



COLOMBA BIANCA

BIOCANTINE DI SICILIA

WINE CATALOGUE



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COLOMBABIANCA

BIOCANTINE DI SICILIA

OUR HISTORY



Colomba Bianca was founded in 1970, led by President Leonardo Taschetta since 1996. The company is composed by 2.480 members and it occupies an area of 6.900 hectares of vines, mainly located in the province of Trapani, with 6 cellars spread all over the territory. Established closer to the vines, Colomba Bianca wineries are dedicated to the single production specializations, and provided of modern and cutting-edge technologies.

Vineyards are situated in specific areas that benefit from a wide variety of pedoclimatic conditions, from the coastal zone up to 600 m.a.s.l, a mosaic of terroir enhancing the varietal expression of each vine planted. Colomba Bianca is one of the greatest organic wine producers in Europe. The over 1.800 hectares conducted in organic farming, along with an organic wine production capacity of over 14.000.000 liters, create an extraordinary added value capable of wisely integrate the concept of sustainability within the mission of the company. To date, the organic wine production represents 26% of Colomba Bianca's total production.

Elegant and sophisticated, Colomba Bianca wines stand out for their loyalty to the varietal characteristics of grapes, but also for an innovative and modern approach in the cellar. Each label reflects the colours and scents of Sicily, conveying an authentic and unforgettable sensory experience.



QUARANTANNI ROSSO RISERVA



Elegance, identity and projection over time. This wine is the reflection of a marriage, the blend of Nero d'Avola and Cabernet Sauvignon grape varieties of Sicily. High class label, top-quality of our products, this wine is the result of an accurate, selective harvest in the vineyard, in a mid-high range level hill of the areal of Salemi. The long steel maceration provides a rich extraction of polyphenolic substances from grapes. The passage in wood for about one year makes it a wine with an unusual contemporary profile. Warm, embracing, Quarantanni Rosso Riserva is characterised by an elegant bouquet of vanilla with scents of red fruits. The great persistence shows all its charm.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright ruby red, intense.



BOUQUET: Unique notes of vanilla and wild berries are surrounded by zesty hints of spices, which also recall tobacco and cocoa.



TASTE: As in the nose, the essences follow through on the palate. The tannin is embracing, silky and soft, the flavour enhances all the aromas. Long finish, confirming the big structure of the wine until the very final.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with savory dishes and game. It also pairs well with aged cheese and cold cuts.

RECOMMENDED GLASS: Red bordeaux glass.

SERVING TEMPERATURE: 18-20° C.

ON THE MARKET

ORIGIN OF THE NAME: It celebrates 40 years of Colomabianca's production activity.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 0,75 L, 1,5 L (Magnum), 3 L (Jéroboam), 6 L (Mathusalem), 9 L (Salmanazar).

PACKAGING: 6 bottle wooden cases (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 70% Nero d'Avola, 30% Cabernet Sauvignon.

VINEYARD LOCATION: District of Giudeo Minore.

ALTITUDE: 180 m.a.s.l.

SOIL: Medium-texture, tending to clay.

EXPOSURE: North-South.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3.500.

YIELD Q/HA: 70-80.

HARVEST PERIOD: Second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

RED VINIFICATION: Vinification occurs with selected yeasts, maceration has a maturity of 12 days. Temperatures vary from 26 to 28° C, allowing the extraction of the colouring substances found in grape skins. The separation of the pips occurs on the fifth day, in order to keep the tannin soft and intact. Once the malolactic fermentation is over, which takes place spontaneously, the wine is aged in 500 liters tonneaux barrels and in 225 liters oak barriques for about one year, with a rest on lees regularly suspended through the bâtonnage technique.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: Long-term ageing.

VINTAGE 2020



LUCA MARONI
2023
99 Points

VINTAGE 2019



LUCA MARONI
2022
99 Points

VINTAGE 2019



CONCOURS
MONDIAL DE
BRUXELLES
2022
Gold Medal

VINTAGE 2018



MUNDUS VINI
2021
Gold Medal and
Menzione Best of
Show Sicily

CARA TERRA BIANCO



Cara Terra, a line dedicated to the respect for the environment and the territory. From hand-harvested grapes, Cara Terra is a white organic and sustainable wine, produced by reducing our impact on the planet to the minimum.

DENOMINATION: IGP Salemi.

SENSORIAL ANALYSIS



COLOUR: Yellow with greenish reflections, soft opalescence.



BOUQUET: Floral and fruit sweet notes, along with gentle scents of yeast.



TASTE: The mouthfeel is soft, balanced and sapid, with an embedded acidity and lingering taste.

HOW TO TASTE IT

FOOD MATCHING: It perfectly goes with fish-based appetizers, main courses of the Sicilian tradition, white meats.

GLASS RECOMMENDED: Medium-size glass.

SERVICE TEMPERATURE: 8-10° C.

ON THE MARKET

ORIGIN OF THE NAME: This completely sustainable project is a dedication to our beloved earth, and it conveys the commitment of Colomba Bianca in producing wines with respect for the land.

ANNUAL PRODUCTION: 15.000 bottles.

FORMAT: 0,75 L

BOX: 6 bottle cardboard boxes (vertical).

PACKAGING

BOTTLE: 100% recycled glass.

CORK: High-quality cork deriving for 50% from recycled raw material, 98% recyclable.

LABEL: Totally recyclable Italian paper coming from the recycling of pomace.

CASE: Cara Terra is shipped in 100% recyclable cardboard boxes.

AGRONOMIC DATA

VITICULTURE: Organic/sustainable/integrated farming.

GRAPE VARIETY: 80% Lucido, 15% Chardonnay, 5% Zibibbo.

VINEYARD LOCATION: Salemi, Contrada Settesoldi and Contrada Dimina.

ALTITUDE: 400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3500.

YIELD Q/HA: 90.

HARVEST PERIOD: First decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Soft pressing of grapes, stationary decanting of the must, alcoholic and natural malolactic fermentation. Aging with regular batonnage on the lees, pouring in waning moon. Bottling with no filtration.

AGEING POTENTIAL: 2 years.

LOW CALORIE CONTENT: 70 calories per 100ml glass, 524 calories per 0.75 liter bottle

VINTAGE 2021



**GILBERT&GAILLARD
INTERNATIONAL
CHALLENGE 2022**
Double Gold Medal

CARA TERRA ROSSO



From hand-harvested grapes, Cara Terra is a red organic and sustainable wine, produced by reducing our impact on the planet to the minimum, starting from the production in the vineyard to the use of a 100% recyclable packaging. Cara Terra is an IGP Salemi red wine and it comes from the countryside of the Salemi lowland.

DENOMINATION: IGP Salemi.

SENSORIAL ANALYSIS



COLOUR: Lively ruby red, deep, dense.



BOUQUET: Notes of red fruit, blackberry and cherry, along with scents of rose and a slightly spicy finish.



TASTE: The mouthfeel is full, embracing and rich, with a soft but settling tannin that makes it pleasing and persistent.

HOW TO TASTE IT

FOOD MATCHING: It perfectly fits with cold cuts and aged cheese. Ideal with main courses of the Sicilian tradition and roast meats.

RECOMMENDED GLASS: Burgundy.

SERVING TEMPERATURE: 16-18° C.

ON THE MARKET

ORIGIN OF THE NAME: This completely sustainable project is a dedication to our beloved earth, and it conveys the commitment of Colomba Bianca in producing wines with respect for the land.

ANNUAL PRODUCTION: 15.000 bottles.

FORMAT: 0,75 L.

BOX: 6 bottle cardboard boxes (vertical).

PACKAGING

BOTTLE: 100% recycled glass.

CORK: High-quality cork deriving for 50% from recycled raw material, 98% recyclable.

LABEL: Totally recyclable Italian paper coming from the recycling of pomace.

CASE: Cara Terra is shipped in 100% recyclable cardboard boxes.

AGRONOMIC DATA

VITICULTURE: Organic/sustainable/integrated farming.

GRAPE VARIETY: 85% Frappato, 15% Nerello Mascalese.

VINEYARD LOCATION: Salemi, Contrada Giummarella.

ALTITUDE: 250 m.a.s.l.

SOIL: Medium-texture, clay.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3500.

YIELD Q/HA: 70.

HARVEST PERIOD: Late September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 13% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Natural fermentation, soft maceration with daily breaking up of the cap and pumping over. Aging with regular batonnage on the lees, pouring in waning moon. Bottling with no filtration.

AGEING POTENTIAL: 2 years.

