

2023 Catalogue



Our Wines



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Aynat

Nero d'Avola
Sicilia Doc

A Nero d'Avola of great harmony, the top of our production; with surprising scents, precious for its elegant and silky tannins. A wine full of emotion.

PRODUCTION

Wine Type: Red

Grapes: 100% Nero d'Avola

Area of Production: community of Canicattì, Agrigento area (south west Sicily)

Soil Type: sandy-silt soils of medium consistency with an alkaline reaction due to the presence of limestone, and white in colour owing to the 'trube' (residual product of local sulphur mines) which characterise the soils most suitable for the production of this grape variety.

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 25 - 30 years

Training System: predominantly vertical shoot positioning (VSP) with renewable spurred cordon espalier

Plants/hectare: 4000-5000

Yield/hectare: 6,5 t

Harvest: beginning of October

VINIFICATION

Fermentation: small steel and cement tanks at 30°C with 6 daily fullings

Malolactic fermentation: totally carried out

Ageing: 12 – 14 months in new French oak

Maceration: 20 days

Bottle Ageing: 12 months before release

FOOD PAIRING

Pappardelle pasta with sausage and porcini mushrooms, bucatini pasta with meat sauce, and pasta alla Norma with eggplants and tomato sauce. Excellent with horse stew, the classic Sicilian falso magro (with a good sauce), ammutunatu tuna (with caciocavallo cheese and garlic) with mint and garlic sauce.

Best with very mature cheese with a solid texture.

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Diodoros

Doc Sicilia

Wine and archaeology contribute to making a territory great, one that is rich in history where the agriculture reveals the meaning and origin of civilization. Diodoros is the resultant of a shared horizon between CVA Canicattì and the Park of the Valley, a project of great symbolic value, a valid example of the environmental preservation and sustainability of sicilian landscape.

PRODUCTION

Wine Type: Red

Grapes: 90% Nero d'Avola, 10% Nerello Mascalese and Nerello Cappuccio

Area of Production: Park of the Valley of the Temples, in the historic vineyard below the temple of Giunone

Soil Type: sandy alluvial characterized by the presence of skeleton

Altitude of vineyards: 50/100 m a.s.l.

Averageage of vines: 44 years

Training System: espalier

Plants/hectare: 4000

Yield/hectare: 80 q

Harvest: beginning of September

VINIFICATION

Fermentation: traditional red wine vinification at controlled temperature for 15 days

Malolactic fermentation: totally carried out

Ageing: 2 months in tank, 10 months in oak barrels

Bottle Ageing: 6 mounths

FOOD PAIRING

First courses, particularly pasta dishes and semi-mature cheeses.



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Versante 700

Etna Doc

Red Wine



PRODUCTION

Wine Type: Red

Grapes: Nerello Mascalese

Vintage: 2018

Area of Production: Zafferana Etnea, eastern side of Etna

Soil Type: lava soil with a sandy texture. Deep, rich in minerals, the lava soil allows a strong expansion of the root system

Altitude of vineyards: from 600 a 700 m asl

Averageage of vines: 60 years

Training System: VSP (Vertical Shoot Positioning) whit spur pruned cordon

Plants/hectare: 4000

Yield/hectare: 7 t.

Harvest: manual harvest the last week of September, first week of October

VINIFICATION

Fermentation: in stainless steel tanks at controlled temperature for 10 days

Malolactic fermentation: totally carried out

Ageing: 12 months in small french oak

Bottle Ageing: 6 months before release

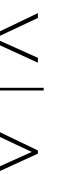
FOOD PAIRING

Ideal with well-flavored fine meats, both roasted and stewed, mushrooms, legumes and highly seasoned cheeses.

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Versante 700

Etna Doc
White Wine



PRODUCTION

Wine type: White - Etna DOC

First vintage: 2021

Grapes: 80% Carricante – 20% Catarratto

Production area: Zafferana Etnea, eastern slope of Etna

Soil type: sandy soil, volcanic matrix, with high drainage capacity. Deep, rich in minerals, the lava soil allows a strong expansion of the root system of the plant.

Altitude: from 550 to 650 m a.s.l.

