

ATTIÀ

TECHNICAL SHEET



Classification	I G Terre Siciliane Rosso	
Grapes	Cabernet Sauvignon, Nero d'Avola, Nocera and other black grapes	
Production area	North-eastern Sicily and south-western Sicily	
Soil and climate	From medium-textured to calcareous	
Vineyard	Wall bars	
Vintage	2021	2022
Analytical Data	Alcohol content 14.00 % vol.	
Ageing	At least 6 months in the bottle	12 months in French oak barrels, 8 months in steel silos, and 6 months in the bottle
Harvest	Manual harvesting in crates with careful selection of the grapes took place between mid- and late September	
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before destemming and crushing. Traditional red wine production in temperature-controlled stainless steel tanks, with maceration on the skins for about 8 days. After malolactic fermentation, the wine is aged for about 8 months in stainless steel tanks and then in the bottle	
Fermentation temperature	25-28 °C	
Fermentation period	8 days	
Bottle size	75 cl	
Serving temperature	16 °C	
Tasting notes	Intense ruby red colour, with powerful vinous aromas on the nose. Balanced and persistent on the palate	
Longevity	Best enjoyed within 2-3 years	
Food e wine	To be enjoyed by the glass, it pairs well with cold cuts and cheeses, hearty first courses, and grilled meat	
First vintage	2021	

ENCUENTRO

TECHNICAL SHEET



Classification	D.O.C. Sicilia Nero d'Avola Cabernet Sauvignon	
Grapes	Nero d'Avola and Cabernet Sauvignon	
Production area	Northeastern Sicily and southwestern Sicily	
Soil and climate	Clay-limestone - warm	
Vineyard	Spurred cord	
Vintage	2021	2022
Analytical Data	Alcohol content 14.67% vol.	Alcohol content 14.5% vol.
Ageing	At least 6 months in the bottle	
Harvest	Manual harvesting in crates with careful selection of the grapes took place between mid- and late September	
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before destemming and crushing. Traditional red wine production in temperature-controlled stainless steel tanks, with maceration on the skins for about 14 days. After malolactic fermentation, the wine is aged for about 8 months in stainless steel tanks and then in the bottle	
Fermentation temperature	24-26 °C	
Fermentation period	14 days	
Bottle size	75 cl, 1.5 l, 3 l	
Serving temperature	16 - 18 °C	
Tasting notes	With an intense ruby red color, Encuentro displays a fragrant bouquet of red fruit and bell pepper combined with elegant balsamic and licorice notes. On the palate, it is enveloping with soft, persistent tannins balanced by acidity	
Longevity	Best enjoyed within 4-6 years	
Food e wine	To be enjoyed by the glass, it pairs well with cold cuts and cheeses, hearty first courses, and slow-cooked meat	
First vintage	2021	

IL GRILLO DI LENZO

TECHNICAL SHEET



Classification	D.O.C. Sicilia Grillo		
Grapes	Grillo		
Production area	Southwestern Sicily		
Soil and climate	Calcareous - warm		
Vineyard	Guyot pruning trellis		
Vintage	2022	2023	2024
Analytical Data	Alcohol content 13% vol.	Alcohol content 14,5 % vol.	Alcohol content 13% vol.
Ageing	3 months on the fine lees or "sur lie" in stainless steel tanks with daily stirring		
Harvest	Manual harvesting in crates with careful selection of the grapes, which took place at the end of August and beginning of September		
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before soft pressing, followed by pre-fermentation clarification. Traditional white vinification in temperature-controlled stainless steel tanks, fermentation lasting 14-15 days. Malolactic fermentation is not carried out, followed by aging for about 5 months in steel tanks and then in the bottle		
Fermentation temperature	14-16 °C		
Fermentation period	From 14 to 15 days		
Bottle size	75 cl		
Serving temperature	8-10 °C		
Tasting notes	Straw yellow in color with bright green hues, it offers a fresh bouquet on the nose with notes of white fruit (peach and cantaloupe melon). It is smooth on the palate, with a return of fruity notes and lively acidity		
Longevity	Best enjoyed within 3 years		
Food e wine	Pair with gourmet dishes, vegetarian cuisine, and seafood pasta dishes. Also excellent with grilled white meats and fresh cheeses		
First vintage	2022		