LOW CALORIES CONTENT: 75 calories per 100ml glass, 563 calories per 0.75 liter bottle

VINTAGE 2021



**GILBERT & GAILLARD
INTERNATIONAL
CHALLENGE 2022**
Double Gold Medal



**MUNDUS VINI
2022
SUMMER TASTING**
Gold Medal



**BERLINER WINE
TROPHY 2022
SUMMER TASTING**
Gold Medal

PASS:ONE NERO D'AVOLA



The newest member of Colomba bianca wines is distinguished by its body and roundness of the tannins. Well-balanced, harmonious and elegant. A Nero d'Avola pure, made of lightly withered grapes, which bring us through the history and scents of Sicily. Grapes are left to wither on the vine and then hand harvested and collected in 10 kg crates, in order to maintain their integrity. This provides a greater sugar concentration, along with a complex and wide range of aromas. Its bouquet is characterised by notes of dried fruit and cocoa, with hints of spices and vanilla. The mouthfeel is very fine and harmonious, confirming its strong personality.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Hazy ruby red, intense.



BOUQUET: Pleasing balsamic notes with hints of prunes and dried figs on the nose, surrounded by scents of cocoa and spices.



TASTE: The body is elegant and well-structured, with a tannin that is silky and embracing. The notes of dried fruit are lightly sweet and perfectly blend with a gentle sapidity, providing great balance.

HOW TO TASTE IT

FOOD MATCHING: Excellent with meat-based main courses, roast, stuffed chicken, Guinea fowl or roast duck. Also excellent with fruit or chocolate desserts.

RECOMMENDED GLASS: Small-sized, Balloon glass.

SERVING TEMPERATURE: 18°C.

ON THE MARKET

ANNUAL PRODUCTION: 20.000 bottles.

FORMAT: 75 cl

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Nero d'Avola.

VINEYARD LOCATION: Upland of the district of Borgata Costiera

ALTITUDE: 100-300 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3.300.

YIELD Q/HA: 90.

HARVEST PERIOD: Late August.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Grapes are left to wither on the vine after an accurate selection, then hand harvested in small crates to preserve their integrity, destemmed and pressed. Skins and the wild yeasts are left in contact with the must for 20 days at a constant temperature of 20°C.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: 3-5 years

VINTAGE 2021



**CONCOURS
MONDIAL DE
BRUXELLES
2022**
Gold Medal

VINTAGE 2020



**LUCA MARONI
2022**
94 Points

LAVI CARRICANTE



Dry, aromatic and distinctive. Carricante is an historical Sicilian vine, typical of the Etna area. Grapes are hand harvested and delicately processed, followed by a soft pressing so as to extract the richest and most aromatic must. This is then inoculated with yeasts and fermented at 15°C in stainless steel tanks. Lavi Carricante is characterised by a persistent bouquet of fresh fruit and aromatic herbs, providing pleasant and harmonic notes to the wine. Its enchanting acidity is perfectly renewed at each sip, confirming the great freshness and elegance.

DENOMINATION: IGP Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow.



BOUQUET: Wonderful notes of white melon blend with hints of flat peach and aromatic herbs.



TASTE: Dry and soft. Fruit notes are enhanced by a strong sapidity on the palate, with an exceptional long finish surrounded by hints of white pepper and sage.

HOW TO TASTE IT

FOOD MATCHING: Excellent with appetizers, raw fish, fish-based first and main courses, crustaceans.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 8-10 °C.

ON THE MARKET

ORIGIN OF THE NAME: A fantasy name celebrating in an authentic way the town of Vita, enhancing the deep connection with the centuries-old cult of the vine.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Carricante.

VINEYARD LOCATION: Between the hills of Vita and Salemi.

ALTITUDE: 330 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3.300.

YIELD Q/HA: 80.

HARVEST PERIOD: Late August.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Grapes are collected in crates, then immediately destemmed and softly pressed. The must is decanted at 8°C, placed with yeasts and fermented at 15°C in stainless steel tanks. The resulting wine remains on the lees until January with continuous mixing.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 3 years.

LAVI NERELLO MASCALESE



Warm, soft and fascinating. Nerello Mascalese is a vineyard of growing popularity in Sicily. It is characterised by a strong aromatic bouquet and a light and pleasant body. Grapes are hand harvested in 15 kg crates, so as to maintain their integrity. Maceration takes place in steel tanks with a maturity of 8-10 days, in order to ensure a good extraction of anthocyanins and aromatic substances. The identity of the wine is featured by floral and fruit notes, stressing its great finesse. Long finish, dense with feelings and typical tasting memories.

DENOMINATION: IGP Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Pale ruby red, vivid and bright.



BOUQUET: Intense notes of rose blend with hints of wild strawberry and raspberry.



TASTE: Warm and elegant, the sapidity highlights the aroma, providing great drinkability. Soft tannin and enveloping, with a long and harmonic finish.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with cold cuts and cheese, red meat-based main courses, grilled veal, roast chicken, game.

RECOMMENDED GLASS: Burgundy glass.

SERVING TEMPERATURE: 18 C°.

ON THE MARKET

ORIGIN OF THE NAME: A fantasy name celebrating in an authentic way the town of Vita, enhancing the deep connection with the centuries-old cult of the vine.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Nerello Mascalese.

VINEYARD LOCATION: Between the hills of Vita and Salemi.

ALTITUDE: 300 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3.300.

YIELD Q/HA: 80.

HARVEST PERIOD: Late August.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14% Vol.

AGEING POTENTIAL: 2-3 years.

VINIFICATION: Grapes are hand harvested in 15 kg crates. Fermentation in steel with maceration on skins at 25°C for 8-10 days.

REFINEMENT IN BOTTLE: 6 months.

RESILIENCE INSOLIA



Freshness, identity, enjoyment. An Insolia pure that shows to the best the varietal character of an old Sicilian vine, whose natural environment relies on the Western Sicily coasts. Grapes are hand harvested and processed in an oxygen-free environment, the soft pressing ensures the respect for the scents and for the acidity of the resulting must. Fragrant, mineral, Resilience Insolia is characterised by elegant notes of tropical fruit and hints of orange-blossom and citrus fruit. Medium-bodied and delicate, which make it a versatile white wine of absolute finesse.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Straw-yellow with green reflections.



BOUQUET: Intense and strong on the nose. Orange-blossom and jasmine notes are enriched by hints of yellow plum and citrus fruit.



TASTE: The mouthfeel is gentle and delicate, with an excellent balance between sapidity and acidity. The persistent finish enhances the drinkability of the wine.

HOW TO TASTE IT

FOOD MATCHING: Great with appetizers. It also pairs well with fried fish and fish carpaccio.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomba Bianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

ANNUAL PRODUCTION: 15.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Insolia.

VINEYARD LOCATION: Valle del Belice.

ALTITUDE: 100-400 m.a.s.l.

SOIL: Chalky.

TRAINING SYSTEM: Free-standing alberello system.

PLANTS/HA: 2.500-3.000.

YIELD Q/HA: 70.

HARVEST PERIOD: Second and third decade of September.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 13% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum limit.

VINIFICATION: Grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. The soft pressing ensures the respect for the aromas and the natural acidity of the musts. Then, clarification takes place at 12°C for 24 hours, followed by fermentation. The ageing in steel tanks for 4 months with frequent bâtonnages is useful to maintain regular suspension of the noble lees and restrict the usage of sulphites.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 4 years.

VINTAGE 2019



**BERLINER WINE
TROPHY - 2020**
Gold Medal

VINTAGE 2018



**BERLINER WINE
TROPHY - 2020**
Gold Medal



**MUNDUS VINI
2020**
Gold Medal

RESILIENCE GRILLO



Powerful, fresh, distinct. This Grillo wine pure perfectly reflects the epitome of a vine prince in this area of Western Sicily. It's one of the most popular label of the Colombia Bianca Resilience line of wines, expressing the value of hundred years of tradition in wine production, handed down from one generation to the next among Belice wine growers. The vineyards cultivated with traditional free-standing alberello training system allow us to have a limited production per vine. The soft pressing ensures the respect for the aromas and the natural acidity of the must. The following fermentation highlights its varietal character. Grillo Resilience is characterised by an elegant bouquet made of yellow pulped fruit plus subtle hints of tropical fruits. The great aromas and finesse make it a relevant white wine of excellent versatility.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright greenish yellow, lively and limpid.



BOUQUET: Enticing scents of citrus fruit and white-blossom that resemble the Sicilian countryside, alongside notes of yellow peach and white melon developing on delightful nuances of sage and wild mint.



TASTE: Fruity and sapid on the palate. The mouthfeel is perfectly balanced, with an excellent acidity that provides freshness and harmony.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with rich aperitifs of crostini garnished with fried vegetables. It matches perfectly with appetizers and fish-based first and main courses. It also pairs with white meat and sautéed vegetables.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomaba Bianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

ANNUAL PRODUCTION: 20.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Grillo.