Average age of vines: 15 years

Training system: VSP (vertical shoot positioning), with renewable spurred cordon espalier

Planting system: 2.50 m x 1.00 m

Yield/hectare: 5/6 t

Harvest: first week of October

VINIFICATION

Fermentation: in stainless steel tanks at controlled temperature for about 15 days

Malolactic fermentation: not carried out

Ageing: 10-12 months in stainless steel tanks

Bottling ageing: minimum 9 months

FOOD PAIRING

Recommended with fish dishes; perfect with shellfish, vegetarian pasta dishes and porcini mushrooms.

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1934

Sicilia Doc
White Wine



PRODUCTION

Wine type: White – DOC Sicilia

First vintage: 2019

Grapes: 50% Grillo – 50% Chardonnay

Production area: Canicattì, Naro, Campobello di Licata

Soil type: silt-clay structure. This soil is very rich in organic matter and minerals content

Altitude: 300 m 400 m a.s.l.

Average age of vines: 13 years

Training system: VSP (vertical shoot positioning), with renewable spurred cordon espalier

Planting system: Grillo 2.70 m x 1.10 m, Chardonnay 2.70 m x 1 m

Yield/hectare: Grillo 9 t., Chardonnay 7.5 t.

Harvest: Grillo first weeks of August, Chardonnay.

VINIFICATION

Vinification and ageing: fermentations are conducted separately. For the Grillo fermentation is carried out in stainless steel tanks at a controlled temperature (about 16 would) for about 15 days, follows a aging for 6 months on the lees; the fermentation of Chardonnay is carried out in French oak barriques with a fine grain, also in this case it follows an aging on the lees for 6 months.

Malolactic fermentation: not carried

Bottling ageing: minimum 9 months

FOOD PAIRING

Recommended with fatter fish such as salmon, tuna and halibut with lobster with pulled butter. And again with pasta with clams, and crab. Best with very mature cheese with a solid texture.

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Centuno

Nero d'Avola
Sicilia Doc

A Nero D'Avola with an intensive and long lasting flavor, modern and fascinating. An outstanding wine, harmonious and pleasant with the typical characteristics of this great Sicilian autochthonous varietal.

PRODUCTION

Wine Type: Red

Grapes: Nero d'Avola

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 20 years

Training System: predominantly vertical shoot positioning (VSP) with renewable spurred cordon espalier

Plants/hectare: 4000-5000

Yield/hectare: 8,5 tonnes

Harvest: mid September to mid October

VINIFICATION

Fermentation: small steel and cement tanks at 26°C with 4 daily pump overs

Malolactic fermentation: no

Ageing: 12 months in French oak casks

Maceration: 8-10 days

Bottle Ageing: 6 months before release

FOOD PAIRING

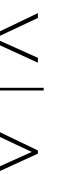
Excellent with pasta alla norma – with eggplant and tomato sauce –, beef filet with Sichuan black pepper; superb with a pecorino cheese tasting of different ageing.

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Calio

Frappato
IGP Terre Siciliane

A wine rich of sensations, distinguished by refinement and expressive modernity. Putting it in a different league and express itself on the nose and on the palate: fruity, structured and lively with elegant and smooth tannins.

PRODUCTION

Wine Type: Red

Grapes: Frappato

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Averageage of vines: 15 years

Training System: predominantly vertical shoot positioning (VSP) with renewable spurred cordon espalier

Plants/hectare: 4000-5000

Yield/hectare: 10 tonnes

Harvest: last week of September and first of October.

VINIFICATION

Fermentation: small steel and cement tanks at 18°C with 4 daily pumping over

Malolactic fermentation: totally carried out

Ageing: 4 months in cement casks

Maceration: 5 days in total

Bottle Ageing: 3 months before release

FOOD PAIRING

A rich wine which goes well with both fish (tuna, swordfish and grilled ricciola) and meat (pork loins, T-bone steaks, spicy and smoked cold meats). Also perfect for Happy hours, with medium-aged cheese, vegetables roasted on the barbecue and sausage pizza.

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Scialo

Red

IGP Terre Siciliane

A wine of character and a very pleasant impact, with its nuances of red fruit and spicy notes. The skillful use of wood has outlined the great character and the dense and soft tannins.

PRODUCTION

Wine Type: Red

Grapes: 50% Nero d'Avola, 50% Syrah

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction

Altitude of vineyards: from 250 m to 400 m a.s.l.

Average age of vines: 15 years

Training System: predominantly vertical shoot positioning (VSP) with renewable spurred cordon espalier

Plants/hectare: 4000-5000

Yield/hectare: 8 tonnes

Harvest: Syrah grapes are picked in September; Nero d'Avola at the beginning of October.

