

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.

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WHY MICROCOSMO

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

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CANTINE BARBERA
vignaiolo in menfi



Microcosmo



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