VINEYARD LOCATION: Valle del Belice.

ALTITUDE: 100-600 m.a.s.l.

SOIL: Chalky.

TRAINING SYSTEM: Free-standing alberello system.

PLANTS/HA: 2.500-3.000.

YIELD Q/HA: 60-70.

HARVEST PERIOD: Mid-September.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum limit.

VINIFICATION: The grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. The soft pressing ensures the respect for the aromas and the natural acidity of the musts. Afterwards, the must undergoes static clarification at 12°C for 24 hours and it's subsequently fermented, so as to preserve the varietal characteristics. The ageing in steel tanks for 4 months with frequent bâtonnages is useful to maintain regular suspension of the noble lees and restrict the usage of sulphites.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: Good evolution over time. To drink within 4 years before commercial release.

VINTAGE 2021



5 STARS WINES
5 Stars



DECANTER
2022
Silver Medal

VINTAGE 2020



LUCA MARONI
2022
94 Points

RESILIENCE LUCIDO



Persistent, sapid with deliciously smoky notes. This Lucido pure is the main expression of one of the autochthonous white grape vines that best describes the history of Sicily. The unique variety and the wide range of aromas faithfully reflect the territory of origin, an enchanting place where the value of long lasting traditions for wine production is still rigorously pursued to this day. The soft pressing preserves the aromas along with the acidity of the must. The following fermentation is daily monitored and ensures the respect for the varietal character. Lucido Resilience is a wine from a distinct floral bouquet of jasmine, orange-blossom and elderflower, with pleasing fruit hints of white peach, grapefruit and melon. The elegance and finesse of this wine are evidence of absolute glamour and versatility.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow.



BOUQUET: Intense and strong on the nose. Notes of kiwi and melon blend with hints of elderflower, creating a fine and intriguing bouquet of aromas.



TASTE: The mouthfeel is smooth and gentle. Dry on the palate, with a moderate alcohol content. The sapidity highlights notes of fruit and flower distinctive of the wine. Perfectly balanced, with an excellent mouth endurance, tasty and persistent due to the distinct notes of orange-blossom and elderflower.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with fish dishes of Italian tradition. It also pairs with vegetables and risotto.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomba Bianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

ANNUAL PRODUCTION: 20.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Lucido.

VINEYARD LOCATION: Valle del Belice.

ALTITUDE: 100-400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Free-standing alberello system.

PLANTS/HA: 2.500-3.000.

YIELD Q/HA: 60-70.

HARVEST PERIOD: Second and third decade of September.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum limit.

VINIFICATION: The grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. The soft pressing ensures the respect for the aromas and the natural acidity of the musts. The must undergoes clarification at 12°C for 24 hours and subsequently fermented. These processes are daily monitored to highlight the varietal character. The ageing in steel tanks for 4 months with frequent bâtonnages is useful to maintain regular suspension of the lees and restrict the usage of sulphites.

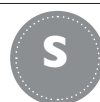
REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: Good evolution over time. To drink within 4 years before commercial release.

VINTAGE 2021



**BERLINER WEIN
TROPHY WINNER
TASTING 2022**
Gold Medal



**DECANTER
2022**
Silver Medal

RESILIENCE NERO D'AVOLA



Elegant, long lasting, distinct. This Nero d'Avola pure is the most faithful varietal expression of the black grape vine prince of Sicily. A wine that embraces the value of resilience, fully conveying the cult of sacrifice and dedication to vine cultivation, transmitted over the centuries by Belice farmers. Maceration in steel provides a complete extraction of polyphenolic substances, with a quick passage in the wood making it a well-balanced wine of strong character. Embracing, silky, Resilience Nero d'Avola releases a bouquet of vanilla and red berry scents mixed with zesty notes of coffee and cocoa. Its distinct persistence and elegance convey the concept of a powerful and long lasting red wine.

DENOMINATION: D.O.C. Sicilia

SENSORIAL ANALYSIS



COLOUR: Lively ruby red with brick red shades.



BOUQUET: Fresh and vivid on the nose, with red berry aromas, wild strawberries and raspberries, alongside notes of orange peels and oriental spices; a subtle hint of vanilla is perceived.



TASTE: A mouth-filling, warm wine, with pleasing tannic notes. The sapidity highlights spicy hints of pepper. The finish is long and persistent on notes of raspberry.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with first and main courses of Sicilian tradition. It also pairs with grilled meat and aged cheese.

RECOMMENDED GLASS: Bordeaux red glass.

SERVING TEMPERATURE: 16-18°C.

ON THE MARKET

ORIGIN OF THE NAME: It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomba Bianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

ANNUAL PRODUCTION: 20.000 bottles.

FORMAT: 75 cl, 1,5 L.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Nero d'Avola

VINEYARD LOCATION: Val di Mazara

ALTITUDE: 100-300 m.a.s.l.

SOIL: Chalky.

TRAINING SYSTEM: Free-standing alberello and guyot systems.

PLANTS/HA: 3000-4000.

YIELD Q/HA: 70.

HARVEST PERIOD: Mid-late September.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum limit.

VINIFICATION: The grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. After a soft pressing, fermentation takes place in contact with skins at controlled-temperature for two weeks, with daily pumping over and fulling. After racking, part of the wine undergoes malolactic fermentation in barriques for six months and finally blends with the part of the wine aged in steel.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: Good evolution over time.

VINTAGE 2020



**MUNDUS VINI
2021**
Gold Medal

VINTAGE 2019



**BERLINER WEIN
TROPHY 2020**
Gold Medal

RESILIENCE PERRICONE



Charming, distinct and pleasant. This Perricone pure is the authentic expression of a historic vine, nearly forgotten yet returning into the Sicilian wine scene thanks to its strong and firm character. After a soft pressing, grapes are fermented in contact with skins at controlled-temperature for two weeks. The passage in wood for about six months facilitates maturation, by refining the taste and enriching it of sumptuous scents of fruit. Sapid, embracing, Perricone Resilience is characterised by an elegant bouquet of undergrowth and remarkable spicy notes. The great aromas and persistence offer an important red wine with strong versatility.

DENOMINATION: D.O.C. Sicilia

SENSORIAL ANALYSIS



COLOUR: Bright ruby red with bordeaux shades.



BOUQUET: Inviting and embracing on the nose. Notes of dried fruits and black cherry mingle with pleasing scents of aromatic herbs and pink pepper.



TASTE: A mouth-filling, ample and sapid wine, with a soft and silky tannin that perfectly accompanies the aromatic bouquet. The finish is long, persistent and rich in spicy notes.

HOW TO TASTE IT

FOOD MATCHING: Excellent with game-based first and main courses, such as lasagne with meat sauce, meatloaf, pork loin. Ideally served with cold cuts-based aperitifs and aged cheese.

RECOMMENDED GLASS: Bordeaux red glass.

SERVING TEMPERATURE: 16-18°C.

ON THE MARKET

ORIGIN OF THE NAME: It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomba Bianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

ANNUAL PRODUCTION: 27.000 bottles.

FORMAT: 75 cl, 1,5 L.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Perricone.

VINEYARD LOCATION: Val di Mazara.

ALTITUDE: 100-300 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Free-standing alberello or guyot systems.

PLANTS/HA: 3.000-4.000.

YIELD Q/HA: 70.

HARVEST PERIOD: Late September, early October.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum limit.

VINIFICATION: The grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. After a soft pressing, fermentation takes place in contact with skins at controlled-temperature for two weeks, with daily pumping over and fulling. After racking, part of the wine undergoes malolactic fermentation in barriques for six months and finally blends with the part of the wine aged in steel.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: Good evolution over time.

VINTAGE 2021



**BERLINER WEIN
TROPHY
WINNER TASTING
2022**

Gold Medal



**5 STARS WINES
2022**
5 Stars



**MUNDUS VINI
SUMMER
TASTING 2022**
Gold Medal

VITese GRILLO



Sapid, solid and fascinating. This is a Grillo pure made from grapes processed using organic agriculture. The resulting wine highlights the best qualities of such grape variety. Grapes are hand harvested and then softly pressed. Then the must undergoes static clarification. Fermentation takes place at 16°C, followed by the ageing in stainless steel tanks for about 4 months. Due to a careful processing in all the stages of vinification, the resulting wine is featured by a special charm, enhancing its distinct bouquet of citrus fruit and orange-blossom.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow, smooth.



BOUQUET: Typical notes of spices, white pepper and sage mingle with pleasing hints of yellow peach and white melon.



TASTE: Sapid, intense. Fresh and strong on the palate. The great acidity increases the varietal aromas.

