







GRILLO "JANCU"



Grillo wine is one of the protagonists of enological excellence Sicilian, one of those specialties that have risen to limelight in recent years thanks to the qualitative rebirth of viticulture on the island. Born from the homonymous white grape variety, it was created in 1873 by Baron Antonino Mendola, from the intersection between Catarratto and Zibibbo. It then spread throughout Western Sicily where traditionally used, together with other varieties. It is produced in purity, following its main vocation: that of give life to white wines of considerable thickness, characterized by aromatic richness, an excellent alcohol content and an aging potential which, in the Sicilian panorama, it is comparable only to the expressions of our volcano.

Origins: Historically called "Janca", in our Sicilian dialect means "WHITE", located in the municipality of Trapani, at an altitude of 350 meters. about.

Variety: Grillo **Harvesting period:** Penultimate week of August.

Vinification: traditional cold vinification, controlled temperature 16/17 °

Color: straw yellow color with very soft, pastel green reflections

Bouquet: aromatic and citrus notes are revealed to the nose, Full, intense leather and tobacco.

It shows a great aromatic complexity.

Taste: dry, powerful and persistent.

Alcohol content: about 12% -12.5% **Pairings:** Fresh, light dishes such as salads, even mixed or various.



NERO D'AVOLA "NIVURU"

Origins: It is not known when the vineyards planted with Nero d'Avola landed in Sicily; the name derives from the erroneous translation of the Sicilian dialect "Calaurisi", resulting from the union of the words "calea", that is grape, and "aulisi", of Avola, village in the province of Syracuse.

Legend has it that the vine sprouted, for the first time, right in Sicily from the tears of Dionysus, thirsty.

Thus was born that nectar that the ancient god gave to men, to comfort them from fatigue, as well as to the Gods, to delight their senses.

Variety: Nero d'Avola is the expression of a native vine of Sicily, also used in purity. Located in the municipality of Trapani, at an altitude of 400mt. approximately, near a forest area, a lung of air immersed in ancient nature.

Harvesting period: last week of August.

Vinification: traditional, controlled fermentation at 18 °, several pumping over per day until the end of fermentation.

Aging: In stainless steel tanks and aging for 12 months or more.

Color: Deep ruby red with pleasant violet reflections.

Bouquet: Sumptuous and warm aromas, of ripe fruit such as plums, with a hint sweet spice dominated by cinnamon. Intense and enveloping, they stand out notes of pomegranate and strawberries.

Taste: has an excellent balance of tannins and acidity, deep taste, of great thickness and structure, high softness, velvety.

Alcohol content: about 13.5%.

Goblet and service: It is advisable to use a large goblet that allow the wine to breathe and oxygenate.

It should be served, decanted in a carafe, at a temperature of about 20 ° C.

Pairings: it goes well with large roasted red meats, game, braised meats and mature and tasty cheeses







ZIBIBBO "CIURIVINO"

Origins: The Zibibbo grape is a white grape from Sicily. It is a Moscato grape formerly called Vitis Apianae for the sweet flavor that attracted bees.

In Sicily its introduction dates back to the Phoenician era, where the vine was used both for fresh consumption and for drying, hence the name Zibibbo of Arab origin, it indicates the technique with which the grapes are dried. The vine has medium-sized, winged clusters with medium-compact or sparse cylindrical shapes. The passito type is also the most famous, with bright and intense golden colors, fruity scents of jams, especially apricots, with floral aromas resting on intense honey funds. Equipped with a good full body, but also with the given flavor from the nearby sea, the wines are splendid and soft, even in the dry version, thanks to the good natural acidity. The passito variant is much appreciated for the taste and aromas it manages to release in the precious amber liquid. The finest wines that are produced are the sweet ones, known for having a large aromatic bouquet.

Variety: Zibibbo, located in the municipality of Trapani, at an altitude of 350 meters. near the ancient Segesta.

Harvesting period: First week of September

Vinification: it is always carried out without adding other varieties.

Traditionally cold, controlled temperature 16/17 °

Color: The berries have large dimensions, oval in shape with yellow colors with greenish shades, that change to gold in maturation which is generally late. They have a golden color with intense reflections and an aroma attributable to apricot jam.

Aroma: The vine has a medium vigor and is very aromatic.

Taste: They have a full body and a high flavor by virtue of the fact that grapes are grown near the sea by absorbing salinity.

Alcohol content: about 12% -12.5%

Pairings: Preferably light dishes such as grilled vegetables, raw fish. Marinated fish, shellfish, couscous, roasted / fried fish.



SYRAH "SCURAU"

Origins: Sicilia DOC Syrah wine is one of the types of wine provided for by the Sicilia DOC denomination. The disciplinary of the DOC denominations foresee within them specific types of wine, which are characterized for their ampelographic composition, i.e. for the vines allowed for their production, for the procedures of vinification and for the specific organoleptic characteristics of the wine.