VINIFICATION

Fermentation: in small steel and cement tanks at 26 °C with 4 pump-overs daily

Malolactic fermentation: totally carried out

Ageing: 12 months in French oak casks

Maceration: 12 days

Bottle Ageing: 12 months before release

FOOD PAIRING

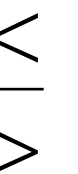
Ravioli with ricotta cheese and pork sauce, cavati pasta with black Nebrodi pig, stewed wild boar liver, paprika goulash, lamb leg stuffed with herbs. Also amazing with hard, matured and spicy cheeses.

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Fileno

Grillo
Doc Sicilia

A new interpretation of the Grillo grapes, growing at a middle altitude. Representing in an excellent way this autochthonous varietal, which expresses the typical characteristics of our territory in a modern and pleasant way.

PRODUCTION

Wine Type: White

Grapes: 100% Grillo

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 15 years

Training System: predominantly VSP (vertical shoot positioning), with renewable spurred cordon espalier

Plants/hectare: 4000-5000

Yield/hectare: 9 tonnes

Harvest: September

VINIFICATION

Fermentation: steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation: not carried out

Ageing: 3 months in concrete tanks

Bottle Ageing: 2 months before release

FOOD PAIRING

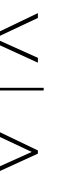
Delightful with raw shrimps and grilled bluefish. It also blends beautifully with sea urchin spaghetti or even pasta with “pesto trapanese”.

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Delicio

Terre Siciliane IGP

A delicate and pleasant rosé wine that enhances fruit and over notes of Nero d'Avola and Nerello Mascalese grapes produced in our younger vineyards.

PRODUCTION

Wine Type: Rosé

Grapes: 50% Nero d'Avola, 50% Nerello Mascalese

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 250 m to 600 m a.s.l.

Averageage of vines: 20 years

Training System: prevalentemente controspalliera, predominantly VSP (vertical shoot positioning), with renewable spurred cordon espalier

Plants/hectare: 4000-5000

Yield/hectare: 9 tonnes

Harvest: first decade of September

VINIFICATION

Fermentation: traditional in white at controlled temperature

Malolactic fermentation: not carried out

Ageing: 3 months in reinforced concrete tanks

Bottle Ageing: 2 months before release

FOOD PAIRING

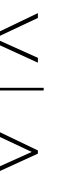
Recommended as aperitif, ideal with savoury starters, fish crudités, first courses based on vegetables, grilled fish.

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Satàri

Lively and vivacious, from Grillo and Chardonnay grapes, with a fascinating modernity. Persuasive scent and taste, outstanding for fragrance and brightness. Freshness and mineral melt in great harmony.

PRODUCTION

Wine Type: semi-sparkling white wine

Grapes: 50% Grillo, 50% Chardonnay

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 250 m to 400 m a.s.l.

Average age of vines: 5 years

Training System: predominantly VSP (vertical shoot positioning) with renewable spurred cordon espalier

Plants/hectare: 5000

Yield/hectare: 10 tonnes

Harvest: end of August

VINIFICATION

Fermentation: steel tanks at a controlled temperature of 16°C. Second fermentation in bulk

FOOD PAIRING

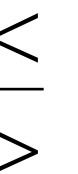
It goes very well with sea-food and shellfish, excellent with grilled jumbo prawns.

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Satàri

Lively and vivacious, from Grillo and Chardonnay grapes, with a fascinating modernity. Persuasive scent and taste, outstanding for fragrance and brightness. Freshness and mineral melt in great harmony.

PRODUCTION

Wine Type: semi-sparkling white wine

Grapes: 50% Grillo, 50% Chardonnay

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 250 m to 400 m a.s.l.

Average age of vines: 5 years

Training System: predominantly VSP (vertical shoot positioning) with renewable spurred cordon espalier

Plants/hectare: 5000

Yield/hectare: 10 tonnes

Harvest: end of August

VINIFICATION

Fermentation: steel tanks at a controlled temperature of 16°C. Second fermentation in bulk

FOOD PAIRING

It goes very well with sea-food and shellfish, excellent with grilled jumbo prawns.

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Arcifà

Catarratto
Terre Siciliane IGP



PRODUCTION

Wine type: White – Terre Siciliane IGP

Grapes: Catarratto 100%

Area of production: Agrigento area, south west Sicily

Soil type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: 600-700 m a.s.l.

