

Sicilië van Oost tot West



26/09/2016 Presentatie Raymonde Vietti

WijnRegio's - Kaart





Geschiedenis

- Sicilië kent een lange wijntraditie
- Grieken, Feniciërs en Romeinen lieten hun sporen na.
- Einde 18de eeuw kent men een stroomversnelling door success van de Marsalawijn.
- Engelse handelaar John Woodhouse ontdekte een betere stabiliteit door bijvoeging van alcohol voor het transport.
- Vorige eeuw werd getekend door het Cantina sociale-model (coöperaties)
- Eind Jaren 80 kiezen producenten voor eigen verkoop op familie domein

Geografie

- Klimaat
 - Hangt sterk af van de hoogte en ligging
 - Noord van Etna gematigd fris
 - Zuid – subtropisch door Sahara
 - Westen (Marsala) is mediterraan
- Bodem
 - Rond Etna vulkanisch
 - Gebied rond Marsala = zand
 - Elders kalk en klei
- Ligging
 - Van zeeniveau tot 1000 meter
 - Hoogte Etna 3.300 m.



Culinair



- **Vis, Schaaldieren**
- Pasta con le sarde (sardienen)
- Couscous Trapani (met vis)
- Pasta alla norma (aubergines)
- Arrancini
- Zoetekauwen (arabische invloed)
 - Cannoli Siciliani
 - Cassata Siciliani





Appelaties

- DOCG (Denominazione di Origine Controllata e Garantita)
- DOC (Denominazione di origine controllata)
- IGT (Indicazione Geografica Tipica)
- VTA (Vino da Tavola)



Druivenrassen



- Rood

- Nero d'Avola, Nerello Mascalese - Nerello Capuccio (Etna).
- Frappato, Perricone.

- Wit

- Catarratto, Grillo, Inzolia.
- Grecanico, Zibbibo, Carricante.
- Malvasia

Degustatie



Wijn 1



- Naam: Valle Galfina Etna Bianco
- Jaar: 2015
- Appellatie: DOC
- Producent: Scilio
- Samenstelling Druiven: Carricante 100%.
- % Alcohol: 13,5



Valle Galfina Etna Bianco (1)



Designation

Etna White DOC. Organic Wine.

Production zone

On North-eastern side of mount Etna, in the Domain Valle Galfina, Linguaglossa (Catania).

Climate

Typical of Etna area, with notable difference in temperatures between day and night.

Terrain

Volcanic soil, rich in minerals.

Altitude

675 m s.l.m.

Grape varieties

Carricante 100%.

Grape yield

6000 kg/Ha.

Average age of vines

20 years old.

Vinification technique

Cryomaceration, the grapes are then soft pressed prior to fermentation at controlled temperature.

Colour

Pale yellow with a greenish hue.

Sensorial characteristics

Delicate, fruity, intense, rich.

Taste

Dry, fresh, well balanced and pleasantly acid.

Alcoholic grade

13 % Vol.

Recommended with

Fish, white meats, fresh cheeses and as an aperitif.

Recommended serving temperature

12 – 14 °C.

Wijn 2



- Naam: Terre di Giumara Nero D'Avola
- Jaar: 2015
- Appellatie: IGT
- Producent: Caruso & Minini
- Samenstelling Druiven: 100 % Nero d' Avola
- % Alcohol: 13,5

Terre di Giumara Nero D'Avola (2)



**IGT
2014**

Het wijnbedrijf van de familie Caruso is gevestigd in Marsala. Deze familie maakt al lange tijd goede wijnen, maar de laatste jaren is de kwaliteit van hun wijnen razendsnel gestegen. Dankzij de investeringen van de rijke Milanese familie Minini kon dit familiebedrijf de nodige vernieuwingen doen om de wijnen naar topniveau te tillen.

Druif: 100 % Nero d' Avola

Wijnbereiding: Klassieke vinificatie op inox gevolgd door een verdere verfijning op eikenhouten vaten: 80 % in vaten van 550 liter, 20 % barriques gedurende 6 maanden..

Kleur: Intens robijnrood met duidelijke paarse schakeringen

Neus en smaak: Veel fruit in de neus : rood fruit, bosvruchten en amarena's. Ook aroma's van zwarte peper & vanille. Een soepele wijn met veel fruit en een mooi evenwicht.

