



CANTINE BARBERA
viticoltori in menfi

DESCRIVILO
CON PAROLE
TUE



CANTINE BARBERA

viticultori in menfi

Family, Quality, Territory: this is our philosophy and the mission of Cantine Barbera.

Our territory is our way of being

We live and work in Menfi, on the south-western coast of Sicily. Our identity reflects the character of our territory, where unforgettable landscapes and ancient memories tell about the history of people and culture: the uncontaminated Mediterranean Sea, with its remarkable scenery of sandy dunes covered with dwarf palms and sea lilies, the magnificent Greek temples of Selinunte, which are the perfect background for a focused and sustainable agriculture. The DOC MENFI appellation, to which we dedicate our confidence and support, is our choice for identity, in order to strengthen more and more the special relationship between our wines and their native land.

Quality is our goal

Our constant research of **quality** is continuous and always challenging: it is the main goal that drives every single choice at Cantine Barbera, in the vineyards as well as in the winery. In our Tenuta Belicello we grow indigenous and international varieties, which express an excellent aromatic potential: every day, from the careful selection of the most suitable terrains for vine-planting to the restrictive training and pruning systems, from the handpicked selections of the grapes at harvest time to a thorough and selective winemaking and to a precise control on the bottling processes, we aim to exalt the typical organoleptic properties of each variety to the full.

Family is our strength

We are tied together by the same passion for wine, which we share with a motivated and specialized team of professionals. We all work hard with self-confidence and deep enthusiasm, each of us with his own personality and competence, to the developing of our project: to produce only high quality wines deeply linked with the beautiful terrain and with the warmth and charm of our homeland.

We are lucky: passion is our job!



family

My family have been grape producers for three generations.

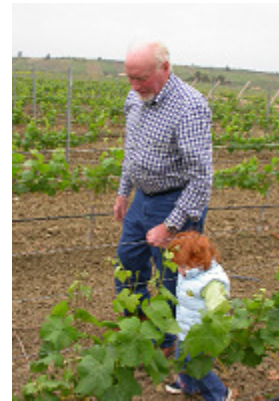
From my grandfather, who planted the vineyards in the early 1920's, to my father Pietro, who walked in his parent's footsteps: he began in the '1960 to experiment with more modern and precise viticulture techniques by first reclaiming a vast alluvial area in the Belice Valley, where he planted new vineyards, selecting the varieties which would best adapt to the land's micro-climatic conditions.

During those days "making the wine" in Sicily was just for fun, but soon our winery business was created out of our passion for fine wine, and from the great appreciation that we received from friends and experts on our first wines that we produced.

Since then, we have devoted ourselves to constant and continuous research that is always challenging: reaching the highest quality is always our main goal, which drives every single choice at Cantine Barbera, from in our vineyards to in our winery.

We are convinced that the uniqueness of a great wine comes not only from being characteristic and indigenous of the land, but also from the fascinating interaction between people working with wine, working with the land and choosing the proper varieties that will lift a wine to achieve greatness.

The memory of my father, his intense passion and enthusiastic love for Cantine Barbera, are our guide and support every day.





territory

Our identity reflects the character of our homeland: we are based in the DOC Menfi appellation area and our vineyards spread over a beautiful valley that lies in the South-western part of Sicily, where the Belice River flows slowly into the Mediterranean Sea, under the enchanting blue Sicilian sky.

This land is not only a part of us, it is our way of being: the uncontaminated sea, the low cliffs and the finest sandy dunes, and a clean viticulture, close to the amazing Greek ruins of Selinunte.

Here, unforgettable landscapes and ancient memories all tell the story about the history of Sicilian people and our culture. In our Tenuta Belicello, which we have owned for three generations, we try to emulate the tradition of wine we learned from our ancestors: to have the greatest respect for nature and the highest regard for the true characteristic expression that each grape variety has to give.

Sea and wind, air and light: this is what you can find inside our wines.





quality

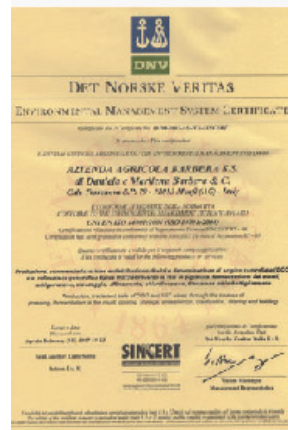
Quality is always our main goal and ambition.

