

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
vignaioli in menfi