HOW TO TASTE IT

FOOD MATCHING: Excellent with aperitifs, raw fish, crustaceans, boiled vegetables, risotto, grilled blue fish.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Grillo.

VINEYARD LOCATION: Valle del Belice.

ALTITUDE: 480 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 80.

HARVEST PERIOD: Late August – second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Soft pressing of grapes, clarification of the must at low temperatures for 24 hours. Fermentation takes place at 16°C using selected yeasts. Ageing in stainless steel tanks for about 4 month.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

VINTAGE 2021



**BERLINER WEIN
TROPHY
WINNER TASTING
2022**
Gold Medal



**5 STARS WINES &
WINE WITHOUT
WALLS**
5 Stars

VITese LUCIDO



Virtuosity, authenticity, lightness. A 100% organic Lucido of absolute value and elegance, full-bodied with enticing notes of aromatic herbs, rosemary and sage. Such varietal characteristics best describe an autochthonous Sicilian vine with a strong personality, cultivated only on high hills. Among the main representative labels of Colomba Bianca production specialization, Vitese Lucido is characterised by a refreshing and sapid bouquet of white pulped fruit. Pleasant, fine and easy to drink.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Limpid straw-yellow, clear and smooth.



BOUQUET: Pleasing notes of yellow fruit, apricot and peach marry enticing scents of aromatic herbs, such as rosemary and sage, with the mildest touch of inviting citrus-fruit flavour.



TASTE: Light-bodied thanks to the aromatic range of fruit and flavours. Vivid and delightfully fresh. The brief savoury on the mouth perfectly balances the sweetish tones. A direct wine, with a good balance.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with fish-based first and main courses. It also pairs with white meat and vegetable cream.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 8-10°C

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Lucido.

VINEYARD LOCATION: Vita-Segesta.

ALTITUDE: 400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 100.

HARVEST PERIOD: Around the first and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Soft pressing of grapes, clarification of the must at 12°C for 24 hours. Fermentation takes place at 16°C using selected yeasts. Ageing in stainless steel tanks for about 5 month.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

VINTAGE 2021



**BERLINER WEIN
TROPHY
WINNER TASTING
2022**
Gold Medal

VITese ZIBIBBO



Aromatic, fresh, inviting. A white wine made of Zibibbo grapes, one of the most distinct Sicilian vine. A rounded, embracing wine, resulting from a unique pedoclimatic environment that fully conveys the value of varietal character. Vitese Zibibbo is marked by a pleasant and fruity bouquet of white peach, apricot and pineapple with subtle hints of orange blossoms and jasmine. A wonderfully harmonious wine, showing great complexity of aromas with long and persistent finish.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Limpid straw-yellow.



BOUQUET: Attractive citrus-fruit aromas of lemon and cedar mingle with subtle hints of apricot and pineapple.



TASTE: The palate is delightfully soft. Sapidity is calibrating with sweetness, making the wine harmonious and intriguing. The finish is long and persistent.

HOW TO TASTE IT

FOOD MATCHING: It derives from the homonymous farm located in Vita, municipality in Trapani.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Zibibbo.

VINEYARD LOCATION: Vita-Segesta.

ALTITUDE: 400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 3.000.

YIELD Q/HA: 70.

HARVEST PERIOD: Mid-late September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: After a soft pressing of grapes (around 0,2 bar), the must is clarified at 12°C for 24 hours. Fermentation takes place at low temperatures, enhancing the varietal aromas.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

VINTAGE 2021



DWWA
(Decanter World
Wine Awards)
2022
Bronze Medal

VINTAGE 2020



LUCA MARONI
2022
93 Points



DWWA
(Decanter World
Wine Awards)
2021
Bronze Medal

VITese CHARDONNAY



Fruity, embracing and harmonious. Chardonnay Vitese is a complex wine, the combination of a great international grape variety and Sicilian terroir. An organic wine of great expression. Vinification of grapes takes place in a partially oxygen-free environment; the must is obtained by a soft pressing, then naturally decanted and clarified. Fermentation occurs at controlled-temperature for ten days. The usage of stainless steel tanks helps preserving the organoleptic characteristics of the variety. The resulting wine consists of a great aromatic bouquet of enticing notes of yellow pulped fruit alongside green apple and kiwi. The potential of the wine is enhanced by the great acidity and elegance.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright greenish-yellow, vivid.



BOUQUET: Gentle scents of yellow pulped fruit alongside green apple and kiwi. Floral notes of jasmine and lavender are also perceived.



TASTE: the mouthfeel is enveloping and soft, with excellent acidity that highlights the scents.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with vegetables risotto, steamed asparagus, crustaceans, fish-based first and main courses.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Chardonnay.

VINEYARD LOCATION: High hills between Vita and Segesta.

ALTITUDE: 550 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 3.300.

YIELD Q/HA: 90.

HARVEST PERIOD: Third decade of August.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 13% Vol.

AGEING POTENTIAL: 2 years.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Vinification of grapes takes place in a partially oxygen-free environment; the must is obtained by a soft pressing, then naturally decanted and clarified. Fermentation occurs in controlled-temperature (16°C) stainless steel tanks.

REFINEMENT IN BOTTLE: 3 months before commercial release.

VITese SAUVIGNON BLANC



Vibrant, fresh, harmonious. Vitese Sauvignon Blanc is the authentic expression of one of the most popular and welcomed international white grape variety in the world. Luscious, delicate, this Sauvignon Blanc pure is characterised by an intense olfactory impact, affecting the aromatic range of scents of orange-blossom and aromatic herbs that convey a gentle and elegant personality. A wine that shows great varietal expression with a refined structure and persistence.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright greenish-yellow, clear. Low intensity.



BOUQUET: A young wine showing great complexity. Fruit scents of white peach and pear mingle with notes of orange-blossom and aromatic herbs.



TASTE: Light and soft on the palate. The mouthfeel is dry with subtle acidity that perfectly matches the scents of orange-blossom and sage, providing excellent balance in every mouthful.

HOW TO TASTE IT

FOOD MATCHING: Ideally serves with fish-based first and main courses. It also pairs with vegetables, soups and blanched vegetables.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Sauvignon Blanc.

VINEYARD LOCATION: Vita.

ALTITUDE: 500 m.a.s.l.

SOIL: Chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 100.

HARVEST PERIOD: Around the first and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Grapes are gently destemmed and allowed to macerate for a short period. After a soft pressing, the must obtained is clarified through settling. This is followed by fermentation at low temperatures, then the must is aged on lees.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

VITese ROSÉ



Light, sapid and mineral. A delicate and fine rosé, 100% Nerello Mascalese, coming from one of the main distinct red grape variety of Sicily that provided wonderful assorted nuances. The result is an intense organic wine of opulent notes, showing great uniqueness. Grapes are hand harvested and vinified in white in short contact with skins, through soft pressing. Fresh and embracing, Vitese Rosé shows a wide aromatic range and a fine structure. Remarkable fruit scents rich in herbs, spices and flowers offer a unique and extraordinary pleasing sensory experience.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Antique rose.



BOUQUET: Fresh and delicate on the nose. Enticing aromas of Sicilian citrus fruit mingle with floral notes of jasmine alongside fruit tones of green apple, melon and yellow peach.



TASTE: The mouthfeel is fruity, light and well-balanced, with remarkable notes of white peach, elderberry and passion fruit.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with light and delicate dishes. It pairs with fish-based appetizers and main courses; it also goes well with white meat and boiled vegetables.

RECOMMENDED GLASS: Flûte glass with a wider bowl.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Nerello Mascalese.

VINEYARD LOCATION: Among the hills of Vita, Calatafimi and Segesta.

ALTITUDE: 500/600 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 100.

HARVEST PERIOD: Third week of August.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Grapes are gently destemmed and allowed to macerate for a short period. Then soft pressed, while the must obtained is clarified through settling.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

VINTAGE 2020



GILBERT & GAILLARD 2020
Gold Medal

VITese NERO D'AVOLA



Embracing, fruity and harmonious. A Nero d'Avola pure made from grapes processed in certified organic agriculture. The sophistication and great expression of the tannin define this great Sicilian variety. Grapes are hand harvested and undergo pre-fermentation cold maceration, allowing the extraction of the sweet tannins and aromatic substances. A second fermentation takes place at 26°C, regularly monitored for achieving the organoleptic characteristics typical of the wine. Nero d'Avola Vitese has a distinct bouquet of fruit notes and spices that combine with floral hints of rose. This is a wine that has won many prestigious awards thanks to its elegance and attractiveness.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Pronounced ruby red, crystalline.



BOUQUET: Enticing scents of blackberry and cherry open up with overtones of spices and floral notes.



