

SICILIAN INDIGENOUS GRAPE

Insolia



ASSULI
BAGLIO

Carinda



CARCITELLA VINEYARD



TYPE

Wine: White

Classification: Sicilia Doc

Varietal: Insolia 100%



VINEYARDS

Production area:
Mazara del Vallo (TP) North-western Sicily (Italy)

Soil type:
medium texture soil rich in limestone and good mineral endowment

Altitude: 200-250 m. above sea level

Viticulture:
guyot vertical trellis system with a medium-high plant density (5,000 plant/ha)

Climate:
insular-Mediterranean with mild winters and breezy summers

Harvest period:
from the first to the second week of September, depending each year on the ripening of grapes

VINIFICATION AND AGEING

Vinification:
extremely soft pressing with membrane press, followed by static clarification of the must and fermentation at controlled temperatures (between 14°-16°C) in stainless steel tanks

Ageing:
lees aged 4/5 months in stainless steel tanks, then in bottles for at least 2/3 months

Alcohol content: 12.5%

TASTING NOTES

Visual: straw yellow with greenish reflections

Olfactory:
delicate notes of citrus fruits recalling the orange blossom

Taste: fresh, sapid and mineral

Pairing:
excellent with seafood and shellfish starters and fish fry

Serving temperature: 8-10° C



A first assumption considers Insolia as the oldest Sicilian white grape variety. According to others, it is a vine originating in France and imported into Sicily by the Normans. It is certainly one of the main indigenous Sicilian varieties.

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SICILIAN INDIGENOUS GRAPE

Zibibbo



ASSULI
BAGLIO

Dardinello



CARCITELLA VINEYARD

TYPE

Wine: White

Classification: Sicilia Doc

Varietal: Zibibbo 100%



VINEYARDS

Production area:

Mazara del Vallo (TP) North-western Sicily (Italy)

Soil type:

medium texture soil rich in limestone with a good mineral endowment

Altitude: 200-250 m. above sea level

Viticulture:

guyot vertical trellis system with a medium-high plant density (5,000 plant/ha)

Climate:

insular-Mediterranean with mild winters and breezy summers

Harvest period: second week of September

VINIFICATION AND AGEING

Vinification:

extremely soft pressing with membrane press, followed by static clarification of the must and fermentation at controlled temperatures (between 15°-18°C) in stainless steel tanks

Ageing:

lees aged 4/5 months in stainless steel tanks, then in bottles for at least 2/3 months

Alcohol content: 12.5%

TASTING NOTES

Visual: straw yellow with greenish reflections

Olfactory:

intense and persistent bouquet with scents of peach and Sicilian citrus

Taste:

in line with the olfactory sensations, fresh with salinity and minerality

Pairing:

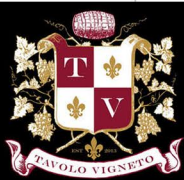
excellent with fish courses, smoked fish and fried fish and gourmet salads

Serving temperature: 8-10° C



It is an 'intriguing' expression of Zibibbo grapes, a name which comes from the Arabic zabib (زبيب) and which means 'raisin'. Pleasant and very expressive from western Sicily. Unusually vinified in a dry version.

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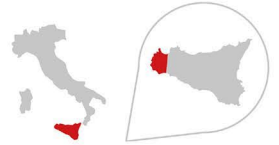
SICILIAN INDIGENOUS GRAPE

Grillo



ASSULI
BAGLIO

Fiordiligi



CARCITELLA VINEYARD



TYPE

Wine: White

Classification: Sicilia Doc

Varietal: Grillo 100%



VINEYARDS

Production area:

Mazara del Vallo (TP) North-western Sicily (Italy)

Soil type:

medium texture soil, rich in limestone and good mineral endowment

Altitude: 200-250 m. above sea level

Viticulture:

guyot vertical trellis system with a medium-high plant density (5,000 plant/ha)

Climate:

insular-Mediterranean with mild winters and breezy summers

Harvest period:

from the first to the second week of September, depending each year on the ripening of grapes

VINIFICATION AND AGEING

Vinification:

extremely soft pressing with membrane press, followed by static clarification of the must and fermentation at controlled temperatures (between 15°-18°C) in stainless steel tanks

Ageing:

lees aged 4-5 months in stainless steel tanks, then in bottles for at least 2-3 months

Alcohol content: 12,5%

TASTING NOTES

Visual: straw yellow with greenish reflections

Olfactory: scents of citrus fruit and pineapple

Taste:

in line with olfactory sensations, fresh with salinity and minerality

Pairing: excellent with first course of fish and fish fry

Serving temperature: 8-10° C



Despite being a quite young variety, Grillo has shown qualities few other Sicilian varieties can match.