Schenken bij: Allerlei pastagerechten , sterk gekruid vlees

Wijn 3



- Naam: Maskaria Cerasuolo di Vittoria
- Jaar: 2012
- Appellatie: DOCG
- Producent: Terre di Giurfo
- Samenstelling Druiven: 50% Frappato, 50% Nero d'Avola.
- % Alcohol: 14

Maskaria Cerasuolo di Vittoria D.O.C.G.(3)



- **APPELLATION OF ORIGIN:** Cerasuolo di Vittoria D.O.C.G. (Denomination of Controlled Origin Garanted).
- **TYPE OF WINE:** Red.
- **GRAPE SOURCE:** Licodia Eubea (CT).
- **VARIETAL:** 50% Frappato, 50% Nero d'Avola.
- **VINEYARD YEAR: 1998.**
- **YIELD PER HECTARE:** 8 tons.
- **CULTIVATION SYSTEM:** Espallier.
- **PLANTING DENSITY:** 4000 / 5000 plants per hectare.
- **HARVEST PERIOD:** End of september.
- **VINIFICATION:** In red with maceration on skins.
- **FERMENTATION TANKS:** Stainless-steel, 150 hl. capacity.
- **FERMENTATION TEMPERATURE:** 25° / 28°C.
- **AGEING:** Refining in stainless-steel, followed in bottle.

BOTTLING PERIOD: Early march.

MACERATION PERIOD: 10-15 days on skins.

ALCOHOL CONTENT: 14% vol.

AGEING CAPACITY: 4-5 years.

TERRIOR

ALTITUDE: 500 meters above sea level.

MICROCLIMATE: Rainy winters moderate temperatures, and dry hot summers.

SOIL: Medium texture soil tending to compact, interspersed whit limy tufa.

ORGANOLECTIC PROFILE

COLOR: Deep cherry red.

BOUQUET: Ethereal, with notes of blackberry and raspberry.

TASTE: Pleasant and harmonic, slightly tannic and velvety.

SERVING TEMPERATURE: 16 - 18°C.

FOOD TO PAIR WITH: Elaborated meat dishes, roasts, stewed meats, and seasoned cheeses.

Wijn 4



- Naam: Sachia Perricone
- Jaar:2013
- Appellatie: DOC
- Producent:Carusa & Minini
- Samenstelling Druiven: 100 %Perricone
- % Alcohol: 13,5

Sachia Perricone (4)



- DENOMINATION
- Terre Siciliane

Indicazione Geografica Protetta

VINIFICATION

Careful selection of handpicked grapes. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days.

Malolactic fermentation in stainless steel tanks.

AGEING

6 months in stainless steel tanks. Final ageing in bottle for

3-6 months.

- www.carusoeminini.com

WINEMAKER'S NOTES

- For decades the Perricone, or the so-called pignatello, had been the undisputed leader of the red grapes in western Sicily. A careful vinification has transformed the prickly character into an incomparable personality: a one of a kind wine. Rich with red fruits, mixed with notes of liquorice, a typical expression of the relationship between the variety and its land. Wine of great power and harmony while expressing, at the same time, a fresh and lively character.

FOOD MATCHING

- Charcuterie and other salty antipasti, eggplant parmigiana, veggie pies and cheeses

TECHNICAL DATA

- Alcohol 13,5% vol.

Wijn 5



- Naam: Orpheus Etna Rosso
- Jaar: 2011
- Appellatie: DOC
- Producent: Scilia
- Samenstelling Druiven: 80% Nero Mascalese 20% Nerello Mantellato
- % Alcohol : 14

Orphéus Etna Rosso (5)



Afkomst: Deze Etna Rosso komt van wijngaarden in Linguaglossa, een dorpje op een hoogte van 650 m op noord-oostelijke flanken van de Etna. De familie Scilio maakt al sinds 1815 wijn op deze wondermooie plaats typische wijnen van de Etna met respect voor traditie maar zonder vernieuwing en modernisering over het hoofd te zien.

Ze bewerken hun 28 ha volledig biologisch, houden de rendementen zeer laag en bekomen dus typische Etna Bianco & Etna Rosso, waarin je duidelijk de vulkanischebodems van de Etna herkent maar wel met een zeer modern elegant accent.

Druif: 80 % Nerello Mascalese & 20 % Nerello Mantellato afkomstig van oude wijngaarden (gemiddeld 45j oud) met vulkanische ondergrond.

Wijnbereiding: Na een lange maceratie, volgt een klassieke fermentatie op inox en een verfijning in barriques gedurende 1 jaar. .

Kleur, neus en smaak:

Een warme en complexe neus met veel zwart fruit, bessen en kruidige toetsen. Je zal ook zeker de gebrande toetsen van koffie, tabak en ceder herkennen. In de mond is het een krachtige, maar toch toegankelijke wijn met elegante zuren, rijpe tannines en een aangenaam bitterje in de finale.

Schenken bij: gegrild of gebraden vlees, paddestoelen, wild en belegen kazen..



Orphéus Etna Rosso



Designation

Etna Red DOC – Organic Wine.

Production zone

On North-eastern side of mount Etna, in the Domain Valle Galfina, Linguaglossa (Catania).

Climate

Typical of Etna area, with notable difference in temperatures between day and night.

Terrain

Volcanic soil, rich in minerals.

Altitude

650 m a.s.l.