TASTE: Dry and enveloping on the palate, marked by fruit notes. The tannin is soft and elegant. The finish is long and harmonious, confirming the great structure.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with aperitifs, meat-based first and main courses, cold cuts and semi-aged cheese.

RECOMMENDED GLASS: Small-sized, Balloon glass.

SERVING TEMPERATURE: 16-18 °C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Nero d'Avola.

VINEYARD LOCATION: Vita.

ALTITUDE: 300-400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 70.

HARVEST PERIOD: Around the first and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14% Vol.

VINIFICATION: Grapes are hand harvested in small 20 Kg crates between late August and early September. Maceration of skins takes place at low temperatures for two days, allowing the extraction of the sweet and delicate tannins, as well as the colour. Alcoholic fermentation occurs at 26°C for around 12 days.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: 3 years.

VINTAGE 2021



BIODIVINO 2022

Gold Medal

VITese SYRAH



Full-bodied, fruity and intense. A Syrah pure obtained from grapes processed in certified organic agriculture. An international vine with an attractive range of aromas, typical of Sicilian history. The clayey soil is suited for creating a wine aromatically complex and rich in structure. Alcoholic fermentation is followed by malolactic fermentation, making the wine soft and mouth-filling. The final result is a wine with a complex bouquet and a persistent palate, confirming its majesty and elegance.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Hazy ruby red with purplish reflections.



BOUQUET: Enticing scents of wild berries and plum, surrounded by peaks of spices, such as black pepper.



TASTE: Warm and full-bodied, the tannin is soft and exquisitely mouth-filling. The acidity highlights the aromas, while the finish is long and pleasant.

HOW TO TASTE IT

FOOD MATCHING: Excellent with aperitifs, cold cuts, red meat and aged cheese.

RECOMMENDED GLASS: Burgundy glass.

SERVING TEMPERATURE: 16-18 °C

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Syrah.

VINEYARD LOCATION: High plateau between Marsala and Salemi.

ALTITUDE: 100-200 m.a.s.l.

SOIL: Medium-texture, clayey.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 80.

HARVEST PERIOD: Mid-September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14% Vol.

VINIFICATION: Grapes are hand harvested, gently destemmed and undergo cold maceration prior alcohol fermentation. Once malolactic fermentation takes place, the wine is then aged in steel tanks for 3 months.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: 3 years.

VITese CABERNET SAUVIGNON



Harmonious and delicate. A Cabernet Sauvignon pure of international variety, whose vines perfectly suited our lands thanks to the favourable pedoclimatic conditions of the hills. When perfect maturation is achieved, grapes are gently hand harvested. Then, alcoholic fermentation takes place in contact with skins at 25-27°C for 12 days. The resulting wine carries out malolactic fermentation. These operations are useful to produce a wine that is smooth and well-balanced, making a product of great structure and charm.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Pronounced violaceous red, impenetrable.



BOUQUET: Velvety notes of blackberry and raspberry mingle with subtle hints of plum and red figs.



TASTE: Smooth and silky on the palate, with inviting fruit notes. The elegance of the tannin provides great charm, while the persistence is long and pleasant.

HOW TO TASTE IT

FOOD MATCHING: Perfectly sumptuous with red meat, poultry, rabbit, cold cuts and semi-aged cheese.

RECOMMENDED GLASS: Big-sized, Balloon glass.

SERVING TEMPERATURE: 16-18 °C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Cabernet Sauvignon.

VINEYARD LOCATION: Segesta.

ALTITUDE: 250 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 80.

HARVEST PERIOD: Late harvest, maturity reached around late September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14% Vol.

VINIFICATION: Grapes are hand harvested when perfectly ripe, then gently destemmed. Alcoholic fermentation with skins at 26-27°C for 12 days, followed by malolactic fermentation with selected bacteria.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: 3 years.

VINTAGE 2020



**EMOZIONI DEL
MONDO 2021**
Gold Medal

PRINCIPE DI GRANATEY GRILLO



Vibrant, sapid, Mediterranean. This Grillo pure fully represents the varietal character of one of the main distinct white grape vines of Western Sicily, spread especially in the area of Trapani. Grapes are carefully hand harvested and then processed in the winery through soft pressing. The following fermentation takes place at controlled-temperature for about 12 days. Pleasant and delicate: Grillo Principe di Granatey is distinguished by elegant scents of yellow pulped fruit, turning every sip into a memorable experience.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow, vivid.



BOUQUET: Remarkable scents of yellow pulped fruit blend with floral aromas of jasmine.



TASTE: Balanced and light. Fruit flavours are harmonious on the palate due to the great sapidity.

HOW TO TASTE IT

FOOD MATCHING: Excellent in partnership with aperitifs, appetizers, grilled fish, white meat.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 10-12°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from a fantasy story based on a prince living in the area of Granatello (Campobello di Mazara) during the XIX century.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Grillo.

VINEYARD LOCATION: Hills between Salemi and Selinunte.

ALTITUDE: 100-300 m.a.s.l.

SOIL: Medium-texture, clayey.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 3300.

YIELD Q/HA: 100.

HARVEST PERIOD: Mid-September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum level.

VINIFICATION: Soft pressing and static clarification of the must at 12°C for 24 hours. Fermentation occurs at 16°C. Ageing in stainless steel tanks for about 5 months.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

VINTAGE 2019



SAKURA
Silver Medal

VINTAGE 2018



**CONCORSO
VENERE
CALLIPIGIA**
Gold Medal

PRINCIPE DI GRANATEY LUCIDO



A fragrant wine with strong personality, fully loyal to the varietal characteristics of one of the main autochthonous vine in Western Sicily, grown on high hill. Grapes are hand harvested are softly pressed, then the must undergoes a static clarification. The following fermentation takes place at 16°C and ageing occurs in stainless steel tanks for three months. Elegant and harmonious, Lucido Principe di Granatey is characterised by a floral bouquet of jasmine and orange-blossom combined with scents of white pulped fruit. An organic wine of legendary elegance and versatility, perfectly suitable to any type of occasion.

DENOMINATION: I.G.P. Terre Siciliane.

ANALISI ENO-SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow with green reflections.



BOUQUET: Intense on the nose. Notes of white peach and melon mingle with scents of jasmine and orange-blossom.



TASTE: The mouthfeel is dry and balanced. The aromas of bouquet are enhanced by the great sapidity. The finish is long and intense.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with fish-based appetizers, first and main courses. It also pairs with white meat.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 10-12°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from a fantasy story based on a prince living in the area of Granatello (Campobello di Mazara) during the XIX century.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Lucido.

VINEYARD LOCATION: High hill.

ALTITUDE: 300-500 m.a.s.l.

SOIL: Medium-texture, clayey.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 3.300.

YIELD Q/HA: 100.

HARVEST PERIOD: Second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum level.

VINIFICATION: Soft pressing and static clarification of the must at 12°C for 24 hours. Fermentation at 16°C. Ageing in stainless steel tanks for about five months.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

PRINCIPE DI GRANATEY ROSÉ



Firm, intense, with strong character. A Nero d'Avola pure that enhances the varietal characteristics of the vine telling the story and tradition of our hills. Grapes are hand harvested when perfectly ripe (this process is typical of white wines). Fermentation takes place in contact with skins for two weeks, followed by ageing in stainless steel tanks until it is time to bottle. Authentic, distinct, Nero d'Avola Principe di Granatey is dominated by delightful scents of wild berries combined with notes of oriental spices. A beautiful rosé with great structure and harmony.

DENOMINATION: I.G.P. Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Antique rose.



BOUQUET: Bouquet of pink grapefruit, red fruit and cherry blossom.



TASTE: Fine and elegant on the palate, with excellent acidity and good persistence.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with appetizers, white meat, game, fish-based first and main courses, crustaceans.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 10-12°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from a fantasy story based on a prince living in the area of Granatello (Campobello di Mazara) during the XIX century.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Nero d'Avola.

VINEYARD LOCATION: High hill, land of Campobello di Mazara.

ALTITUDE: 300-500 m.a.s.l.

SOIL: Medium-texture, clayey.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 100.

HARVEST PERIOD: First and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

VINIFICATION: Grapes are crushed and allowed to macerate under press, in contact with skins at cold temperatures for a few hours, followed by a delicate pressing. After natural settling, alcoholic fermentation takes place in steel tanks at controlled-temperature of 16°C.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

PRINCIPE DI GRANATEY NERO D'AVOLA



Firm, intense with strong character. A Nero d'Avola pure that enhances the varietal characteristics of the vine, telling the story and tradition of our hills. Grapes are hand harvested when perfectly ripe. Fermentation takes place in contact with skins for two weeks, followed by ageing in stainless steel tanks until it is time to bottle. Authentic, distinct, Nero d'Avola Principe di Granatey is dominated by delightful scents of wild berries combined with notes of oriental spices. A beautiful red wine with great structure and harmony.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright ruby red, dense and impenetrable.