Some research has found genetic affinities with the native Albanian Shesh and others with the Teroldego and Lagrein vines of Trentino-Alto Adige.

The origin is still shrouded in mystery today. There are those who trace its history back to the city of Shiraz, in present-day Iran, those who claim that he came exported by the Romans from Egypt to the city of Syracuse.

The Syrah grape in Italy is grown mainly in Sicily, where it has found pedoclimatic conditions that ensure excellent polyphenolic maturation.

Variety: Sicilia DOC Syrah provides a minimum 85% of Syrah grapes and gives life to soft, dense and concentrated wines.

Harvesting period: last week of August.

Vinification: traditional in purity, controlled fermentation at 18 °, several pumpovers a day until the end of fermentation; otherwise in blending with Nero D'Avola, Merlot or Cabernet Sauvignon, to add body and elegance.

Aging: In stainless steel tanks and aging for 12 months or more.

Color: It has an intense ruby red color.

Bouquet: The olfactory profile of the Sicilia DOC Syrah wine is characteristic, fruity and on the palate it is dry, intense, harmonious, tannic.

Taste: acquires an intoxicating Mediterranean character.

Alcohol Content: 13.5%

Glass and service: It is advisable to use a large glass that allows the wine to breathe and oxygenate. It should be served, better if decanted in a carafe, at a temperature of about 20 ° C.

Pairings: Wine that goes well with red meats, game, braised meats, cheeses seasoned and tasty, salami with a strong flavor.





Zibibbo liqueur "ANTIQUI" line

Pablo Ovidio, Roman poet is among the main exponents of Latin literature and of elegiac poetry, he said:

Wine prepares hearts and makes them more ready for passion.

Origins: This wine is particular as it contains some unique characteristics, which, they were broadcast directly from the Arabs. In fact, it is cultivated with the technique it takes the name of "Pantelleria tree", an agricultural practice declared by Unesco World Heritage Site on November 26, 2014.

In Italy, Zibibbo is mainly present in Sicily where it is grown traditionally also as table or drying grapes.

Variety: The peculiarities of the bunch of grapes are different: the grains differ from others for the high degree sugary due to the long ripening period.

Glass and Service: The best combination is with traditional Sicilian pastry desserts, cassata, cannoli, almond pastes, with dry desserts or pistachio ice creams. Zibibbo is a doc with a high alcohol content, minimum 10 ° C. It is a wine with a unique flavor and is ideal.

Taste: Uncorking the bottle is a unique emotion, let yourself be overwhelmed by a mix of Sicilian smells and traditions. It lends itself best, if you want to give something tasty and authentic as a gift, it is the best choice.

A fortified wine with a singular taste and an unmistakable aroma. Fresh and tantalizing on the palate, excellent as a dessert or aperitif.

Classification: IGP. **Color:** Light golden Size (cl.): 0.75

Alcohol content: 16% **Color and Aroma:** This wine has one scent and one flavor composite given to the aromatic notes of dried grapes and hints of citrus fruits such as orange and mandarin. It goes well with fruit ice creams.

Meditation wine, it is also excellent at the end of a meal with dried fruit, almond pastries and many traditional sweets, also to be tried in combination with blue cheeses and raw ham. It highlights some aromatic notes of candied and dried fruit.





**"Antiqui" Line
Muscat, Fortified white wine**

Origins: Moscato liquoroso is an aromatic wine that preserves intact all the characteristics of the homonymous grapes cultivated in Sicily. Its name derives from "Muscum", that is musk, an essence that was extracted in order to create precious perfumes. It is a wine already known by ancient Greeks and in ancient in Ancient Rome

The typical golden color often has amber shades; the aromas stand out of ripe fruit, citrus fruits and honey, the taste is pleasantly sweet to the palate, intense and enveloping. A wine of remarkable elegance, it is appreciated in desserts, especially when it accompanies the typical dry cookies of Sicilian pastry or ice cream, or as a youthful aperitif.

Taste and flavor: Harmonious, velvety and delicately aromatic it is excellent aromatic is excellent at the end of the meal with strong notes of ripe fruit, to accompany almond pastries and traditional Sicilian sweets. Sicilian tradition;

to try in combination with blue cheeses, raw ham; or as dessert or aperitif. A liqueur wine with a unique taste and an unmistakable aroma unmistakable aroma, fresh to the palate. Rich of candied scents, the persistent pleasantness of its taste make it of its taste make it particularly suitable for dessert or with dried figs and almond cookies.

Color: golden yellow with amber reflections
Alcohol content: 16% vol.

Format: 0,75 cl. **Harvest period:** from the end of August to the beginning of September.