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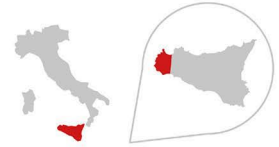


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SICILIAN INDIGENOUS GRAPE

Perricone Furioso



CARCITELLA VINEYARD

TYPE

Wine: Red

Classification: Sicilia Doc

Varietal: Perricone 100%

VINEYARDS

Production area:

Mazara del Vallo (TP) North-western Sicily (Italy)

Soil type:

medium texture soil rich in shells and pebbles with a good mineral endowment

Altitude: 100-150 m. above sea level

Viticulture:

guyot trained vines with a medium-high plant density (5,000 plants/ha)

Climate:

insular-Mediterranean with mild winters and breezy summers

Harvest period:

from the end of September to the first week of October, depending each year on the ripening of grapes

VINIFICATION AND AGEING

Vinification:

soft pressing and destemming and traditional fermentation with 25-30 days of maceration. Very soft extraction of the noble compounds through traditional pumping over 16°-28°C

Ageing:

12 months in large oak barrels, then in bottles for 12 months

Alcohol content: 14%

TASTING NOTES

Visual: intense ruby red with purple hues

Olfactory:

acute scents of ripe red fruit, graphite and violet

Taste: good balance with soft tannins

Pairing:

excellent with roasted meat and medium-aged cheese

Serving temperature: 17-18° C



From the grapes of an ancient autochthonous Sicilian vine, recovered and reinterpreted by Assuli. Elegant and harmonious, intense and decisive, particular and seductive, it is a wine with a unique character.

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SICILIAN INDIGENOUS GRAPE

Nero D'Avola

Lorlando



ASSULI
BAGLIO



CARCITELLA VINEYARD



TYPE

Wine: Red
Classification: Sicilia Doc
Varietal: Nero D'Avola 100%



VINEYARDS

Production area:
Mazara del Vallo (TP) North-western Sicily (Italy)
Soil type:
medium texture soil rich in shells and pebbles with a good mineral endowment
Altitude: 100-150 m. above sea level
Viticulture:
guyot trained vines with a medium-high plant density (5,000 plants/ha)
Climate:
insular-Mediterranean with mild winters and breezy summers

Harvest period:
from the mid to the end of September, depending each year on the ripening of grapes

VINIFICATION AND AGEING

Vinification:
soft pressing and de-stemming from 15 up to 20 days, depending on the vintage. The extraction takes place through traditional pumping over. Fermentation temperature 26°C
Ageing:
after malolactic fermentation 3/4 months in stainless steel tanks, then in the bottles for another 3/4 months

Alcohol content: 13,5%

TASTING NOTES

Visual: intense ruby red with purple hues
Olfactory: intense aromas of ripe red fruit
Taste: good balance with soft tannins
Pairing:
excellent with medium-aged cheeses and roasted meat with potatoes
Serving temperature: 17-18° C



The Nero d'Avola is the king of Sicily's red grape varieties thanks to its elegance, sumptuousness and character.



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SICILIAN INDIGENOUS GRAPE

Syrah



Ruggiero



FONTANABIANCA VINEYARD



TYPE

Wine: Red

Classification: Sicilia Doc

Varietal: Syrah 100%

VINEYARDS

Production area:

Mazara del Vallo (TP) North-western Sicily (Italy)

Soil type:

clay soil with a good amount of limestone and balanced content of organic elements and nitrogen

Altitude: 150-200 m. above sea level

Viticulture:

guyot trained vines with a medium-high plant density (5,000 plants/ha)

Climate:

insular-Mediterranean with mild winters and breezy summers

Harvest period:

from the first to the second week of September, depending each year on the ripening of grapes

VINIFICATION AND AGEING

Vinification:

soft pressing and destemming with maceration from 15 up to 20 days, depending on the vintage. The extraction takes place through traditional pumping over. Fermentation temperature 26°C

Ageing:

after malolactic fermentation 3/4 months in stainless steel tanks, then in bottles for another 3/4 months

Alcohol content: 13,5%

TASTING NOTES

Visual: intense ruby red with purple hues

Olfactory:

scents of spices, liquorice, pepper and Mediterranean maquis

Taste:

freshness and sapidity followed by a lingering spiciness

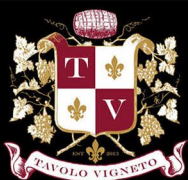
Pairing: fresh pasta with meat sauce

Serving temperature: 17-18° C



Syrah is a black grape vine spread all over the world, and is one of the ten most widely planted and cultivated, but it is Sicily that now boasts the largest area under vine. Legend has it that it derives from Syracuse, linking the term to the ancient city of Arethusa.

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