IL GRILLO DI LENZO RISERVA

TECHNICAL SHEET



Classification	D.O.C. Sicilia Grillo Riserva
Grapes	Grillo
Production area	Southwestern Sicily
Soil and climate	Calcareous - warm
Vineyard	Guyot pruning trellis
Vintage	2023
Analytical Data	Alcohol content 14.5% vol.
Ageing	3 months on the fine lees or "sur lie" in stainless steel tanks with daily stirring, 12 months in French oak barrels, 8 months in steel silos, and 6 months in the bottle
Harvest	Manual harvesting in crates with careful selection of the grapes, which took place at the end of August and beginning of September
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before soft pressing, followed by pre-fermentation clarification. Traditional white vinification in temperature-controlled stainless steel tanks, fermentation lasting 14-15 days. Malolactic fermentation is not carried out, followed by aging for about 5 months in steel tanks and then in the bottle
Fermentation temperature	14-16 °C
Fermentation period	From 14 to 15 days
Bottle size	75 cl
Serving temperature	8-10 °C
Tasting notes	Straw yellow in color with bright green hues, it offers a fresh bouquet on the nose with notes of white fruit (peach and cantaloupe melon). It is smooth on the palate, with a return of fruity notes and lively acidity
Longevity	Best enjoyed within 3 years
Food e wine	Pair with gourmet dishes, vegetarian cuisine, and seafood pasta dishes. Also excellent with grilled white meats and fresh cheeses
First vintage	2023

L'ORANGE DI LENZO

TECHNICAL SHEET



Classification	I G Terre Siciliane Bianco	
Grapes	Grillo and Catarratto	
Production area	Southwestern Sicily	
Soil and climate	Calcareous - warm	
Vineyard	Guyot pruning trellis	
Vintage	2023	2024
Analytical Data	Alcohol content 14.50% vol.	Alcohol content 13% vol.
Ageing	In stainless steel tanks in contact with fine lees	
Harvest	Manual harvesting in crates with careful selection of fully ripe grapes took place in late August and early September	
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before destemming and crushing. Fermentation with the skins for several weeks intensely extracts the color and aromas from the skins and creates the orange color. Traditional white vinification in temperature-controlled stainless steel tanks.	
Fermentation temperature	14-16 °C	
Fermentation period	From 14 days to 15 days	
Bottle size	75 cl	
Serving temperature	8 - 10 °C	
Tasting notes	Orange-yellow in color, it offers a characteristic, delicate, and persistent aroma. Fresh, balanced, and persistent on the palate	
Longevity	Best enjoyed within 2-3 years	
Food e wine	Pair with gourmet dishes, vegetarian cuisine, and seafood pasta dishes. Also excellent with white meats, grilled meats, and fresh cheeses	
First vintage	2023	

PERRICONE

TECHNICAL SHEET



Classification	D.O.C. Sicilia Perricone	
Grapes	Perricone	
Production area	Southwestern Sicily	
Soil and climate	Clayey tending towards calcareous - warm	
Vineyard	Spurred cord	
Vintage	2021	2022
Analytical Data	Alcohol content 12.97% vol	Alcohol content 13.5 % vol
Ageing	At least 12 months in the bottle	
Harvest	Manual harvesting in crates with careful selection of the grapes took place between mid- and late September	
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before destemming and crushing. Traditional red wine production in temperature-controlled stainless steel tanks, with maceration on the skins for about 14 days. After malolactic fermentation, the wine is aged for about 8 months in stainless steel tanks and then in the bottle	
Fermentation temperature	24-26 °C	
Fermentation period	14 days	
Bottle size	75 cl	
Serving temperature	16 °C	
Tasting notes	With an intense ruby red color, it stands out for its notes of red fruits, with delicate spicy notes mainly of juniper and black pepper, and just the right amount of minerality. On the palate, it is very elegant, with soft tannins and a long finish	
Longevity	Best enjoyed within 2-3 years	
Food e wine	To be enjoyed by the glass, it pairs well with typical Sicilian vegetable dishes, cold cuts and cheeses, hearty first courses, and grilled meat	
First vintage	2021	

