

## **SOUTHERN STARS OF SICILY**

The island of Sicily is quickly becoming a region of innovative winemaking. The producers we are featuring this month are crafting intensely focused wines while still keeping true to the unique microclimates and terroir of the Sicilian landscape.

### **ARIANNA OCCHIPINTI**

“Drinking wine isn’t really a necessity; why bother drinking it if it doesn’t create energy or an emotion?”

*Arianna Occhipinti is a young winemaker from Vittoria, in the south-eastern tip of Sicily. In a region often associated with Marsala and full-fleshed, plummy and ripe reds, Arianna Occhipinti’s wines are non-conformist and highly atypical for the region. Her wines (made from the indigenous grapes Nero d’Avola and the little-known Frappato) are perfumed and spicy, with a bit of a wild streak...just like her.*

**2007 Siccagno Nero’d Avola 70**

**2010 “SP 68” Nero d’Avola/Frappato blend 50**

### **PLANETA**

*The Planeta family is in for the long haul, having lived and farmed in Sicily since the 1600s. In the 1980s, a new generation of cousins—Alessio, Francesca and Santi Planeta—broke away from the tradition of making bulk wine and began planting international varieties, such as chardonnay, cabernet sauvignon, syrah and merlot. The younger Planetas decided to end their family’s-old reputation of making bulk wines for the rest of Italy, and began ambitious efforts to improve the quality of native varietals such as carricante, nero d’avola, frappato and fiano. Sampling Sicily’s varied climates, the Planetas today have five vineyards and wineries scattered in the island’s four corners.*

**2008 Chardonnay 75** very full-bodied and rich style

**2009 Cerasuolo de Vittoria 40** light, delicate and beautifully fruity red

**2007 Moscato di Noto Passito dessert wine 40 (500ml) / 10 glass**

## MURGO

*The Murgo estate is located in a privileged position on the southeast slopes of Mount Etna on the east coast of Sicily, at a height of 500 meters above sea level. The complex, belonging to the noble family of the Barone Scammacca del Murgo, is surrounded by extensive vineyards, and has a panoramic view of both Mount Etna and the Mediterranean sea. Since 1981, Emanuele Scammacca has been modernizing both the winery and the vineyards to improve the quality of his wines, which are now considered some of the foremost in the Etna area. The family holds a particularly special reference to the Brut as it is one of the most important wines that they produce in the traditional method champenoise. 100% Nerello Mascalese (red grape), this sparkling wine copies the Pinot Noir based model of French Champagne. Beautifully effervescent and lively.*

**2005 Brut Metodo Classico 60 bottle / 15 glass**

**2007 Brut Rosé 60 bottle / 15 glass**

**2009 Etna Rosso 40** a red of tight structure and sharp focused flavors

## ALBERTO GRACI

*After attempting to establish a name as a Milanese banker and the early death of his father, Alberto Graci returned home to Sicily. He sold his grandfather's vineyards in central Sicily and purchased several vineyards in Passopisciarro (Northeast Etna). This is where Graci has begun creating his organic expression of Sicily. Determined to break the stigma of overexposed wines from under the hot Sicilian sun, his wines are cool and earthy. The thin air and cool breeze 1000 meters above sea level create the perfect balance of sun and cool temperatures for the delicate Nerello Mascalese. Graci's reds are organic and rich while his whites maintain balanced notes of citrus, white flour and petrol.*

**2010 Etna Bianco 50**

**2009 Etna Rosso 50**

**2008 Etna Rosso "Quota 600" 70**

## **TENUTA DELLE TERRE NERE**

*The key ingredients to making wine from the “black earth” are Mt. Etna’s elevation, mineral rich volcanic soil and extremely mature vines. The crus of Terre Nere are Calderara Sottana, Guardiola, Feudo di Mezzo, and Santo Spirito. All of Terre Nere’s red wines are Nerello Mascalese from vines 40–90 years old. An aged vine is important for the soil of Mt. Etna due to the high irrigation of the black pumice soil. Taking water from the soil requires struggle, so the vines need to be deep and fit for survival.*

*Combined with the high level of nutrients in volcanic ash, the vines extract depth and complexity. The Etna Rosso are light in body, but deep in complexity. They have a Burgundian backbone, but show a traditional Sicilian flare. Be sure to ask about the “Prephyloxera” cru. It’s another long story of survival.*

2009

**Guardiola 70**

**Calderrara Sottana 75**

**Feudo di Mazzo 80**

**Santo Spirito 85**

**Prephyloxera “La Vigna di Don Peppino” 95**