Grape varieties

Nerello mascalese 80% – Nerello Mantellato 20%

Grape yield

3500 kg/Ha

Average age of vines

50 years old.

Vinification technique

Long maceration, temperature controlled fermentation with indigenous yeast.

Maturation

10-12 months in oak barrels.

Refinement

In bottle for 24 months.

Colour

Brilliant ruby red.

Sensorial characteristics and taste

An intricate and sensational wine, the result is a profusion of spice and fruit flavours, notably cherry; rich in tannins, a wine with a smooth well balanced and lingering taste.

Alcoholic grade

14 % Vol.

Recommended with

Red meat, roasts, game and mature cheeses.

Serving temperature

18 – 20 °C.

Storage

Bottles placed horizontally at a temperature of 16-18°C. A wine that benefits from aging in the bottle.

Wijn 6



- Naam: Harmonium Nero d'Avola
- Jaar: 2013
- Appellatie: DOC
- Producent: Firriato
- Samenstelling Druiven: 100 % Nero D'Avola
- % Alcohol : 14,5

Harmonium Nero D'Avola(6)



Harmonium TOP LINE



Classification:	Sicilia D.O.C.
Grape Variety:	Nero d'Avola
Vineyard location:	Trapani countryside – Tenuta Borgo Guarini
Soil composition:	calcareous - slimy
Position:	North-East (Ferla's Cru), South (Beccaccia's Cru) South-East (Lepre's Cru) at 300mt above sea level
Training system:	cordon trained, spur pruned
Vines per hectare (ea):	5,000 / 5,500
Yield (Kg. per hectare):	6,300
Harvest period:	hand-picking - starting the first ending the 3rd decade of September depending on the Crus maturation
Fermentation temperature:	24°C - 26°C
Period of fermentation:	14 days
Winification method:	the vinification carried out in controlled-temperature steel tanks in accordance to the red wines tradition. The malolactic fermentation is carried out.
Maturation:	12 months in French and American durmast barriques
Maturation bottle:	6 months
Alcohol:	14,5% by vol.
PH:	3.42 (average)
Total acidity:	6.50 g/l (average)
1th Year Production:	vintage year 1999
Vintage production:	80,000 bottles
Formats:	75cl., 1.5 L. and 3 L. bottles
Serving temperature:	18°C
Recommended Glass:	wide rounded balloon glass for fine wines

Tasting notes

Color:	deep dark ruby red with purplish hints
Nose:	marvelous scents of cherry, pines, mulberries, blackberries and blackcurrants stand out followed by a dust with fine hints of rhubarb, cinchona, pepper, tobacco, nutmeg and dark chocolate entwined with nuances of minerals and undergrowth.
Palate:	Power, elegance, lively tannins, matchless softness, freshness, all blended into a balanced and harmonious whole that overwhelms the palate seducing with its limpidity and extraordinary persistence and polish typical of a great wine.

Characteristics: It is blessed with the fortunate fate of the best, of those who win awards and prizes and who others often try to vainly copy; it is a due tribute of love and respect for Nero d'Avola, Sicily's greatest red grape, which achieves its climax in this interpretation.

Blindproeven





Blindproeven

Naam	Blindproef naam	Degustatie
Terre di Giumara Nero D'Avola	Terre	Wijn 2
Maskaria Cerasuolo di Vittoria	Maskaria	Wijn 3
Sachia Perricone	Sachi	Wijn 4
Orpheus Etna Rosso	Orpheus	Wijn 5
Harmonium Nero d'Avola	Harmonium	Wijn 6



Degustatie Tabel



Nr	Naam	Prijs
Wijn 1	Valle Galfina Etna Bianco	9,5
Wijn 2	Terre di Giumara Nero D'Avola	6,5
Wijn 3	Maskaria Cerasuolo di Vittoria	12
Wijn 4	Sachia Perricone	10,5
Wijn 5	Orpheus Etna Rosso	15
Wijn 6	Harmonium Nero d'Avola	25


SCILIO
~ Etna wines since 1815 ~



VALLE GALFINA ETNA BIANCO



Designation: Etna White DOC. Organic Wine.

Production zone: On North-eastern side of mount Etna, in the Domain Valle Galfina, Linguaglossa (Catania).

Climate: Typical of Etna area, with notable difference in temperatures between day and night.

Terrain: Volcanic soil, rich in minerals.

Altitude: 675 m a.s.l.

Grape varieties: Carricante 100%.

Grape yield: 6000 kg/Ha.

Average age of vines: 20 years old.

Vinification technique: Cryomaceration, the grapes are then soft pressed prior to fermentation at controlled temperature.

Colour: Pale yellow with a greenish hue.

Sensorial characteristics: Delicate, fruity, intense, rich.

Taste: Dry, fresh, well balanced and pleasantly acid.