We monitor every activity at Cantine Barbera – from the organization and R&D, to the production processes of winemaking and bottling, to the logistics and the wine distribution – in order to implement the quality of our wines, to guarantee environmental protection and to ensure transparency in our relationship with our customers.

In 2007 our system was certified by DNV – DET NORSKE VERITAS, an independent foundation based in Oslo, for meeting the requirements of international standards UNI EN ISO 9001:2000, 14001:2004 and 10939:2001.

OUR POLICY FOR QUALITY, ENVIRONMENT AND PRODUCT TRACEABILITY

- to promote a new business culture, with the aim of actively contributing to the social and economic development of our territory;
- to outline and guarantee the highest quality and the full traceability of our wines, from the vineyards to the bottles;
- to adopt every necessary measure for environmental protection and control, such as water management, waste material reduction, noise emissions diminution;
- to know, understand and communicate our clients' expectations and demands, whose respect is fundamental and crucial for our organization.



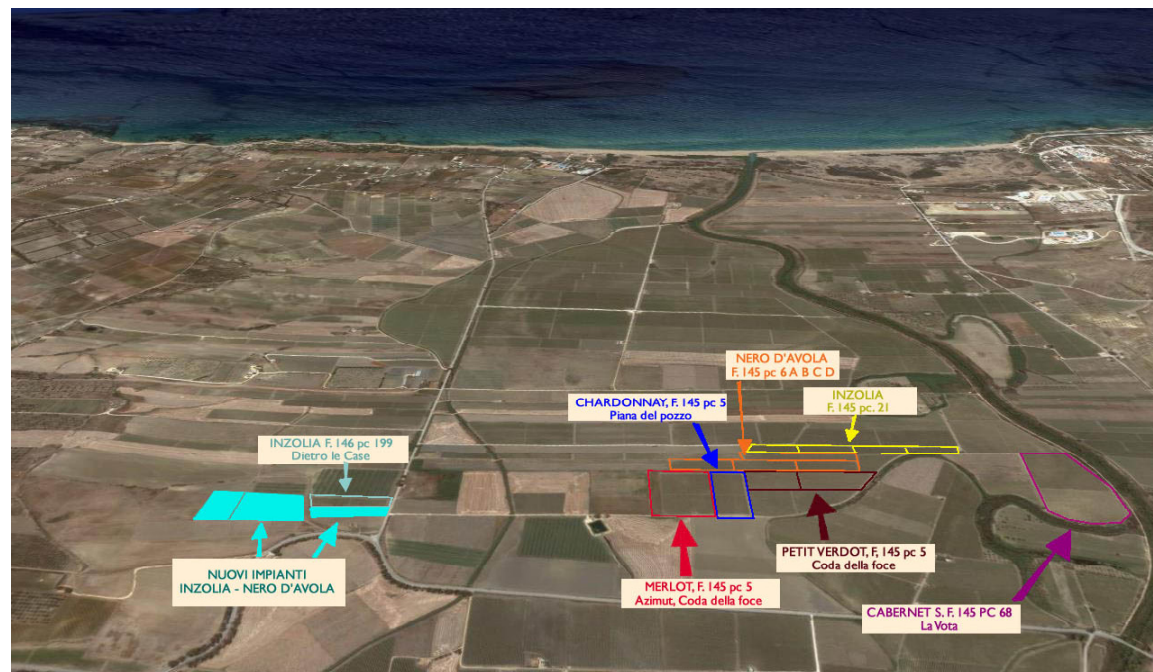


in the vineyards

In our 30-hectare's **Tenuta Belicello** we grow both indigenous Sicilian vines as well as the best international varieties, which have found the site's micro-climatic conditions to be perfect for the production of grapes that have excellent organoleptic potential.

Our vineyards lie very close to the sea and thus from the sea they gain their uniqueness. The alluvial clay soil is a surprisingly rich mineral texture, enriched by the salty and saline components that we call our "terroir", which is a redline that underscores all our wines.

Our job is to preserve the grape's integrity and aromatic and varietal richness, to reinforce the special relationship between our wines and their native land.



Every day, from the careful selection of the most suitable sites for vine planting to the restrictive training and pruning systems, to the hand-picked selection of grapes at harvest time, to our methodical and precise winemaking process, through to the bottling of the wines, we strive to pay tribute to the fullest expression of each grape variety.