BOUQUET: Firm and intense on the nose. Enticing notes of red fruit and sour cherry surrounded by the subtle touch of spices.



TASTE: The mouthfeel is direct with great structure. Smooth tannin, soft and lively, perfectly combined with notes of fruit.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with aperitifs, cold cuts and cheese. It also pairs with meat.

RECOMMENDED GLASS: Big-sized, Balloon glass.

SERVING TEMPERATURE: 18°C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from a fantasy story based on a prince living in the area of Granatello (Campobello di Mazara) during the XIX century.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Nero d'Avola.

VINEYARD LOCATION: High plain, land of Campobello di Mazara.

ALTITUDE: 150-350 m.a.s.l.

SOIL: Medium-texture, clayey.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 90.

HARVEST PERIOD: Second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14% Vol.

VINIFICATION: Grapes are monitored and hand harvested only after achieving a perfect degree of maturation; gently pressed and fermented in contact with skins for two weeks at controlled-temperature of 26-28°C. Then, wine is aged in stainless steel tanks until bottling.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2-3 years.



PRINCIPE DI GRANATEY SYRAH

Fruity, zesty and full-bodied. A Syrah pure that properly represents Sicily. The mouthfeel is elegant and persistent, the result of a careful and special process that focuses on raw material, with the pure expression of varietal characters. Grapes are hand harvested and softly destemmed, before facing maceration, from which it takes on the bright ruby red colour. The following fermentation, regularly controlled, provides beautiful organoleptic characteristics and an aromatic bouquet to the wine, whose elegance and gracefulness confirm its versatility and charm.

DENOMINATION: I.G.P. Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Pronounced ruby red, smooth.



BOUQUET: Pleasing notes of wild berries, strawberries and blackberries mingle with spicy flavours of black pepper and rosemary.



TASTE: Full-bodied, with light sweet notes that perfectly blend with the astringency of the tannin. Great sapidity which enhances the fruit notes.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with cold cuts, semi-aged cheese, meat-based first and main courses.

RECOMMENDED GLASS: Small-sized, Balloon glass.

SERVING TEMPERATURE: 16-18 °C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from a fantasy story based on a prince living in the area of Granatello (Campobello di Mazara) during the XIX century.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Syrah.

VINEYARD LOCATION: High plain, land of Campobello di Mazara.

ALTITUDE: 300 m.a.s.l.

SOIL: Medium-texture, clayey.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 80.

HARVEST PERIOD: Mid-September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 14% Vol.

VINIFICATION: Grapes are hand harvested and gently destemmed before maceration of the skins takes place. After malolactic fermentation occurs, the wine is aged in steel tanks for 4 months.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 3 years.

595 SPUMANTE METODO CLASSICO CHARDONNAY MILLESIMATO



Lively, distinct and mineral. This brut Chardonnay pure, made with the classic method, genuinely reflects the international grape variety that has always been coupled with bubbles. Scenting and mouth-filling, Chardonnay 595 is characterised by an enchanting fine perlage. The soft and gradual pressing of whole clusters, as in the Champagne tradition, ensures the respect for flavours and the acidity of the must. Then, the liqueur de tirage is added, starting refermentation and followed by ageing on lees for at least 36 months. The elegant range of aromas, rich in jasmine, lime and acacia alongside scents of vanilla and bread crust is embracing, turning every sip into a passionate sensory experience.

SENSORIAL ANALYSIS



COLOUR: Straw-yellow with green reflections.



BOUQUET: Enticing scents of bread crust mingle with aromas of cream and vanilla.



PERLAGE: Fine and persistent.



TASTE: The scents perceived on the nose follow through on the palate. Sapid and mineral, great persistence in the finish. A spumante of excellent balance.

HOW TO TASTE IT

FOOD MATCHING: Ideally served as aperitif. Excellent with fish-based first and main courses. It also pairs with seasonal vegetables and typical Mediterranean dishes.

RECOMMENDED GLASS: flûte glass with a wider bowl.

SERVING TEMPERATURE: 6-8° C.

ON THE MARKET

ORIGIN OF THE NAME: It recalls the altitude of the original vineyards.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (horizontal).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Chardonnay.

VINEYARD LOCATION: Between the hills of Vita and Salemi.

ALTITUDE: 500-600 m.a.s.l.

SOIL: Chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 4.000.

YIELD Q/HA: 9.

HARVEST PERIODLE: Second week of August.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum level.

FOAM FORMATION: Chardonnay grapes are hand harvested and accurately processed. The pressing is soft and gradual, with the only extraction of the top quality must. First, basic wines blend together in order to reach the ultimate Cuvée. Once the liqueur de tirage is added, refermentation starts, while bottling takes place in traditional champagne bottles, sealed with crown

caps. This is the stage where second fermentation occurs at 14°C for 30 days, with a rest on lees for about 24/36 months. When disgorging, the liqueur de expédition is added and finally capped and packaged.

REFINEMENT IN BOTTLE: 36/40 months after disgorgement.

AGEING POTENTIAL: 3 years after disgorgement.



595 SPUMANTE METODO CLASSICO NERO D'AVOLA ROSÉ MILLESIMATO

Smooth, mouth-filling and balanced. A brut rosé made with the classic method, fine and persistent. A Nero d'Avola pure, epitome of the scents and aromas of Sicilian hills, fully representative of the territory of origin. One among the most popular Cuvée of Colomba Bianca, it comes from selected vineyards typically suited for the production of spumante-based grapes. Noble, gentle, Rosé 595 is characterised by a silky and mellow perlage leading to warm flavours of red fruit combined with fragrances of yeast and brioche.

SENSORIAL ANALYSIS



COLOUR: Antique rose, brilliant.



BOUQUET: Enticing notes of raspberry, strawberry and cherry mingle with scents of dried fruit and yeast.



PERLAGE: Fine and persistent.



TASTE: Structured body, fresh and lightly sapid. Pleasant and zesty, with a good persistence on the finish.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with fish-based aperitif and appetizers, game and white meat.

RECOMMENDED GLASS: Flûte glass with a wider bowl.

SERVING TEMPERATURE: 6-8 °C.

ON THE MARKET

ORIGIN OF THE NAME: It recalls the altitude of the original vineyards.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (horizontal).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Nero d'Avola.

VINEYARD LOCATION: Between the hills of Vita and Salemi.

ALTITUDE: 500-600 m.a.s.l.

SOIL: Chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 4.000.

YIELD Q/HA: 10.

HARVEST PERIODLE: Third week of August.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum level.

FOAM FORMATION: Nero d'Avola grapes are hand harvested and accurately processed. The pressing is soft and gradual, with the only extraction of the top quality must. First, basic wines blend together in order to reach the ultimate Cuvée. Once the liqueur de tirage is added, refermentation starts, while bottling takes place in traditional champagne bottles sealed with crown caps. This is the stage where second fermentation occurs, at 14°C for 30 days, with a rest on lees for about 24/36 months. When disgorging, the liqueur

de expédition is added and finally capped and packaged.

REFINEMENT IN BOTTLE: 36/40 months.

AGEING POTENTIAL: 3 years after disgorgement.

LAVI SPUMANTE BLANC DE NOIR NERELLO MASCALESE



Sapid, fragrant, balanced. A brut Nerello Mascalese pure, one of the main distinct red grape varieties of Sicily. Light, good tannin, Lavi Brut Blanc de Noir is characterised by a delicate and elegant perlage. Remarkable scents of white pulped fruit and cherry blossoms recall the features of a sparkling wine with a wide range of aromas, that will satisfy even the most demanding palates.

DENOMINATION: I.G.P. Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Straw-yellow with green reflections.



BOUQUET: Fine and elegant on the nose. Scents of rose and wild violets are surrounded by fruit notes of blueberry, green apple and cherry blossoms.



PERLAGE: Fine and persistent.



TASTE: Harmonious and lively. The great sapidity highlights the bouquet, resulting fresh and light.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with fish-based first courses. It also pairs with fresh cheese.

RECOMMENDED GLASS: Half flute glass.

SERVING TEMPERATURE: 6-8 °C.

ON THE MARKET

ORIGIN OF THE NAME: A fantasy name celebrating in an authentic way the town of Vita, enhancing the deep connection with the centuries-old cult of the vine.

ANNUAL PRODUCTION: 20.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Nerello Mascalese.

VINEYARD LOCATION: Valle del Belice.

ALTITUDE: 300-500 m.a.s.l.

SOIL: Medium-textured, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3.300.

YIELD Q/HA: 80.