Average age of vines: 15 years

Training system: predominantly VSP (vertical shoot positioning) with renewable spurred cordon espalier

Plants/hectare: 4000 - 5000

Yield/hectare: 9 tonnes

Harvest: September

VINIFICATION

Fermentation: steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation: not carried out

Ageing: 3 months in tanks

Bottle ageing: 3 months before release

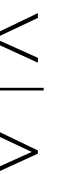
FOOD PAIRING

Excellent with gray fish, shrimp fish or spaghetti with sea urchins.

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Sciussia

Nero d'Avola - Vendemmia tardiva
IGT Sicilia

The wind blowing on the rows and the sun of Sicily bring to the right degree of drying the grapes of Nero d'Avola making this wine sweet charming and seductive.

PRODUCTION

Wine Type: Red

Grapes: 100% Nero d'Avola

Area of Production: Province of Agrigento, south west Sicily

Soil Type: limestone sandy-silt soils, of medium consistency

Altitude of vineyards: 500 m a.s.l.

Averageage of vines: 20 anni

Training System: Predominantly Vertical Shoot Positioning (VSP) with renewable spurred cordon espalier

Plants/hectare: 4000

Yield/hectare: 9 tonnes

Harvest: October

VINIFICATION

Fermentation: 2nd decade of September followed by a drying process in the "fruttaia"

Ageing: 12 months in French oak casks

Maceration: 30 days

Bottle Ageing: 6 months before release

FOOD PAIRING

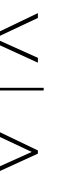
Excellent with medium-aged cheese and plain chocolate, and as the sole companion to the moments of meditation.

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Menamàra

IGP Terre Siciliane

From a selection of Sicilian native grapes slightly raisined on the vine, a red wine endowed with an intense colour and notes of ripe red fruit. Delightful on the palate thanks to its elegant freshness and silky tannins.

PRODUCTION

Wine Type: Red

Grapes: a blend of Sicilian native varieties

Area of Production: Canicattì and adjacent municipalities

Soil Type: alkaline, medium textured sandy-loam soils

Average age of vines: 15 years

Training System: renewable spurred cordon espalier

Plants/hectare: 4000 - 5000

Harvest: late September. Cane incision practiced ahead of picking, the perfectly ripe grapes are then left on the plant for a few days in order to stimulate grape dehydration and full phenolic concentration

VINIFICATION

Fermentation: on the skins in steel tanks at controlled temperatures

Malolactic fermentation: totally carried out

Ageing: in cement vat for over 6 months

Bottle Ageing: no less than 2 months

FOOD PAIRING

Perfect as an aperitif enjoyed with cold cuts and soft cheeses.

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Spumante 50°

This sparkling wine marks our cooperative's 50th anniversary. A Charamat-method wine obtained from native white grapes appreciated for its freshness and citrusy, vegetal aromas.

PRODUCTION

Wine Type: Brut sparkling white

Grapes: Grillo 80%, Catarratto Lucido 20%

Area of Production: Canicattì and adjacent municipalities

Soil Type: alkaline, medium textured sandy-loam soils

Altitude of vineyards: from 400 m to 600 m a.s.l.

Averageage of vines: 15 years

Training System: renewable spurred cordon espalier

Plants/hectare: 4000 - 5000

Harvest: hand-picking at dawn carried out in the month of August

VINIFICATION

Fermentation: in steel tanks at a controlled temperature of 16-17°C

Malolactic fermentation: not carried out

Second fermentation: in pressure tank, Charmat method, for 60 days

Bottle Ageing: For over two months

FOOD PAIRING

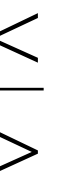
Perfect as an aperitif and enjoyed with fried fish

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Aquilae Catarratto

Catarratto
IGP Terre Siciliane

A traditional vine from Sicily, with well defined fruity notes, with nuances of almond. Fresh, with mineral notes, tasty, very pleasant to drink and very versatile.

