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alfeu_vini

Via Mazzasita, 64
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LANDSCAPE

Charm and history

Al Fèu 1915 is a winery with 7 ha of vineyards producing natural wines in the heart of the Sicilian lands rich of history and charm, between Marsala and Trapani. In our wines we try to enhance that unique bond established between the wine and the place with respect for nature, taking up the culture and tradition of making wine only with grapes.

THE FAMILY

Generation of passion

The Al Fèu brand has its roots in distant times, from the Rizzo family (formerly Riccio) whose ancestry is attested since the end of the 13th century and is classified as the Riccio coat of arms of the third cadet branch of the Neapolitan patricians up to the present day.

Passion for wines was born in the Trapani area when grandfather Michele Rizzo in 1915 moved to the Sicilian countryside and began working on his first lands in the Falconeria and Pozzillo districts.

His passion, preparation and love of doing things with the heart, have been handed down from father to son over the years up to today.

Today the Rizzo family, interpreting the values of its founder, spreads the culture of good wine and quality products of its territory.

Our goal - to create unique wines that are an expression of the identity of a territory rich in traditions, flavors and aromas.

VINEYARDS

Al Fèu wines are born from the historic vineyards owned by the family in Contrada Falconeria and Pozzillo, in an area located between 250 and 300 meters above sea level characterized by a mild but not arid climate with significant temperature variations between day and night, determining factors for the natural ripening process of the grapes and a good concentration of aromatic substances in the skins, which manage to maintain a perfect balance, remarkable elegance and unique aromas that seal the bond of the wines with the territory of origin.

In these clayey and calcareous soils that we aim to enhance native varieties, such as Catarratto and Inzolia, and international varieties such as Syrah and Merlot that have adapted well to the territory.

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CATARRATTO-ZIBIBBO

80% Catarratto 20% Zibibbo

Vinification: The processing begins with hand harvest of the first bunches reached the desired ripeness.

The selected bunches are transported to the cellar where they are de-stemmed and crushed.

Fermentation begins spontaneously by the indigenous yeasts present in the skins.

The maceration-fermentation lasts for over 10 days.

During processing, no corrections or additives are made, not even sulfur dioxide.

Aging/Elevage: Refinement takes place in steel silos.

The wine rests for about 9 months and then it is bottled.

Alcohol Content: 12%VOL

Capacity: 75 CL



SYRAH

100% Syrah

Vinification: The processing begins with hand harvest of the first bunches reached the desired ripeness.

The selected bunches are transported to the cellar where they are de-stemmed and crushed.

Fermentation begins spontaneously by the indigenous yeasts present in the skins.

The maceration-fermentation lasts for over 10 days.

During processing, no corrections or additives are made, not even sulfur dioxide.

Aging/Elevage: Refinement takes place in steel silos.

The wine rests for about 9 months and then it is bottled.

Alcohol Content: 12,5%VOL

Capacity: 75 CL



INSOLIA

100% Insolia

Vinification: The processing begins with hand harvest of the first bunches reached the desired ripeness.

The selected bunches are transported to the cellar where they are de-stemmed and crushed.

Fermentation begins spontaneously by the indigenous yeasts present in the skins.

The maceration-fermentation lasts for over 7 days.

During processing, no corrections or additives are made, not even sulfur dioxide.

Aging/Elevage: Refinement takes place in steel silos.

The wine rests for about 6 months and then it is bottled.

Alcohol Content: 13%VOL

Capacity: 75 CL



MERLOT

100% Merlot

Vinification: The processing begins with hand harvest of the first bunches reached the desired ripeness.

The selected bunches are transported to the cellar where they are de-stemmed and crushed.

Fermentation begins spontaneously by the indigenous yeasts present in the skins.

The maceration-fermentation lasts for over 7 days.

During processing, no corrections or additives are made, not even sulfur dioxide.

Aging/Elevage: Refinement takes place in steel silos.

The wine rests for about 6 months and then it is bottled.

Alcohol Content: 13,5%VOL

Capacity: 75 CL

