



Production Area:

The South-Western part of Sicily
in the area of Agrigento.

Grapes:

100% Syrah grapes which are left
to dry slightly longer on the trees.
In this way, the grapes lose 30%
in weight and develop a higher alcohol
percentage with an important residue
of sugar.

Colour:

A subtle brilliant ruby red.

Bouquet:

Full and rich scents of ripened red fruits
accompanied with elegant notes of black
pepper.

Taste:

Full and soft with an intriguing
aroma of dark berries.

Service:

16-18° is the ideal temperature. Store
in a dry and fresh room and preserve
from light.

Food Suggestions:

Ideal with any kind of pasta dish,
grilled meats or soft cheeses.



Production Area:

The hills between the city of Marsala and Agrigento in western Sicily.

Grapes:

A wine from a unique grape, typical from Sicily, Il Nero d'Avola.

Colour:

Intense red.

Bouquet:

Hints of almonds with soft fruity scents.

Taste:

Light and dry that makes this wine balanced and pleasant.

Service:

At room temperature but in summer it is recommended to chill the bottle for 5 minutes prior consumption. Open the bottle at least one hour before serving.

Food Suggestions:

Red meats, hunting game or seasoned cheeses.



Production Area:

The heart of Salento area South-East Puglia.

Grapes:

100% Primitivo grapes, produced from vines that are normally very old (25/30 years old).

Colour:

Deep red with bright reflections.

Bouquet:

Elegant, rich red fruits and a complex fragrance of Mediterranean pine-trees.

Taste:

A powerful full-bodied wine that astonishes you with the smoothness of its tannins. Velvety and established.

Service:

At room temperature.

Food Suggestions:

Ideal partner for flavoursome dishes, seasoned cheeses or as a wine perfect for conversation.



Production Area:

The highest hills of Marsala.

Grapes:

Grillo.

Colour:

Bright yellow with delicate shades of green.

Bouquet:

Citrus and herbal, with delicate hints of acacia.

Taste:

Refreshing, delicate with a lasting mineral acidity.

Service:

Always well chilled.

Food Suggestions:

Ideal with fish, white meats and Asian food.



Production Area:

Highest hills of Marsala.

Grapes:

Nero d'Avola.

Colour:

Deep garnet red with a dark core.

Bouquet:

Rich forest fruits, elegant
and sophisticated with fruity tones.

Taste:

Full bodied with smooth tannins,
velvety and intense.

Service:

Always well chilled.

Food Suggestions:

Ideal with flavoursome dishes
and seasoned cheeses.