

EASY MENFI

No frills wines,
easy to drink
and easy 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.



NO TRIX

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



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