragement.

WHAT DOES IT TASTE LIKE?

Ninaré is not disgorged: it is a cloudy wine with sediments in the bottle, and a metal crown cap rather than a regular cork. Thanks to natural yeast and bottle fermentation, it displays a wide range of exciting aromas: from strawberry to blood orange juice and pomegranate, with candied ginger and a touch of lemon zests on the finish.

HOW IS IT MADE?

The grapes are handpicked and selected at the end of August. Immediately brought to the winery, they are softly pressed with no skin contact, to extract only the freshest aromas.

The spontaneous fermentation lasts for about 2 weeks in steel tanks, and the wine is bottled while still fermenting, with CO₂ produced as the yeast consumes the remaining sugar in the bottle.

HOW TO PAIR IT?

Summer salads, cheese and cured meats, or seafood. Sushi? Check. Salmon? Check. Salmon sushi? That's great!

GRAPES

100% Frappato
grown in Tenuta Belicello,
Vigna Sottostrada.

SOIL

Medium-textured, deep, with sandy-limestone components lying on alluvial clay banks.

DATA

Total production: 1.166 btls
Alcohol content: 12%
Residual sugar: 0.93 g/l
Total acidity: 6.75 g/l
Total SO₂: < 10 mg/l



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 Menfi Riserva
Azimut Menfi Merlot
La Vota Menfi Cabernet Sauvignon


CANTINE BARBERA
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Altrimenti

Vino Bianco Perpetuo #3

Altrimenti, my "house wine", embodies the ancient art of perpetual aging.

Made with grapes grown in Dietro le Case vineyard, this wine testifies to the complex personality and extraordinary aging capacity of Inzolia, the most traditional and identifying grape variety of Menfi's terroir.



WHAT IS ALTRIMENTI?

Altrimenti is Menfi's traditional "house wine" produced with the technique of perpetual aging in a single barrel, where a 25-30% of younger wine is added every year to the older wine that is already being aged.

WHAT DOES IT TASTE LIKE?

Altrimenti has an intense bright amber color, enlivened by golden hues. Its nose is predominantly tertiary, where fruity notes of apricot and ripe figs blend onto an intense and aromatic herbal background, enriched by toasted and dried nuts. It is dry and full bodied to the palate, with a distinct savory personality that harmoniously meets a tannic finish.

HOW IS IT MADE?

Grapes are handpicked in mid-September. They ferment spontaneously after 2 days skin contact. After soft pressing, the fermentation continues for 8 days in steel tanks. After malolactic is completed, the wine refines on fine lees for about 4 months and is then raked into oak barrels, where it ages *in perpetuum* with its sediment. The wine is bottled directly from the barrel no more than 2-3 times every decade.

HOW TO PAIR IT?

Altrimenti pairs well with any meal, and it is also extremely interesting as an aperitif.

GRAPES

100% Inzolia
grown in Tenuta Belicello,
Vigna Dietro le Case.

SOIL

Deep calcareous soil, with plenty of limestones and a huge amount of sea minerals.

DATA

Bottling: 2023
Total production: 300 btls
Alcohol content: 14%
Residual sugar: 1.71 g/l
Total acidity: 6.48 g/l
Total SO₂: 48 mg/l

The first vintage to fill the barrel was 2012, and every year about 25-30% of new Inzolia is added to the aging wine.

Altrimenti was only bottled three times, in 2018, 2021 and 2023.



CODA della FOCE

Riserva Menfi DOC 2016

Coda della Foce shows the longevity and the evolution capabilities that only wines from great terroirs can achieve.

It is produced only in the best vintages that are able to develop a superior quality and finesse after long refining.



WHY CODA DELLA FOCE?

Coda della Foce means “the mouth of the River”, my personal tribute to the special place where this wine is born.

WHAT DOES IT TASTE LIKE?

The wine has a dark red color with a deep purple hue, and reveals intense aromas of rose and violet, notes of raspberry jam and the finest sweet spices. It is full and well balanced with a finish of black cacao powder and smooth tannins.

HOW IS IT MADE?

Grapes are handpicked in mid-September and spontaneously ferment with wild yeast for 15 days in stainless steel tanks. After malolactic in old barriques, the wine refines in tonneaux for about 1 year, and for 24 months in big neutral Slavonian oak barrels. It has a decade-long aging potential in bottles.