WINTER PRUNING

Grape vines must be pruned heavily to bear good crops. When they are dormant, we remove the previous year's fruiting canes and encourage the development of new fruiting wood. In this way, we control also the amount and the quality of grapes that will be produced the following year.

The number of fruit-bearing buds to leave is determined considering the age, the vigour, and the shape of each vine: our objective is to balance fruit production and vegetative growth. Furthermore, it is essential to excellent wine quality, because it influences the ripening of the grapes and the concentration of flavours and aromas.

In cordon-trained vines we leave 10/12 buds on 5 spurs; in Guyot systems we leave 10 buds on each fruiting cane.

GREEN PRUNING

It is a very patient and careful operation, a regular canopy management enhancing even ripening and flavour development. Furthermore, trimming is essential to vine's health, to balancing vegetative growth and crop production. Bud cropping is performed manually to remove the sterile ones on the vine and surplus ones: the selected buds will thus become more vigorous.

Topping is performed mechanically: we cut the edge of the vine's shoots, in order to enhance the development of fruit bearing buds. When grape production tends to be excessive, we perform a selective green harvest, in order to balance the vine's yields and to reach the highest quality of the grapes.



FERTILIZATION AND IRRIGATION

We supply two kinds of nutrients to our vines: mineral macronutrients (basically nitrogen, phosphorous and potassium) and organic fertilizers. The objective of irrigation is to supplement natural precipitation, so that vines achieve adequate vegetative growth and berry development. Our vineyards are equipped with a drip irrigation system. As the growing season progresses, we control the water supply to causing a natural stress cycle for the vines, which forces them to change their course of vegetative shoot growth and focus resources into ripening the fruit.

RIPENING

Many changes occur at veraison, the stage at which fruits begin their ripening. Softening and colouring of the grapes are the most visible events; at this stage, the grape begins to accumulate sugars, acids and all the aromatic substances that are essential for wine creation.

In Tenuta Belicello, Chardonnay is the first variety to begin its ripening, followed by Merlot, Alicante, Petit Verdot, Nero d'Avola, Inzolia and finally Cabernet Sauvignon.

In August, we track the grapes' ripening in an effort to better predict and plan for our harvest. Every week we pick up about 150 clusters for each grape variety and press them gently in order to obtain a must sample. Then we perform chemical and organoleptic analysis on the must, to carefully follow the ripening until the grapes are ready for harvest.

HARVEST

When each grape variety has reached its optimal ripening stage, we are ready for harvest, which we perform manually using small 10 kg baskets, to avoid any squeezing and early fermentation of the berries. We start very early in the morning, far from the warmest hours of the day, in order to preserve the freshest aromas and the complete integrity of the fruit.



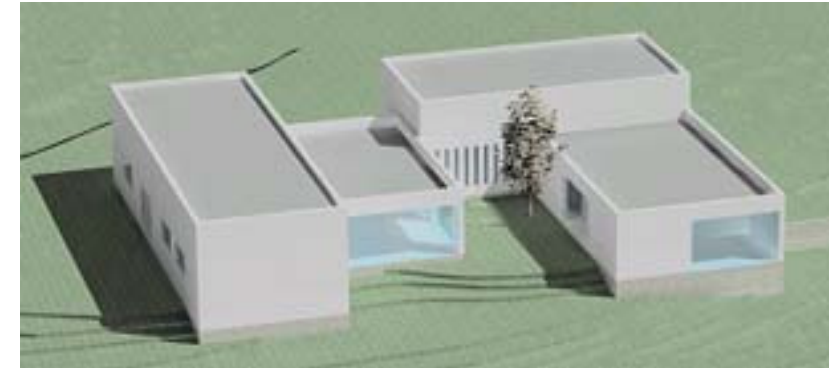


in the winery

Our winery is located in Menfi: it is very modern and stylish, with the intention for simplicity in shapes and volumes. Created by my dear father Pietro - along with the collaboration of Massimo Basile and Floriana Marotta - who has left a permanent symbol of his love for our homeland in this amazing building.

Wide windows to look towards the sea, and let the sunlight freely soak inside. Everything is absolutely white, made to synthesize and amplify all the colours of the rainbow outside and to create an immediate reference to Sicily's magnificent landscape.

