

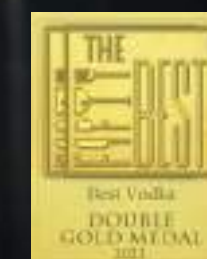
VULCÀNICA

VODKA SICILIANA

INGHAM

MARSALA
SUPERIORE

THE PREMIUM SIDE OF SICILY:
STORIES OF ETNA, ANCIENT GRAINS AND FINE GRAPES



Forbes
100
ECCellenze
ITALIANE
2023
So Wine So Food

Vision



WE BRING THE ANCIENT BEAUTY, THE NATURAL TASTE
AND THE SICILIAN JOY OF LIFE TO THE WORLD.



SICILY

There is an island in the middle of the Mediterranean Sea where the oranges blossom and citrus scents caress all the emotions. An Italian island that has been the granary of Rome for centuries, made of wild nature, heroic farmers, poets, artists and merchants. And where everything that comes to life is made of **overwhelming passion and the Sicilian joy of life.**



Uniqueness

VULCÀNICA

FROM ETNA WITH LOVE

Born from the beating beat of the largest active volcano in Europe and world heritage: The Etna. Volcanic soils where the ash deposited by **millennial eruptions** allowed the concentration of precious minerals for crops.



Ancestral agricultural methods handed down by **Sicilian farmers** who work very hard to **preserve the biodiversity of the Etna territory.**

Distillazione Artigianale

VODKA SICILIANA

THE ANCIENT GRAINS

Sicily was historically the granary of Rome. Significant is the extraordinary quantity and variety of indigenous and ancient grains that still grow in these lands known throughout the world. **We have selected six varieties and mixed them so that each gives Vulcanica the organoleptic properties that make it so special.**



THE ANCIENT GRAINS

PERCIASACCHI

It is so called because it has a "bearded" shape and is guilty of breaking the jute bags where the wheats were kept. It is cultivated on the hills west of Etna, on fertile soils at low altitudes. Its terroir gives the Vulcanica structure and persistence.

MAIORCA

The texture of Maiorca wheat is light and delicate and releases a refreshing scent. To the taste, wheat has a complex and oily taste with floral notes, so much so that in a sip of Vulcanica, its role is to soften the sensation to the nose and palate.

RUSSELLO

Russello was one of the most common wheats in Sicily until the mid-twentieth century thanks to its easy adaptability to different soil types. Its taste is elegant and refined giving to Vulcanica its delicate and harmonious aromas.

TIMILIA

This variety is the oldest and is popular because it is very savory but also raw, so it must be mixed with other wheats to smooth the tips.

MARGHERITO

Also known locally as "Bidì", it can give good yields while maintaining high levels of quality. It has a good protein content, pleasant aromatic nuances and gives Vulcanica its characteristic body.

BIANCOLILLA

Biancolilla is one of the oldest varieties of Sicilian wheat and with a higher yield. Biancolilla is best suited to lowland environments including coastal ones where clay mixes with volcanic sands. In Vulcanica, gives the mixture softness and a sweet aftertaste.

Production process

CRAFT

FERMENTATION

After selecting the perfect blend between the 6 different types of Sicilian ancient grains, a spontaneous fermentation takes place thanks to the intervention of a selected variety of natural yeasts.



DISTILLATION TO THE VODKA

Two distillations, the first in a copper column on small batches, the second in discontinuous still so that the quantities of each type of selected ancient grains, the bottle arrives giving the vodka the body and softness that make it unique.

Organoleptic properties

SENSORY

Everything except the usual pure vodka and distilled many times. A product that carries in the bottle and on the palate **all the organoleptic characteristics deriving from ancient grains and volcanic soils.** Structure and body derived from the terroir of Etna, perfect roundness and minerality, delicate and harmonious aromas, softness to the nose and palate, fresh aftertaste and marked sweetness.