HOW TO PAIR IT?

It is perfect with braised red meats, with game birds and matured cheeses. My favorite combination is with Valrhona Guanaja 70% black chocolate, not extremely bitter and very tasty.

GRAPES

My personal selection of the best Nero d’Avola grown in Tenuta Belicello.

SOIL

Both vineyards grow in Tenuta Belicello, only 1 mile from the Mediterranean Sea, on clay fertile soils.

DATA

Total production: 3.900 btl
Alcohol content: 13.5%
Residual sugar: 1.0 g/l
Total acidity: 6.88 g/l
Total SO₂: 50 mg/l

The label portrays the **Nebra Sky Disc**: dated about 2.100 BC, it is considered the oldest human depiction of astronomical phenomena.



AZIMUT

Merlot Menfi DOC 2017

Azimut was my father's first wine.

Awaited and cherished like a dream that takes shape, which then becomes possible and finally comes true with passion and every day's work.



WHY AZIMUT?

From the Arabic word *as-sumuth*, **Azimut** means "the way". I chose this name because being a farmer and a winemaker is not just a job for me, but a conscious commitment for life.

WHAT DOES IT TASTE LIKE?

Its ruby red color shows a distinct purple hue; intriguing shades of red rose, mint and black cacao powder enrich its intense aromas of red and black macerated berries. Smooth and mouth filling, it has a good balance between a rich texture and fresh menthol sensations on the finish.

HOW IS IT MADE?

Grapes are handpicked in the second half of August. Spontaneous fermentation lasts 15 days in stainless steel tanks, and malolactic is completed in old barriques. The wine refines for 12 months in big neutral Slavonian oak barrels and for one year in bottles. It can age for minimum 5-7 years.

HOW TO PAIR IT?

Azimut is the perfect choice for roasted pork meat with a spicy sauce, with stuffed turkey, cured meats, and Pecorino cheese.

GRAPES

100% Merlot grown in Tenuta Belicello, Vigna del Pozzo.

SOIL

Deep dark alluvial soil made of clay banks that allow fresh groundwater to flow south from the upper part of the Belice Valley.

DATA

Total production: 3.300 btl
Alcohol content: 13%
Residual sugar: 0.2 g/l
Total acidity: 5.90 g/l
pH: 3.58

The label depicts the ancient Sicilian map drawn by Arab geographer Al-Idrisi in the 12st century. Mountains and cities are visible, the Etna volcano and the Belice river, as well as the port of **Al-Asnām**, where today I grow my vineyard.



Along the border of Belicello, the Belice River flows drawing wide spirals: groves of reeds flourish along the dikes, a home for wild bees, little amphibians and migrant birds. Here I grow the **Cabernet Sauvignon**, son of the River, the sand and the Mediterranean Sea.



LA VOTA

Cabernet Sauvignon Menfi DOC 2014

WHY LA VOTA?

La Vota is an ancient loop of the Belice River, where my father planted the Cabernet Sauvignon in the 1990's.

WHAT DOES IT TASTE LIKE?

The wine has a bright red ruby color, with a distinct garnet hue. To the nose, fresh menthol notes merge into a persistent bouquet of berries, licorice and brown tobacco. On the palate, it is warm and full bodied, with velvety tannins and a long finish of black chocolate.

HOW IS IT MADE?

Grapes are handpicked in the second half of September. Spontaneous fermentation for 12 days in stainless steel tanks, and malolactic in old barriques. The wine refines for 15 months in big Slavonian oak barrels and for 12 months in bottles, and can age for 6-10 years.

HOW TO PAIR IT?

La Vota is a great companion for red meats and lamb chops, thanks to its delicate aromatic taste and to its soft tannins. Try it also with smoked ham, spicy dishes and blue cheese.

GRAPES

100% Cabernet Sauvignon grown in Tenuta Belicello, Vigna La Vota.

SOIL

Light yellowish sandy soil, deep and permeable, with a strong influence from the nearby river.

DATA

Total production: 3.300 btl
Alcohol content: 12.5%
Residual sugar: 0.5g/l
Total acidity: 6.76 g/l
pH: 3.68<

The label portrays the vineyards grown along the Belice river: one of these vineyards, La Vota, is where my wine is born.