We choose small stainless steel tanks of 50 and 100 hectoliters, which allow thorough and selective winemaking. The wine is then transferred to the underground barrel cellar without using any pumping systems, to avoid any possible oxidation of the wine and to retain the utmost quality.





inzolia

Inzolia is a typical Sicilian grape variety, very common in the Menfi area, which we appreciate for the great potential of its fruit and for its pleasant aromas of fresh blossoms. The 2007 vintage has been warm and dry during the summer: as a result, the grapes achieved an intense and full aromatic concentration, well balanced by a satisfying degree of natural acidity.

Our impressions: Brilliant straw yellow with a greenish hue, the wine has a fresh and charming bouquet with scents of white pear, broom and almond blossoms. On the palate it is well balanced, with a pleasant acidity of citrus and a note of white ripe fruit on the finish.

Vintage: 2007

Type of wine: White

Appellation: Sicilia IGT

Production area: Menfi

Grapes: Inzolia 100%

Soil type: Alluvial soil, medium texture

Yield per hectare: 8.5 tons - 2.2 Kg per vine

Planting density: 4,300 vines/hectare

Harvest: 2007, September 3rd-4th

Winemaking: The grapes were destemmed immediately after the harvest. Then the berries were soft pressed and the must was decanted at a low temperature in stainless steel vessels. Fermentation at 13-15°C

Alcohol content: 13% by Vol

Total acidity: 5.5 g/l

pH: 3.3

Residual sugar: 3.2 g/l

Taste it with: Frittelle di neonata, Cozze "scoppiate", Salad with oranges and anchovies

We also suggest: Zabbinata di ricotta



nero d'avola

In our Tenuta Belicello we grow the native Sicilian **Nero d'Avola** grapes, whose intense body is enriched by the salty marine fragrance that is the typical expression of our territory.

A mild spring and a warm summer season have provided the Nero d'Avola grapes with a great concentration and a rich and intense body, well balanced by a pleasant acidity.

Our impressions: The wine has a brilliant ruby red colour with a touch of violet; its bouquet shows marine and spicy perfumes, with notes of fully ripe watermelon. On the palate it is fragrant and full, with soft and velvety tannins.

Vintage: 2007

Type of wine: Red

Appellation: Sicilia IGT

Production area: Menfi

Grapes: Nero d'Avola 100%

Soil type: Alluvial soil, medium texture

Yield per hectare: 8 tons - 2 Kg per vine

Planting density: 4,000 vines/hectare

Harvest: 2007, September 5th-7th

Winemaking: The grapes were destemmed and crushed. Maceration on the skins lasted 10 days, and then the must was fermented in stainless steel tanks at a temperature of 25-28°C

Malolactic fermentation: Completed

Maturation: 5 months in steel tanks

Alcohol content: 13.5% by Vol

Total acidity: 5.7 g/l

pH: 3.38

Residual sugar: 3.2 g/l

Taste it with: "Anelletti" timbale with pork sauce, Tuna fish "Aeolian" style, Veal meatloaf

We also suggest: Pecorino primo sale



dietro le case

Dietro le case is a 35 year-old **Inzolia** vineyard, which we have recovered by planting new “wild” vines to replace the unproductive ones. Then we have grafted them with scions taken from the old vines, to preserve the typical site’s clones.

The soil is calcareous, rich of limestones. The yield per hectare is rather low, due to the vines’ age.

Our impressions: Its colour is brilliant straw yellow; its bouquet is rich and complex, with scents of white flowers, melon, yellow peach and cedar, enriched by a touch of balsamic thyme. On the palate it is full and smooth, with a well-balanced acidity and a persistent, intense and mineral aftertaste.

Vintage: 2007
Type of wine: White
Appellation: Merfi DOC
Production area: Tenuta Belicello, F.146, p.199
Grapes: Inzolia 100%
Number of bottles produced: 3,900

Soil type: Calcareous soil, medium texture with several lime stones
Planting year: 1975
Yield per hectare: 7 tons - 1.7 Kg per vine
Planting density: 4,100 vines/hectare

Harvest: 2007, September 4th
Winemaking: The grapes were destemmed in a reducing environment and then soft-pressed. The must was naturally decanted at a cold temperature and fermented in stainless steel tanks at 16 °C
Bottling: 2008, February 5th

Alcohol content: 13.5% by Vol
Total acidity: 5.0 g/l
pH: 3.35
Residual sugar: 2.5 g/l

Taste it with: Clam chowder, Shrimp cream, Roasted prawns
We also suggest: Vastedda della Valle del Belice




piana del pozzo

Piana del Pozzo is one of our best vineyards, right in the middle of Tenuta Belicello and a few steps far from the Mediterranean Sea. These exceptional conditions allow the Chardonnay grapes to achieve a surprising aromatic concentration and an exceptional complexity. The 2007 vintage has been dry during the winter season, frequent rains have occurred only in springtime. Summer has been very warm and dry, with high temperatures during the day. We harvested slightly earlier than usual, to preserve freshness and acidity.