PRODUCTION

Wine Type: White

Grapes: Catarratto 100%

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 15 years

Training System: predominantly VSP (vertical shoot positioning) with renewable spurred cordon espalier

Plants/hectare: 4000-5000

Yield/hectare: 10 tonnes

Harvest: September

VINIFICATION

Malolactic fermentation: not carried out

Ageing: 3 months in tanks

Bottle Ageing: 2 months before release

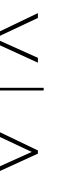
FOOD PAIRING

Excellent with fusilli pasta with scallops, tasty sea-food lasagne or pappardelle pasta with scampi. Also excellent with steamed lobster, stewed monkfish, grouper with herbs. It also goes very well with prawn and vegetable meatballs, and breadcrumbed tattler fish.

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Aquilae Grillo

Grillo
Doc Sicilia

A white wine, innovative in its flavor and freshness which embraces to the full versatility of an important species of vine in the Sicilian tradition. Well-defined and harmonious scents. On the palate decisive, fruity, with an appropriate acidic component.

PRODUCTION

Wine Type: White

Grapes: 100% Grillo

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 10 tonnes

Harvest: September

VINIFICATION

Fermentation: steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation: not carried out

Ageing: 3 months in steel tanks

Bottle Ageing: 2 months before release

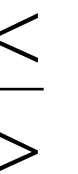
FOOD PAIRING

Delightful with Acquerello rice with nettles, spaghetti and sea urchins, fried cod, monkfish au gratin, beccaficu sardines, sole alla mugnaia and oven-baked grouper.

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Aquilae Chardonnay

Chardonnay
Terre Siciliane IGP

The sun and the soil of Sicily, give to this international variety an aromatic kick and intensity of perfumes, distinguishing it from other Chardonnays. Sumptuous, almost opulent, harmonious, smooth, with a pleasant acidity.

PRODUCTION

Wine Type: White

Grapes: Chardonnay

Area of Production: Agrigento and Palermo area

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Averageage of vines: 15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 8 tonnes

Harvest: end of August

VINIFICATION

Fermentation: steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation: not carried out

Ageing: 3 months in steel tanks

Bottle Ageing: 2 months before release

FOOD PAIRING

Bucatini pasta with sardines, spaghetti with deep-sea octopus, tagliolini with lobster, cannelloni with fish ragout; excellent with crab, oven-baked sword-fish mini-rolls and dentex fish with herbs.

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Aquilae Cabernet Sauvignon

Cabernet Sauvignon
Terre Siciliane IGP

Powerful and decisive like the sun of Sicily, with characteristic notes of blackcurrant and plum, with hints of tobacco and mint. Decisive and elegant, harmonious, longlasting.

PRODUCTION

Wine Type: Red

Grapes: 100% Cabernet Sauvignon

Area of Production: Agrigento, Palermo and Caltanissetta provinces

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 8 tonnes

Harvest: end of August, beginning of September

VINIFICATION

Fermentation: small steel and cement tanks at 26°C with 4 daily repassings of must over the grape dregs

Malolactic fermentation: totally carried out

Ageing: 8 months in concrete tanks

Maceration: 6-8 days

Bottle Ageing: 3 months before release

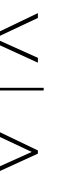
FOOD PAIRING

Excellent with pappardelle pasta with wild boar ragout, rigatoni alla matriciana (bacon, tomato, olive oil and onion sauce), lamb stew. Also a winning combination with veal cheeks cooked in the very same wine, sweet-and-sour lamb, pork shanks with sauce. Preferably with aged, hard cheeses.

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Aquilae Merlot

Merlot

Terre Siciliane IGP

A vine, representing the typical characteristics of our territory: distinctive fruity notes like cherry and strawberry and nuances of spicy notes, harmonic, smooth, well-balanced and refreshing tannins.

PRODUCTION

Wine Type: Red

Grapes: Merlot

Area of Production: Agrigento, Palermo and Caltanissetta provinces

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 8 tonnes

Harvest: end of August, beginning of September

VINIFICATION

Fermentation: in small steel and cement tanks at 26°C with 4 pump-overs daily

Malolactic fermentation: totally carried out

Ageing: short time in small French oak casks

Maceration: 6-8 days

Bottle Ageing: 3 months before release

FOOD PAIRING

A winner with tagliolini pasta with mushrooms and sausages, rigatoni pasta with hare ragout or braised veal cooked in the very same wine. Excellent with a rare juicy Chianina (T-bone) steak and with the renowned Rossini tournedos (filet mignon). Outstanding with Pecorino di Fossa cheese.