Alcoholic grade: 13% Vol.

Recommended with: Fish, white meats, fresh cheeses and as an aperitif.

Recommended serving temperature: 12-14 °C.




Caruso & Minini
MARSALA



TERRE di GIUMARA INZOLIA



DENOMINATION

Terre Siciliane
Indicazione Geografica Protetta

VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4° C for 4-12 hours. Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16-18° C for 20 days.

AGEING

4 months in stainless steel tanks.

WINEMAKER'S NOTES

Inzolia, which is characterized by intense and elegant fragrances, is a result of an ancient equilibrium between the strong and generous soil and the vine that seems to never suffer. Clean and graceful. Its intense bouquet expresses soft refinement and grace. The taste is fruity, crisp and soft. In one's mouth it is persistent and intense.

FOOD MATCHING

Mushroom pasta, baked or grilled fish, white meats and entrées featuring some dairy.

TECHNICAL DATA

Alcohol 12,5% vol.

LATEST AWARDS

Bibenda 2016: 3 Grapes
Decanter 2014: Bronze
Vinaria 2014: Gold

www.carusoceminini.it



Caruso Minini
MARSALA



TERRE di GIUMARA NERO D'AVOLA



DENOMINATION

Terre Siciliane
Indicazione Geografica Protetta

VINIFICATION

Carefully picked up by hand. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days. Malolactic fermentation in stainless steel tanks.

AGEING

30% in barrique of 225 litres for 4 months. The rest in stainless steel tanks for 8 months.

WINEMAKER'S NOTES

Only one third of the wine is aged in barrique for 4 months, just the needed time to build some structure without compromising the freshness. The wine strikes with its density and its royal ruby color. In one's nose is rich of scents, deep and pure. Mature red fruits merged with herbs and ripe cherry. Expresses excellent varietal character, featuring smooth, velvety tannins and incredibly harmonious balance.

FOOD MATCHING

Impossible not to imagine a glass of Terre di Giumara Nero d'Avola when eating tomato sauce-based pasta. Try it with roasted red meat or game.

TECHNICAL DATA

Alcohol 13,5% vol.

LATEST AWARDS


Concours Mondial de Bruxelles 2016: Silver Medal
Bibenda 2016: 3 Grapes
China Wine & Spirits Awards 2015: Silver Medal

www.carusoeminini.it





SCILIO
~ Etna wines since 1815 ~



Orphéus
ETNA ROSSO



Designation: Etna Red DOC. Organic Wine.

Production zone: On North-eastern side of mount Etna, in the Domain Valle Galfina, Linguaglossa (Catania).

Climate: Typical of Etna area, with notable difference in temperatures between day and night.

Terrain: Volcanic soil, rich in minerals.

Altitude: 650 m a.s.l.

Grape varieties: Nerello Mascalese 80% - Nerello Mantellato 20%.

Grape yield: 3500 kg/Ha.

Average age of vines: 50 years old.

Vinification technique: Long maceration, temperature controlled fermentation with indigenous yeast.

Maturation: 10-12 months in oak barrels.

Refinement: in bottle for 24 months.

Colour: Brilliant ruby red.

Sensorial characteristics and taste: An intricate and sensational wine, the result is a profusion of spice and fruit flavours, notably cherry; rich in tannins, a wine with a smooth well balanced and lingering taste.

Alcoholic grade: 14% Vol.

Recommended with: Red meat, roasts, game and mature cheeses.

Serving temperature: 18-20 °C.

Storage: Bottles placed horizontally at a temperature of 16-18 °C. A wine that benefits from aging in the bottle.





SCILIO
~ Etna wines since 1815 ~



VALLE GALFINA ETNA ROSSO



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Climate: Typical of Etna area, with notable difference in temperatures between day and night.

Terrain: Volcanic soil, rich in minerals.

Altitude: 650 m a.s.l.

Grape varieties: Nerello Mascalese 100%.

Grape yield: 6000 kg/Ha.

Average age of vines: 20 years old.

Vinification technique: Long maceration, temperature controlled fermentation with indigenous yeast.

Maturation: 10-12 months in 50 hl oak barrels.

Colour: Brilliant ruby red.

Sensorial characteristics: Intense, rich and fruity.

Taste: Smooth and well balanced, persistent and pleasantly tannic.

Alcoholic grade: 14% Vol.

Recommended with: Red meats, roasts, game and mature cheeses.

Recommended serving temperature: 18-20 °C.



Harmonium TOP LINE



Certification:	Sicilia D.O.C.
Grape Variety:	Nero d'Avola
Vineyard location:	Trapani countryside – Tenuta Borgo Guarini
Soil composition:	calcareous - slimy
Position:	North-East (Ferla's Cru), South (Beccaccia's Cru) South-East (Lepre's Cru) at 300mt above sea level
Training system:	cordon trained, spur pruned
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