Mixology

VULCÀNICA



FROM BLIND TASTING THE BEST MIXOLOGISTS
OF THE WORLD HAVE RECOGNIZED
VULCANICA BOTH SMOOTH AND MIXED

Distillazione Artigianale

VODKA SICILIANA

THE ONLY SICILIAN VODKA AWARDED

- Double Gold World Spirits Competition
- Double Gold 50 Best Imported Vodka in the US
- 100 Forbes Excellencies



Mixology

SICILIAN MARTINI

2 oz Vulcanica vodka

0,5 oz Ingham Marsala

Garnish Sicilian caper flower



"THE MARTINI COCKTAIL, WITH ITS TWISTS, IS THE SECOND
MOST DRUNK COCKTAIL IN THE USA AND UK AND AMONG
THE TOP 5 MOST DRUNK COCKTAILS IN THE WORLD"

Heritage

INGHAM

THE SUPERIOR MARSALA SAILING THE SEAS

Having arrived in Sicily between 1806 and 1809 to trade and produce textiles, the well-known **English merchant Benjamin Ingham** was immediately fascinated by the local wine, Marsala.

His interest in this fortified wine prompted him to explore more deeply agronomy, a hitherto underdeveloped field in the Sicilian wine scene.



Thanks to his powerful naval fleet, led by the ship Rambler, he was able to load the first barrels into the hold and **make Marsala known overseas**, letting it age during long crossings.

SICILIAN GRAPES

On the coastal strip of Marsala, Petrosino and in the hinterland of the province of Trapani, the Grillo varietal is cultivated for the production of Marsala. A not very fertile soil, siliceous and rich in red lands with a superficial aquifer, **vineyards bred typically to Marsala sapling with a density of at least 5,000 vines per hectare** and an insular climate with rainy and mild winters and warm and dry summers.

EXCELLENCE OF THE SICILIAN TRADITION

Harvest by hand, at advanced ripeness to allow the sugar concentration in the berries that during pressing release in the must the precious substances contained in the skins. Fermentation at a controlled temperature and preparation of tanning with the addition, to the wine obtained, of mistella, cooked must and distilled wine to allow the fortification... fundamental phase called "Falling in love".

“*Innamoramento*”

INGHAM

THE ORGANOLEPTIC EVOLUTION

At the end of fermentation, the wine is ready for the "Innamoramento" moment (falling in love) or the encounter with alcohol that will influence the organoleptic evolution. "Innamoramento" marks the transition between the operations «apt to give Wine», marked by their agronomic season, to those «apt to give Marsala», characterized by the sum of the seasons that follow each other during **the aging in the cellar and it is here that the birth of a "new creature": Marsala Ingham.**

The maturation of Ingham takes place for at least 2 years in oak barrels and aging for over a year in ancient carats and last in a bottle.

122 Reparto di lavatura e avvinamento dei fusti per la spedizione.



Organoleptic properties

TICKLE THE SENSES

Intense nose, pronounced scent with hints of custard and ripe fruit. Rich on the palate with aromatic notes reminiscent of dried figs and toasted nougat, completed by complex aromas made of vanilla, spicy notes, with hints of raisins and honey that fill the glass. **Enveloping taste with notes of date and dried fruit.**

A few words about us**Stefano Saccardi**

is a veteran of the Spirit industry, and has spent more than 33 years within the Campari group. Now, with VULCANICA, its challenge is to get involved with an entrepreneurial spirit, applying the right lessons learned in decades of experience in the industry.

Sonia Spadaro

is a successful wine producer and certified sommelier. Sonia is fanatical about Sicilian bioversity, her mission is to defend it. Sonia takes an active role in Simenza: the association that preserves the ancient Sicilian grains.

Serena Bonetti

is a passionate professional with long managerial and entrepreneurial experience in the sector, a past within the Campari Group, deals with brand development in Italy and abroad thanks to the consolidated knowledge, the network and the strong passion for the world of wine & spirits.

WHEN FRIENDSHIP MAKES IT
POSSIBLE TO COMBINE TRANSVERSAL
EXPERIENCES WITH THE DESIRE TO
BRING INTO THE WORLD A HISTORY
OF TERRITORIAL ENHANCEMENT

VULCÀNICA
VODKA SICILIANA

INGHAM
MARSALA
SUPERIORE

EMBRACE THE QUINTESSENCE OF NATURE

Grazie