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Aquilae Syrah

Syrah
Terre Siciliane IGP

A vine, representing the typical characteristics of our territory: distinctive fruity notes like cherry and strawberry and nuances of spicy notes, harmonic, smooth, well-balanced and refreshing tannins.

PRODUCTION

Wine Type: Red

Grapes: Syrah

Area of Production: Agrigento, Palermo and Caltanissetta provinces

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 9 tonnes

Harvest: September

VINIFICATION

Fermentation: in small steel and cement tanks at 26°C with 4 pump-overs daily

Malolactic fermentation: totally carried out

Ageing: short time in small French oak casks

Maceration: 6-8 days

Bottle Ageing: 3 months before release

FOOD PAIRING

Tasty lasagne with ragout, barbecued pork sausages, tuna steaks with almonds, oven-baked mutton, tripe and sauce, saltimbocca alla romana (sautéed slices of veal with ham and sage), salted cod with olives and capers. Syrah is also perfect with pungent, matured cheeses.

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Aquilae Nero d'Avola

Nero d'Avola

Sicilia Doc

A noble expression of Nero d'Avola of this territory, with amazing Harmony of its fruity notes and pleasant soft tannins.

PRODUCTION

Wine Type: Red

Grapes: Nero D'Avola

Area of Production: Agrigento, Palermo and Caltanissetta provinces

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 9 tonnes

Harvest: mid September to mid October

VINIFICATION

Fermentation: in small steel and cement tanks at 26 °C with 4 pump-overs daily

Malolactic fermentation: totally carried out

Ageing: 8 months in concrete tanks

Maceration: 6-8 days

Bottle Ageing: 3 months before release

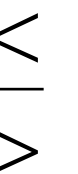
FOOD PAIRING

Excellent with rigatoni pasta with red tuna stew with mint, or a tasty oven-cooked fillet of baby black pork from the Nebrodi region of Sicily and pistachios from Bronte. Also outstanding with a rich goulash of wild boar or aged cheese from Ragusa.

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Aquilae Bio Nero d'Avola

Nero d'Avola

Sicilia Doc

A natural and genuine wine expressing the genuine essence, the grandeur and the harmony of this great Sicilian autochthonous varietal.



PRODUCTION

Wine Type: Red

Grapes: Nero D'Avola

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 9 tonnes

Harvest: mid September

VINIFICATION

Fermentation: traditional in red

Malolactic fermentation: totally carried out

Ageing: 4 months in reinforced concrete tanks

Maceration: 6/8 days in vintner at 26°C with 4 daily repassings of must over the grape dregs

Bottle Ageing: 2 months

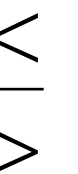
FOOD PAIRING

Perfect with red roasted meat-dishes and medium aged cheeses.

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Aquilae Bio Grillo

Grillo

Sicilia Doc

A white wine, innovative in its flavor and freshness which embraces to the full versatility of an important species of vine in the Sicilian tradition. Well-defined and harmonious scents. On the palate decisive, fruity, with an appropriate acidic component.

PRODUCTION

Wine Type: White

Grapes: 100% Grillo

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 10 tonnes

Harvest: September

VINIFICATION

Malolactic fermentation: not carried out

Ageing: 3 months in reinforced concrete tanks

Bottle Ageing: 2 months before release

FOOD PAIRING

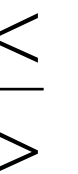
Aperitif and all kind of fish dishes.

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Alico Nero d'Avola - Syrah

Sicilia Doc

Sicily's greatest grape variety, fruity and soft, with its signature light spicy notes.



PRODUCTION

Wine Type: Red

Grapes: Nero d'Avola

Area of Production: Agrigento, Caltanissetta provinces

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 12 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 9 tonnes

Harvest: mid September

VINIFICATION

Fermentation: small steel and cement tanks at 26°C with 4 daily pump overs

Malolactic fermentation: totally carried out

Ageing: 6 months in concrete tanks

Maceration: 6-8 days

Bottle Ageing: 2 months before release

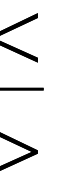
FOOD PAIRING

Such a full-bodied wine is great to go with strong flavours such pasta with pork sauce or meatball, oven-baked meat or vegetable pasta. For the second course, you are spoilt for choice: Alico Nero d'Avola is excellent with rare red meat and braised meat but also with oriental dishes, such as chicken curry. A real treat with fresh and medium-aged cow, sheep and goat cheeses.