Our impressions: The wine’s colour is brilliant yellow with a magnificent golden hue; its bouquet is intense and charming, with scents of pineapple and tropical fruits, enriched by notes of aromatic and fine herbs. On the palate it is complex, full and elegant, combining smoothness and freshness. A long mineral aftertaste.

Vintage: 2007
Type of wine: White
Appellation: Merfi DOC
Production area: Tenuta Belicello, F.145, p.5
Grapes: Chardonnay

Soil type: Very deep alluvial soil, medium texture
Planting year: 2000
Yield per hectare: 8 tons - 1.6 Kg per vine
Planting density: 5,100 vines/hectare

Harvest: 2007, August 6th and 7th
Winemaking: The 50% of the grapes were macerated in cold chamber for 36 hours; the remaining grapes were destemmed with dry ice immediately after the harvest, and then macerated in stainless steel tanks. After soft pressing and decanting at cold temperature, the 25% of the must fermented and was refined for 5 months in barriques; the remaining part was fermented in steel tanks at 13-15 °C
Bottling: 2008, February 4th
Refining: 6 months in bottles
Alcohol content: 14% by Vol
Total acidity: 6 g/l
pH: 3.4
Residual sugar: 2.9 g/l

Taste it with: Spaghetti with sea urchins, Bluefish roulades with capers and fresh herbs
We also suggest: Piacentino ennese





Produced since the vintage 2001, **Azimut** is an extreme wine, which typically encounters enthusiastic supporters as well as bitter critics. We love it because it is not “international style”.

The year 2005 has been the freshest of the entire decade: abundant rains during winter and spring and a mild summer provided the grapes with a significant degree of natural acidity. A long refining in big Slavonian oak barrels aims to exalt the wine's charming aromatic complexity.

Our impressions: Its ruby red colour shows a distinct purple hue; intriguing shades of red rose, mint and black cocoa powder enrich its intense aromas of red and black macerated berries. Smooth and mouth filling, it shows good balance between a fully ripe and rich texture and the fresh balsamic sensations on the finish.

Vintage: 2005

Type of wine: Red

Appellation: Sicilia IGT

Production area: Tenuta Belicello, F. 145, p.5

Grapes: Merlot

Number of bottles produced: 6,500

Soil type: Very deep alluvial soil, medium texture

Yield per hectare: 6 tons - 1.6 Kg per vine

Planting density: 3,800 and 5,100 vines/hectare

Harvest: 2005, September 1st

Winemaking: The grapes were destemmed and crushed. Maceration on the skins lasted two weeks, and the must was fermented in stainless steel tanks at 25-28 °C

Malolactic fermentation: Completed

Maturation: 12 months. The 50% of the wine in stainless steel tanks, the remaining 50% in big 26 hectolitres casks (Slavonian oak)

Bottling: 2007, February 23rd

Refining: 8 months in bottles

Alcohol content: 13.5% by Vol

Total acidity: 6.0 g/l

pH: 3.4

Residual sugar: 3.5 g/l

Taste it with: Baked pork

We also suggest: “Pasqualora” pork sausage from Camporeale



Along the western border of Tenuta Belicello, the course of Belice River makes a loop, which we use to call “**La vota**”. Here the soil is sandy and deep, where we have planted the Cabernet Sauvignon, with a yield limited to less than 8 tons per hectare. Red roses planted close to the vineyards help us identify mould infections before they eventually become serious.

The average temperatures during the 2005 vintage have been fresher than usual, thus permitting the slow and perfect ripening of the grapes.

Our impressions: The wine has a brilliant red ruby colour, with a distinct garnet hue. To the nose, balsamic notes of green mint merge into a persistent bouquet of berries, liquorice and brown tobacco. On the palate, it is warm and full bodied, with silky tannins and a long and persistent finish of chocolate and coffee powder.