Fermentation and Preparation: Very slow and at controlled temperatures. controlled. Upon reaching the alcohol content of 4° and a residual sugar of 12%, wine alcohol is added to block the fermentation and to reach an and reach an alcohol content of 16°.

Pressing: soft.

Goblet and Service: It can be served cold (8°-10° C) or at room temperature (not over 20°C).

Bouquet and sugars: intense, complex, musky characteristic of the Muscat grape; elegant and sophisticated, long persistence; Zuc.11%.



**"Antiqui" Line
Marsala Superior Sweet Amber, Dry Amber**

Origins: The DOC Marsala wine must be integrated according to the characteristics of the product by the qualifications of law

Fine, Superiore, Superiore Riserva, Vergine (or Soleras), Vergine Riserva (or Soleras Riserva or Vergine Stravecchio or Soleras Stravecchio) is reserved to fortified wines having a Gold, Amber and Ruby color, It is man who made this area unique, an authentic cradle of

Mediterranean civilization of vine and of the Mediterranean civilization of vine and wine.

In fact, all the peoples who have settled here over the millennia, have implemented the natural vocation of wine: giving rise to a set of passion and tradition a combination of passion and tradition, culture and cultivation.

The factors present in the typical production area of Marsala DOC wine consist of in specific conditions that altogether determine truly exclusive characteristics.

It can be deduced that the qualitative qualities of wine represent the resultant organoleptic result of climatic and geological elements of a geographical area particularly suited particularly suited, but also from the customs that have been practiced since time immemorial. Marsala DOC wine obtained its recognition on April 2, 1969.

Territory and Varieties: 100% vines Grillo, Cataratto (all varieties) Inzolia or Ansonica and Damaschino alone or in combination. The geographical area suitable for the production of Marsala DOC wine extends in the flat areas of the coastal and the hinterland of Marsala and Trapani; in a territory adequately ventilated, luminous and

adequately ventilated, bright and favorable to the fulfillment of all vegetative and productive functions of the vines.

Vinification: In the stages of vinification are allowed only the oenological practices loyal and constant of the area area to give the wines their unique quality characteristics.

Fermentation and Preparation: From the process of vinification in VINO Marsala Ambra is obtained a white wine having a more or less intense amber yellow color.

or less intense, from the following versions Marsala Superiore (minimum 2 years of aging)

Taste and flavor: A fortified wine with a unique taste, it is a wine for meditation wine which can be tasted with blue cheeses, or for dessert with typical Sicilian sweets

for example cassata, cannoli and Martorana fruit. Strong notes and round taste, it is used in ancient recipes of the Italian tradition. recipes of the Italian tradition.

Known and used for all the ancient Sicilian confectionery.

Color: deep amber with persistent dark reflections.

Bouquet: Unmistakable and rich in candied scents, of almonds, the persistent pleasantness of its taste make it particularly suitable for dessert,

intense and complex is preferred with classic dry cookies.

Alcohol Content: 18% vol. **Format:** 0,75 cl.

Goblet and Service: It can be served cold (8°-10° C) or at room temperature (not exceeding 20 ° C)



**"Antiqui" Line
Malvasia, Fortified white wine**

The Malvasia is a classic expression of that character that only the sun, the lands the mild climate of Sicily can give to an aromatic an aromatic vine.

Taste: Intense and refined, ideal for meditation, is excellent at the end of a meal with dried fruit, almond pastries and many traditional sweets; try it in combination with blue cheeses, prosciutto crudo blue cheeses, raw ham; or as a dessert or dessert or aperitif.

Therefore it highlights some aromatic notes of candied and dried fruit.

A liqueur with a unique taste and an unmistakable aroma, fresh to the palate. The rich scents of candied fruit the sensation of apricot and honey, the persistent pleasantness of its sweet taste

makes it particularly suitable for dessert, in combination with pastry in general and more particularly typical Sicilian sweets with dried figs and almond cookies.

It can be served cold (10° C) or at room temperature.

Color: amber yellow. **Alcoholic content:** 16% vol.

Size: 0,75 cl. **Pressing:** soft.

Harvest Period: from end of August to beginning of September

Fermentation and Preparation: Very slow and temperature controlled. Upon reaching the alcohol content of 4 ° and a residual sugar of 12%, wine alcohol is added to stop the fermentation and reach an alcohol content of 16°.

Glass and Service: It can be served cold (10° C) or at room temperature.

Bouquet and sugars: rich, enveloping and intense, very expressive; Zuc.11%





Contact

Winery: C/da Pietra dei Fiori (Bruca) Buseto Palizzolo (TP) Sicily

Wine Shop: Via Alcamo 102 Trapani +39 0923/24050

Email Business vinimatranga@gmail.com

WhatsApp +39 3284560301

www.tenutematranga.it