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Alico Inzolia - Chardonnay

Terre Siciliane IGP

A brilliant blend of Sicily's native Inzolia and the international Chardonnay: fruitiness, sapidity and aromatic notes in an explosion of aromas and flavours.

PRODUCTION

Wine Type: White

Grapes: 75% Inzolia – 25% Chardonnay

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 12/15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 10 tonnes

Harvest: September

VINIFICATION

Fermentation: steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation: not carried out

Ageing: 6 months in concrete tanks

Bottle Ageing: 1 months before release

FOOD PAIRING

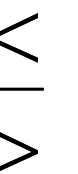
Inzolia - Chardonnay is suitable as an aperitif to match strong-flavours. Outstanding with seafood: shellfish, peppered mussels, sea - urchin and octopus. Also excellent with pasta and glorious with sardine and fried fish.

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La Ferla Nero d'Avola

Nero d'Avola
Sicilia Doc

A modern Nero d'Avola with typical, fruity notes and nuances of black pepper; harmonious, wellbalanced and pleaaant tannins.

PRODUCTION

Wine Type: Red

Grapes: 100% Nero d'Avola

Area of Production: Agrigento, Palermo and Caltanissetta provinces

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Averageage of vines: 12 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 9 tonnes

Harvest: mid September to mid October

VINIFICATION

Fermentation: small steel and cement tanks at 26°C with 4 daily pump overs

Malolactic fermentation: totally carried out

Ageing: 8 months in concrete tanks

Maceration: 6-8 days

Bottle Ageing: 3 months before release

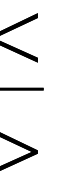
FOOD PAIRING

Such a full-bodied wine is great to go with strong flavours such as 'cavati' (type of pasta) with pork sauce, oven-baked meat or vegetable pasta. For the second course, you are spoilt for choice: Ferla Nero d'Avola is excellent with rare red meat, 'falsi magri' dishes (low fat but tasty) and braised meat but also with exotic dishes, such as chicken curry or tuna sushi. A real treat with medium-aged and aged cow, sheep and goat cheeses.

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La Ferla Inzolia

Inzolia
Terre Siciliane IGP

Faithful to tradition yet modern and innovative. Pure Inzolia vine with its typical aromatical characteristics, which stands out with its savoury and mineralbased taste.

PRODUCTION

Wine Type: White

Grapes: Inzolia

Area of Production: Agrigento and Palermo provinces

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Averageage of vines: 12/15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 10 tonnes

Harvest: September

VINIFICATION

Fermentation: steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation: not carried out

Ageing: 3 months in concrete tanks

Bottle Ageing: 1 months before release

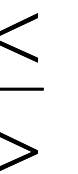
FOOD PAIRING

Bearing in mind its mineral content, Inzolia is also suitable as an aperitif to match strong-flavours. Outstanding with seafood: shell-fish, peppered mussels, sea-urchin and octopus. Also excellent with pasta (with/out seafood), fried fish or the delicacy of scampi and prawns. Glorious with sardine fish-balls.

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La Ferla Rosato

Rosè

Terre Siciliane IGP

This rosé made of Nero d'Avola and Nerello Mascalese grapes, is particularly pleasant and perfumed, polish on the palate, with a decisive mineral content.

PRODUCTION

Wine Type: Rosè

Grapes: 70% Nero d'Avola, 30% Nerello Mascalese

Area of Production: Agrigento area, south west Sicily

Soil Type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards: from 200 m to 600 m a.s.l.

Average age of vines: 12/15 years

Training System: predominantly vertical shoot positioning (VSP)

Plants/hectare: 4000-5000

Yield/hectare: 10 tonnes

Harvest: end of September

VINIFICATION

Fermentation: steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation: not carried out

Ageing: 3 months in concrete tanks

Bottle Ageing: 1 months before release

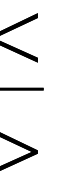
FOOD PAIRING

A good match for several tasty dishes, like appetising spaghetti with sea urchins, seafood lasagne, risotto with porcini mushrooms. Particularly pleasant with stuffed cuttlefish, 'il polpo murato' (an octopus dish), salted cod and small barbecued livers. La Ferla Rosé also goes well with chicken and rabbit, browned on the skillet, or even with lamb stew with vegetables. It can also be used as a rich and varied aperitif, with savoury and spicy flavours.

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