SOLO NERO CABERNET SAUVIGNON

TECHNICAL SHEET



Classification	D.O.C. Sicilia
Grapes	Cabernet Sauvignon
Production area	Northeastern Sicily and southwestern Sicily
Soil and climate	Medium texture tending towards calcareous - temperate
Vineyard	Guyot pruning trellis
Vintage	2022
Analytical Data	Alcohol content 14% vol.
Ageing	8 months in steel silos and 6 months in bottles
Harvest	Manual harvesting in crates with careful selection of the grapes took place between mid- and late September
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before destemming and crushing. Traditional red wine production in temperature-controlled stainless steel tanks, with maceration on the skins for about 14 days. After malolactic fermentation, the wine is aged for about 8 months in stainless steel tanks and then in the bottle
Fermentation temperature	28-30 °C
Fermentation period	14 days
Bottle size	75 cl
Serving temperature	16 - 18 °C
Tasting notes	Intense purple color. The nose reveals delicate hints of sage, rosemary, and eucalyptol. The palate expresses intense minerality, is smooth with subtle tannins, and notes of sage and rosemary.
Longevity	Best enjoyed within 4-6 years
Food e wine	To be enjoyed by the glass, it pairs well with roasted red meats, cold cuts, and cheeses.
First vintage	2022

SOLO NERO NERO D'AVOLA

TECHNICAL SHEET



Classification	D.O.C. Sicilia	
Grapes	Nero d Avola	
Production area	Northeastern Sicily and southwestern Sicily	
Soil and climate	Medium texture tending towards calcareous - temperate	
Vineyard	Espalier with Guyot pruning system	
Vintage	2021	2022
Analytical Data	Alcohol content 14.20% vol.	Alcohol content 14% vol.
Ageing	At least 6 months in the bottle	
Harvest	Manual harvesting in crates with careful selection of the grapes took place between mid- and late September	
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before destemming and crushing. Traditional red wine production in temperature-controlled stainless steel tanks, with maceration on the skins for about 14 days. After malolactic fermentation, the wine is aged for about 8 months in steel tanks and then in the bottle	
Fermentation temperature	22-24 °C	
Fermentation period	14 days	
Bottle size	75 cl, 1.5 l, 3 l	
Serving temperature	16 - 18 °C	
Tasting notes	With an intense ruby red color, it stands out for its notes of red fruits (cherry, plum, and raspberry) and a slight vegetal hint. It has a strong flavor, well tempered by an excellent structure of important and perfectly integrated tannins	
Longevity	Best enjoyed within 4-5 years	
Food e wine	To be enjoyed by the glass, it pairs well with grilled meats, cold cuts, and medium-aged cheeses	
First vintage	2021	

SOLO NERO NERO D'AVOLA RISERVA

TECHNICAL SHEET



Classification	D.O.C. Sicilia
Grapes	Nero d Avola
Production area	Northeastern Sicily and southwestern Sicily
Soil and climate	Medium texture tending towards calcareous - temperate
Vineyard	Espalier with Guyot pruning system
Vintage	2022
Analytical Data	Alcohol content 14% vol.
Ageing	12 months in French oak barrels, 8 months in steel silos, and 6 months in the bottle
Harvest	Manual harvesting in crates with careful selection of the grapes took place between mid- and late September
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before destemming and crushing. Traditional red wine production in temperature-controlled stainless steel tanks, with maceration on the skins for about 14 days. After malolactic fermentation, the wine is aged for about 8 months in steel tanks and then in the bottle
Fermentation temperature	22° - 24 ° C
Fermentation period	14 days
Bottle size	75 cl
Serving temperature	16 - 18 °C
Tasting notes	With an intense ruby red color, it stands out for its notes of red fruits (cherry, plum, and raspberry) and a slight vegetal hint. It has a strong flavor, well tempered by an excellent structure of important and perfectly integrated tannins
Longevity	Best enjoyed within 4-5 years
Food e wine	To be enjoyed by the glass, it pairs well with grilled meats, cold cuts, and medium-aged cheeses
First vintage	2021

SOLO NERO NOCERA

TECHNICAL SHEET



Classification	D.O.C. Sicilia	
Grapes	Nocera	
Production area	Northeastern Sicily and southwestern Sicily	
Soil and climate	Medium texture tending towards calcareous - temperate	
Vineyard	Guyot pruning trellis	
Vintage	2021	2022
Analytical Data	Alcohol content 14.50% vol.	Alcohol content 14% vol.
Ageing	12 months in French oak barrels, 8 months in steel silos, and 6 months in the bottle	8 months in steel silos and 6 months in bottles
Harvest	Manual harvesting in crates with careful selection of the grapes took place between mid- and late September	
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before destemming and crushing. Traditional red wine production in temperature-controlled stainless steel tanks, with maceration on the skins for about 14 days. After malolactic fermentation, the wine is aged for about 8 months in stainless steel tanks and then in the bottle	
Fermentation temperature	28-30 °C	
Fermentation period	14 days	
Bottle size	75 cl	
Serving temperature	16 - 18 °C	
Tasting notes	Deep, intense ruby reflections. Notes of white pepper, geranium, and summer fruit, ripe plums, and figs. Smooth and mellow on the palate	
Longevity	Best enjoyed within 4-6 years	
Food e wine	To be enjoyed by the glass, it pairs well with cold cuts and cheeses, hearty first courses, and grilled meats	
First vintage	2021	