HARVEST PERIODLE: Third week of August.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum level.

FOAM FORMATION: The wines composing the Cuvée are refermented with the traditional Martinotti or Charmat method. The process occurs in autoclave at 16°C for 15 days, with additional rest on lees promoted by frequent bâtonnages. Subsequently, wine is filtered and bottled. The feature of this method implies that all the procedures following refermentation, including bottling, are done in isobaric conditions.

REFINEMENT IN BOTTLE: 2 months before commercial release.

AGEING POTENTIAL: 2 years.



**BERLINER WINE
TROPHY 2022
WINNER TASTING**
Gold Medal

LAVI SPUMANTE BRUT NATURE CHARDONNAY



Dry, fruity and elegant. A sparkling brut made of 100% Chardonnay grapes. The accurate selection of the best vineyards and the perfect pedoclimatic condition of Valle del Belice hills are fully integrated in creating this delicate sparkling wine of great Sicilian character. The temperature range between day and night, typical of these altitudes, allows grapes to achieve a perfect aromatic composition for high-quality sparkling wine basics. Lavi spumante Chardonnay is the authentic expression of a white pulped fruit bouquet with sweet notes of white flowers. Bursting with freshness, it offers a surplus of elegance.

SENSORIAL ANALYSIS



COLOUR: Limpid straw-yellow, brilliant.



BOUQUET: Pleasing notes of yellow fruit and spices are wonderfully combined with enticing scents of thyme and sage.



PERLAGE: Fine and persistent.



TASTE: Dry and sapid. The great acidity and persistence enhances the aromas perceived on the nose.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with aperitifs, crudités of fish, crustaceans and fresh cheese.

RECOMMENDED GLASS: Half flûte glass.

SERVING TEMPERATURE: 6-8 °C.

ON THE MARKET

ORIGIN OF THE NAME: A fantasy name celebrating in authentic way the town of Vita, enhancing the deep connection with the centuries-old cult of the vine.

ANNUAL PRODUCTION: 20.000 bottles.

FORMAT: 75 cl, 1,5 L (Magnum).

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Chardonnay.

VINEYARD LOCATION: Among the hills of Vita, Segesta and Calatafimi.

ALTITUDE: 500/600 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 4.000.

YIELD Q/HA: 80.

HARVEST PERIODLE: Late August.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum level.

VINIFICATION: Soft pressing of grapes. Fermentation and ageing in small tanks at controlled-temperature. Refermentation takes place using Martinotti technique for 10 days at low temperatures, so as to ensure fragrance and elegance.

REFINEMENT IN BOTTLE: 2 months before commercial release.

AGEING POTENTIAL: 2 years



GILBERT&GAILLARD
2020
Gold Medal

LAVI SPUMANTE EXTRA DRY GRILLO



Elegance, freshness and harmony. An extra dry sparkling wine made of Grillo grapes, one of the main vine symbols of the Sicilian wine tradition, in perfect symbiosis with the territory of origin. Among the top wines of Colomba Bianca, this Cuvée pure is made of hand harvested grapes that are processed through the Charmat method. Sapid, balanced, Lavi Grillo is marked by a fine and persistent perlage. Enticing notes of flowers and the wide aromatic range makes it suitable for jovial and friendly occasions.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Straw-yellow.



BOUQUET: Intense and fresh. Enticing notes of yellow fruit, jasmine and elderberry.



PERLAGE: Fine and persistent.



TASTE: The scents perceived on the nose return in the flavour. Sapid and mineral, with pleasing notes of white melon and mixed citrus fruit alongside scents of elderberry, sage and jasmine.

HOW TO TASTE IT

FOOD MATCHING: Excellent with fish-based first and main courses. It also pairs with vegetable cream and white meat.

RECOMMENDED GLASS: Half flute glass.

SERVING TEMPERATURE: 6-8° C.

ON THE MARKET

ORIGIN OF THE NAME: A fantasy name celebrating in an authentic way the town of Vita, enhancing the deep connection with the centuries-old cult of the vine.

ANNUAL PRODUCTION: 80.000 bottles.

FORMAT: 75 cl, 1,5 L (Magnum).

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Grillo.

VINEYARD LOCATION: Between the hills of Vita and Salemi.

ALTITUDE: 500-600 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 4.000.

YIELD Q/HA: 60.

HARVEST PERIODLE: First week of September.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum level.

FOAM FORMATION: The wines composing the spumante Lavi Grillo are produced by a careful selection of hand harvested grapes, vinified at low temperatures. The following sparkling procedure takes place in autoclave at controlled-temperature of 16°C for 15 days, according to the traditional Charmat method, with a rest on lees promoted by frequent bâtonnages. During the next stage, wine is filtered and bottled. The feature of this method implies that all procedures following fermentation, including bottling, are done in isobaric conditions.

REFINEMENT IN BOTTLE: 2 months before commercial release.

AGEING POTENTIAL: 2 years.



**VINITASTE
BY MONDE
SELECTION 2022**
Gold Medal



**MONDE
SELECTION 2022**
Gold Medal



**EFFERVESCENT
DU MONDE**
Gold Medal



**BERLINER WINE
TROPHY 2022
WINNER TASTING**
Gold Medal

LAVI SPUMANTE DEMI SEC ZIBIBBO



Fruity, floral and elegant. A Demi Sec sparkling wine made of Zibibbo grapes, with pleasing and remarkable scents that enhance the authentic soul of this autochthonous vine. This Cuvée comes from hand harvested grapes and processed into sparkling wine through the Charmat method. Sapid, well-balanced, Lavi Zibibbo is characterised by a fine and persistent perlage. The intense floral notes and the wide aromatic range make it suitable for jovial and friendly occasions. A sparkling wine with a distinct bouquet of pleasing and fruit notes of white peach, apricot and pineapple alongside subtle hints of orange blossoms and jasmine. It is aromatically complex with a long and persistent finish, creating a wine that is harmonious and glamorous.

SENSORIAL ANALYSIS



COLOUR: Limpid straw-yellow.



BOUQUET: Initial scents of pleasing, citrusy shades of lemon and cedar blend with the softness of fruit aromas of apricot and pineapple.



TASTE: Soft and pleasant on the palate. Sweetness and sapidity are perfectly balanced, creating a wine that is harmonious and appealing. The finish is long and persistent.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with quiches, fish-based first and main courses. It also pairs well with chocolate.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 6-8 °C.

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

ANNUAL PRODUCTION: 35.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Zibibbo.

VINEYARD LOCATION: Vita-Segesta.

ALTITUDE: 400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning

PLANTS/HA: 3.000.

YIELD Q/HA: 70.

HARVEST PERIODLE: Mid-late September.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum level.

FOAM FORMATION: Grapes are hand harvested around late August. After a soft pressing (around 0,2 bar) the must is clarified for 24 hours at 12°C. It is then fermented at low temperatures, so as to enhance varietal aromas. Foam formation is performed using the Charmat method.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

LAVÌ SPUMANTE EXTRA DRY NERO D'AVOLA ROSÉ



A mouth-filling, fruity and harmonious 100% Nero d'Avola sparkling wine. An Extra Dry enhancing the pure expression of this vine prince of Sicily. Among the top wines of Colomba Bianca, this Cuvée pure comes from grapes particularly suitable for foam formation in accordance with the traditional Martinotti or Charmat method. Sapid, delicate, Lavì Rosé is a top-quality product, fully reflecting the territory of origin, with a long and firm persistence. The floral bouquet and the intense aromatic notes release a wine extremely charming and versatile.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright purple rose, limpid.



BOUQUET: Intense, pervasive. Enchanting fruit notes of strawberry and raspberry.



PERLAGE: Fine and persistent.



TASTE: The aromas perceived on the nose follow through on the palate. The mouthfeel is distinctly sapid, which enhances the aromatic profile: fresh and light.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with fish-based first and main courses. Excellent with aperitifs and with fresh cheese-based appetizers.

RECOMMENDED GLASS: Half flûte glass.

SERVING TEMPERATURE: 6-8 °C.

ON THE MARKET

ORIGIN OF THE NAME: A fantasy name celebrating an authentic way the town of Vita, enhancing the deep connection with the centuries-old cult of the vine.

ANNUAL PRODUCTION: 20.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Nero d'Avola.

VINEYARD LOCATION: Between the hills of Vita and Salemi.

ALTITUDE: 500-600 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 4.000.

YIELD Q/HA: 60.

HARVEST PERIODLE: Third week of August.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11% Vol.

