

SICILY
TOP MIX
RED & WHITE

Mix - Sicilian Whites



In this session, several different types from the island, each characterized by native varieties alone or in blends, along with some international selections.

One of the most used varieties is the Inzolia (or Insolia). Also called Ansonica, this variety is widely cultivated off the island, as demonstrated by the abundant productions using this grape from Sardinia and Calabria. It boasts a late germination period and a rather thick skin. The aromatic and gustative characteristics that define it are connected in its early stage to citrus suggestions, which with the passage of time will change direction towards tropical and ripe fruit.

Mix - Sicilian Whites

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 YEARS)



LONG (more than 15 years)

89



Salina IGP Salina Bianco 2016

CANTINE COLOSI

Volcanic terrain, a mix of varieties with equal percentages Inzolia and Catarratto, and a very linear vinification in steel. The resulting wine has clean, tight aromas of citrus including a slightly bitter and tempting aspect. Juicy, flavorful mouth, in which the fruity tones recall bergamot, while those balsamic ones evoke nettles.



89



Terre Siciliane IGT Bianca di Valguarnera 2013

DUCA DI SALAPARUTA

Pure Inzolia vinified in oak. The choice of material does not erase its flavorful side, which is perfectly noticeable in the tasting phase. The oaky note is still a little drained but this label always need to wait a bit. Nice finish that is spicy and delicately tropical.



88



Sicilia DOC Contea di Scalfani Nozze d'Oro 2015

TASCA D'ALMERITA

Inzolia and Sauvignon, the latter obtained from clone cellars. The good altitude of the vines and the linear vinification allow the blend to maintain an ascending aspect with good drinkability. The wine reveals a fruity dry aspect of green plum and citrus. Grassy base with an abundance of aromatic herbs.



87



Sicilia DOC Ficiligno 2016

BAGLIO DI PIANETTO

Inzolia and Viognier in equal percentages. An aromatic part of yellow fruit with tropical deviations thanks to the Viognier, noticeable but measured, and never characterizing wine in either the aromatic profile or that of the taste. Good flavor at the base that continues for the whole sip.



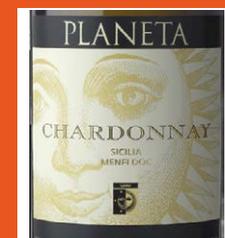
87



Menfi DOC Chardonnay 2015

PLANETA

A wine that has made history among the whites of the island. Aromas of acacia and orange blossom, as well as white melon. In the mouth, it attacks with the same sensations noticed on the nose, albeit with more ripe fruit. The taste is complex, thanks to citrusy sensations and spicy touches. Woody finish.



Mix - Sicilian Reds



In this section, a collection of tastings, always rigorously blind, that involve different grape blends, and particular wines that though they belong to a specific production area and utilize their own vines, cannot be given the specific appellation for which they are destined. As well, some of tastings from this session are dedicated to other native Sicilian grapes such as the Perricone and the Frappato.

Perricone

This variety of red grape was initially recognized in the first half of the 1700s. The Perricone is known as Pignatello, a name likely derived from the word “pignatidare,” which refers to the those brilliant red soils, rich in aluminum used for producing kitchen pots, and very well adapted for the cultivation of this variety.

Normally, the Perricone demonstrates a moderate fruity catalog, balanced by a profound spicy and tannic design.

The areas with the most diffusion of this grape are the provinces of Palermo, Agrigento, and Caltanissetta.

Frappato

Today, mainly cultivated in the area between Ragusa and Siracusa. Along with the Nero d’Avola, it composes the only DOCG of the Sicilian territory, the Cerasuolo di Vittoria. Historically speaking, the training system most widely used for the Frappato is the alberate method. Usually lacking vibrancy in color with intense floral and spicy aromas.

Mix - Sicilian Reds

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.

 SHORT (5-8 years)

 MEDIUM (10-15 YEARS)

 LONG (more than 15 years)

93



Terre Siciliane IGP Quota 1000 Barbabecchi 2013

GRACI

An Etna red despite the IGT appellation, as shown by the grape variety used - only Nerello Mascalese, as well as by its area of origin, Etna. After a puff of aromas associated with oak, there is a hyper-realistic note of strawberry, followed by the sweet sensation of yellow peach. In the mouth, red fruit as well as spicy and balsamic sensations, such as lavender.



92



Sicilia DOC Contea di Scalfani Rosso del Conte 2013

TASCA D'ALMERITA

Blend of predominately Nero d'Avola finished with Perricone and other varieties. The ripe red fruit dominates the olfactory scene along with an obvious spice brought to fruition by the Perricone. The sip that follows is faithful enough to the nose, adding nuances of licorice and nutmeg to the catalog of spices. Acidic tannins.



90



Cerasuolo di Vittoria Classico DOCG Fondo Filara 2014

NICOSIA

Blend of Nero d'Avola, markedly superior, and Frappato. It is this second varietal that gives the nose an additional pleasing floral delicacy in the tasting phase from sensations of strawberry, and those sweet and earthy nuances that clearly recall rhubarb. Acidic tannins.



88



Terre Siciliane IGT Sciaranera 2015

DUCA DI SALAPARUTA

Pinot Nero on Etna: it can be done. The uniqueness of the microclimate associated with the volcanic earth allows the Pinot Nero to demonstrate its finer side, though never separating it from the ease of drinkability. In the mouth, pomegranate followed by a light spiciness and refreshing balsamic.



88



Sicilia DOC Perricone Eughenes 2016

CANTINE EUROPA

Perricone grapes. Fresh fruit on the nose, relaunched by hot spices that do not cover too much. In the mouth, the fruit remains while the spicy aspect increases in tone without becoming either too exotic or too spicy and overpowering. Obvious tannins of an acidic mix.



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SICILY TOP MIX
WINE RANKING BY
MARCO TONELLI

TASTING PERIOD
MAY 2017