Vintage: 2005

Type of wine: Red

Appellation: Merfi DOC

Production area: Tenuta Belicello, F. 145, p. 68

Grapes: Cabernet Sauvignon

Number of bottles produced: 6,500

Soil type: Deep alluvial sandy soil, with a strong influence from the nearby river

Yield per hectare: 7.5 tons - 1.8 Kg per vine

Planting density: 4,300 vines/hectare

Harvest: 2005, September 29th

Winemaking: The grapes were destemmed and crushed. Maceration on the skins lasted 12 days, and the must was fermented in stainless steel tanks at 25-28 °C

Malolactic fermentation: Completed

Maturation: 15 months in French tonneaux and in one 30 hectolitres cask (Slavonian oak)

Bottling: 2007, July 12th

Refining: 6 months in bottles

Alcohol content: 14% by Vol

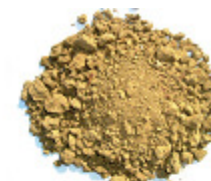
Total acidity: 6.2 g/l

pH: 3.55

Residual sugar: 2 g/l

Taste it with: Lamb's leg stuffed with aromatic herbs

We also suggest: Pork ham from the Mount Nebrodi area





coda della foce



notes



Coda della foce is a blend of Nero d'Avola, Merlot and Petit Verdot, separately made and refined, assembled after an accurate selection from the best barrels that express great personality year after year.

The 2005 vintage has been very fresh during winter and spring: abundant rains and mild temperatures throughout the year assured a slow ripening of the grapes, providing them with a charming, rich aromatic complexity.

Our impressions: The wine has a dark ruby red colour with a deep purple hue, and reveals intense aromas of rose finest sweet spices. On the palate it is full and well balanced: its good structure and smooth tannins are enriched by notes of red berries and black cocoa powder. Balsamic and pleasant mineral tones on the finish.

Vintage: 2005

Type of wine: Red

Appellation: Sicilia IGT

Production area: Tenuta Belicello

Grapes: 35% Petit Verdot, 35% Merlot, 30% Nero d'Avola

Number of bottles produced: 3,200

Soil type: Very deep alluvial soil, medium texture

Yield per hectare: 7.5 tons - 1.5 Kg per vine

Planting density: 5,000 vines/hectare

Harvest: 2005, September 1st (Merlot) and September 12th-16th (Petit Verdot and Nero d'Avola)

Winemaking: The grapes were destemmed and crushed. From medium to long maceration on the skins and fermentation in stainless steel tanks at 25-28 °C

Malolactic fermentation: Completed

Maturation: 17 months in French barriques and tonneaux

Bottling: 2007, June 14th

Refining: 8 months in bottles

Alcohol content: 14% by Vol

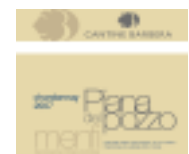
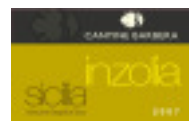
Total acidity: 5.9 g/l

pH: 3.6

Residual sugar: 3.1 g/l

Taste it with: Spezzatino di vitello "Palermitano" style.

We also suggest: Ragusano DOP, Pecorino col pepe della Valle del Belice.





tourism

We are always more than happy to receive the visit of either wine lovers, that wish to experience the Sicilian quality wines, or simple tourists that deal with wine for their very first time: our hospitality is always informal and friendly and makes every visit a pleasant staying.

Our winery is open all year long:

- from Mondays to Fridays: from 9 am to 1 pm and from 3 pm to 7 pm;
- Saturdays and Sundays: only upon reservation.

Every day we organize guided tours of the winery and the cellar, to discovering the wine-making and refining techniques, and relaxing promenades in the vineyards. Technical and vertical tasting of different vintages on request.

Things to try: the Gattopardo Cuisine in our wide and modern tasting room, with a superb view of the countryside, covered with vineyards and ancient olive trees. Traditional dishes from our family's recipes combinew ith our best wines, with the greatest attention to seasonal and fresh products.

Free wireless connection and parking, small wine shop inside.



CANTINE BARBERA

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HOW TO REACH CANTINE BARBERA

from Palermo: Highway A29 to Mazara del Vallo, exit Castelvetro.

Then continue on High-road 115 direction Agrigento, exit Menfi.

from Agrigento: High-road 115 to Trapani, exit Menfi.

in Menfi: continue on County-road 79 towards the sea, direction Porto Palo.