VINIFICATION: These Nero d'Avola grapes suitable for Cuvée Lavì are processed with great attention and care, in order to produce sparkling wine basics that will be processed through the Martinotti or Charmat method. In this way, refermentation takes place in autoclave at controlled-temperature of 16°C for 30 days, with a rest on lees promoted by frequent bâtonnages. Subsequently, wine is filtered and bottled. The feature of the method implies that all the procedures following fermentation, including bottling, are done in isobaric conditions.

REFINEMENT IN BOTTLE: 2 months before commercial release.

AGEING POTENTIAL: 2 years.

MOUR SEMI-SPARKLING WINE LUCIDO



Lively and aromatic. Mour is a semi-sparkling organic wine made of 100% Lucido grapes. These are hand harvested, then softly pressed up to 0,5 bar, so as to extract the most aromatic must, suitable for the production of a fizzy wine. Fermentation occurs at 16°C for three weeks. Finally, refinement takes place in autoclave through the Martinotti method. The aromatic bouquet that characterizes this wine consists of sweet notes of lemon and cedar, with fruit and floral tones. The great harmony and balance in flavours confirm its elegance and sophistication.

DENOMINATION: I.G.P. Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow with green reflections, vivid.



BOUQUET: Delightful fruity and citrusy notes are perfectly integrated with floral scents of jasmine.



TASTE: The mouthfeel is pleasantly sparkling, enhancing the scents. Lively, sapid, with excellent acidity.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with appetizers, cold cuts, fresh cheese, fish-based first and main courses. It also goes well with pizza.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 6-8°C.

ON THE MARKET

ORIGIN OF THE NAME: Evocative name reminiscent of the terms *amour* and *glamour*.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Lucido.

VINEYARD LOCATION: High hills between Salemi and Calatafimi Segesta.

ALTITUDE: 400-600 m.a.s.l.

SOIL: Medium-texture with presence of chalk.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 100.

HARVEST PERIODLE: First and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum level.

VINIFICATION: Grapes are strictly hand harvested, soft pressed up to 0,5 bar and the must undergoes static clarification at 12°C for 24 hours. Fermentation takes place at 16°C for three weeks. Ageing in stainless steel tanks until the base is drawn, which occurs in autoclave through the Martinotti method.

REFINEMENT IN BOTTLE: 2 months.

AGEING POTENTIAL: 2 years.

LÈGADI FORTIFIED WINE ZIBIBBO



DENOMINATION: I.G.P. Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Pale straw-yellow with golden reflections.



BOUQUET: Intense on the nose. Scents of yellow pulped fruit and figs are perfectly combined with hints of orange-blossom and sweet spices.



TASTE: The mouthfeel is pleasant, fine and elegant.

HOW TO TASTE IT

FOOD MATCHING: Excellent with all the specialties of Sicilian desserts, both dry and creamy, such as cannoli and cassate.

RECOMMENDED GLASS: Small-sized, tulip-shaped glass.

SERVING TEMPERATURE: 12-15°C.

ON THE MARKET

ORIGIN OF THE NAME: It recalls the Aegadian Islands, facing the coast of Trapani.

FORMAT: 75 cl with mushroom-shaped cork.

PACKAGING: 6 bottle cardboard boxes (vertical).

OENOLOGICAL DATA

ALCOHOL CONTENT: 16,5% Vol.

VINIFICATION: Soft pressing and maceration of grapes for 6-8 hours followed by fermentation at controlled-temperature. Final

addition of neutral alcohol.

REFINEMENT IN BOTTLE: 6 months before commercial release.

LÈGADI FORTIFIED WINE MALVASIA



DENOMINATION: I.G.P. Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Copper with golden reflections.



BOUQUET: Deep, embracing. Delicate citrusy scents mingle with sweet notes of almond and honey.



TASTE: The mouthfeel is soft and balanced. Good body with a touch of minerality.

HOW TO TASTE IT

FOOD MATCHING: It goes well with fine baked meals, but it also pairs with dry pastry.

RECOMMENDED GLASS: Small-sized, tulip-shaped glass.

SERVING TEMPERATURE: 12-15°C.

ON THE MARKET

ORIGIN OF THE NAME: The name is reminiscent of the Aegadian islands, facing the coast of Trapani.

FORMAT: 75 cl with mushroom-shaped cork.

PACKAGING: 6 bottle cardboard boxes (vertical).

OENOLOGICAL DATA

ALCOHOL CONTENT: 16,5% Vol.

REFINEMENT IN BOTTLE: 6 months before commercial release.

VINIFICATION: Overripe grapes are hand harvested around mid-September and softly pressed. Then undergo maceration for about 6-8 hours, followed by fermentation at controlled-temperature. Once neutral alcohol is added, wine is then aged for six months before commercial release.

595 GRAPPA



SENSORIAL ANALYSIS



COLOUR: Golden with amber reflections.



BOUQUET: Exceptional balance between intense fruit notes and subtle hints of honey and vanilla.



TASTE: The mouthfeel is elegant and harmonious. The enticing scents and persistence of the bouquet return in flavour.

HOW TO TASTE IT

FOOD MATCHING: Excellent with dry pastry, almond-based desserts, dark chocolate.

RECOMMENDED GLASS: Small or medium-sized, crystal glass.

SERVING TEMPERATURE: 9/12 °C

ON THE MARKET

ORIGIN OF THE NAME: The name recalls the altitude of the original vineyards.

FORMAT: 50 cl

PACKAGING: 6 bottle cardboard boxes (vertical).

OENOLOGICAL DATA

ALCOHOL CONTENT: 40 % Vol.

AGEING: In oak barrels for at least 18 months.

DISTILLATION METHOD: Steam distillation with continuous alembic stills. The procedure requires an initial part of alcohol removal, followed by rectification of the resulting fusel oil.

SPECIAL PACKAGES

QUARANTANNI RISERVA



6 BOTTLES WOODEN BOX

A wooden case holding 6 bottles (0,75L)

- Quarantanni Riserva Rosso
COD. A9901CTQUROS20

LARGE FORMAT WOODEN BOX

A wooden case holding one bottle of
Quarantanni Rosso Riserva



- Magnum 1,5 L
COD. A99QUA1520



- Jéroboam 3 L
COD. A99QUA3020



- Mathusalem 6 L
COD. A99QUA6020



- Salmanazar 9 L
COD. A99QUA9020



CARA TERRA

CARD GIFT BOXES

This gift box contains
two bottles Cara Terra (0,75L)

- Cara Terra Bianco
COD. A99CATEBIANC02BT
- Cara Terra Rosso
COD. A99CATEROSS02BT



595 SPUMANTE TRADITIONAL METHOD

CARD GIFT BOXES

- 595 BLANC DE BLANCS
COD. A01595ASTCHA
- 595 ROSÉ
COD. A01595ASTROS



RESILIENCE VIGNA VECCHIA

MAGNUM WOODEN BOX

A wooden case holding one bottle of Resilience (1,5L)

- Perricone
COD. A9921LGRESPER

- Nero d'Avola
COD. A9921GRESNDA

5 BOTTLES WOODEN BOX

A wooden case holding 5 bottles of Resilience line (0,75L)
COD. A9905LGRES21



LAVI SPUMANTE CHARMAT METHOD

MAGNUM GIFT BOX

This gift box contains one bottle (1,5L)

- Lavi Grillo
COD. A9919CTLVGRI
- Lavi Chardonnay Brut Nature
COD. A9901CTLVCHA



LÈGADI FORTIFIED WINE

CARD GIFT BOXES

- Lègadi Malvasia
COD. A9901CTLEMA
- Lègadi Zibibbo
COD. A9901CRLEZI

CARING FOR THE ENVIRONMENT AND SAFEGUARDING THE TERRITORY




COLOMBABIANCA
BIOCANTINE DI SICILIA

Sustainability is a fundamental part of Colomba Bianca's philosophy and this mission is confirmed by two new certifications: Viva and SOStain Sicilia. These are two nationally and internationally recognized sustainability programs.

The SOStain Sicilia certification embraces 10 minimum requirements aimed at respecting the environment and the earth: from the measurement of the water footprint and the carbon footprint to the control of the weight of the bottle, from the conservation of flora and fauna biodiversity to the enhancement of human and territorial capital, from energy saving to the health of consumers.

At the same time, SOStain includes the VIVA indicators, specific, measurable and verifiable standards, recognized and designed by the Ministry of Ecological Transition in collaboration with University Research Centers.

Follow this link to download the 2020 Sustainability Report: <https://colombabianca.com/sostenibilita/>



QUARANTANNI
 CARA TERRA
 PASS-ONE
 LAVI VINI FERMI
 RESILIENCE
 VITISE
 PRINCIPE DI GRANATEY
 595
 LAVI VINI SPUMANTE
 MOUR
 LÈGADI


COLOMBA BIANCA
 BIO CANTINE DI SICILIA

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