STELLARE

TECHNICAL SHEET



Classification	I G Terre Siciliane sparkling white wine Brut - Ancestral Method		
Grapes	Grillo		
Production area	Southwestern Sicily		
Soil and climate	Medium texture tending towards calcareous - temperate		
Vineyard	Guyot pruning trellis		
Vintage	2022	2023	2024
Analytical Data	Alcohol content 12% vol.	Alcohol content 13,5% vol.	Alcohol content 13 % vol.
Ageing	Bottled in the presence of yeast		
Harvest	Manual harvesting in crates with careful selection of grapes, intended for the production of sparkling wines using the ancestral method, which took place at the end of August and beginning of September		
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before soft pressing. The first fermentation takes place in stainless steel tanks for about 14 days at a temperature of 16-17 °C. This is followed by refermentation in the bottle for about 3-6 months, then aging		
Fermentation temperature	16-17 °C		
Fermentation period	/		
Bottle size	75 cl, 3 l		
Serving temperature	6-8 °C		
Tasting notes	Golden straw yellow in color, fresh and complex with citrus notes. Fresh and vibrant on the palate, it is characterized by exceptional length and good aromatic persistence		
Longevity	Best enjoyed within 1 year		
Food e wine	To be enjoyed by the glass, it pairs well with finger foods and is the perfect accompaniment to aperitifs and seafood-based first courses		
First vintage	2022		

TRITTER

TECHNICAL SHEET



Classification	D.O.C. Sicilia Rosso	
Grapes	Nero d Avola, Cabernet Sauvignon, and Nocera	
Production area	Northeastern Sicily and southwestern Sicily	
Soil and climate	Medium texture tending towards calcareous - temperate	
Vineyard	Guyot pruning trellis	
Vintage	2021	2022
Analytical Data	Alcohol content 14.67% vol.	Alcohol content 14.5% vol.
Ageing	At least 6 months in the bottle	
Harvest	Manual harvesting in crates with careful selection of the grapes took place between mid- and late September	
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before destemming and crushing. Traditional red wine production in temperature-controlled stainless steel tanks, with maceration on the skins for about 14 days. After malolactic fermentation, the wine is aged for about 8 months in stainless steel tanks and then in the bottle	
Fermentation temperature	28-30 °C	
Fermentation period	14 days	
Bottle size	75 cl, 1.5 l, 3 l	
Serving temperature	16 - 18 °C	
Tasting notes	With an intense ruby red color, Triter displays a fragrant bouquet of undergrowth and subtle notes of bell pepper. On the palate, it shows excellent structure with perfectly integrated tannins	
Longevity	Best enjoyed within 4-6 years	
Food e wine	To be enjoyed by the glass, it pairs well with cold cuts and cheeses, hearty first courses, and grilled meats	
First vintage	2021	

TRITTER RISERVA

TECHNICAL SHEET



Classification	D.O.C. Sicilia Rosso Riserva
Grapes	Nero d Avola, Cabernet Sauvignon and Nocera
Production area	Northeastern Sicily and southwestern Sicily
Soil and climate	Medium texture tending towards calcareous - temperate
Vineyard	Guyot pruning trellis
Vintage	2021
Analytical Data	Alcohol content 14.50% vol.
Ageing	12 months in French oak barrels, 8 months in steel silos, and 6 months in the bottle
Harvest	Manual harvesting in crates with careful selection of the grapes took place between mid- and late September
Vinification	Upon arrival at the winery, the grapes undergo further selection on a conveyor belt before destemming and crushing. Traditional red wine production in temperature-controlled stainless steel tanks, with maceration on the skins for about 14 days. After malolactic fermentation, the wine is aged for about 8 months in stainless steel tanks and then in the bottle
Fermentation temperature	28-30 °C
Fermentation period	14 days
Bottle size	75 cl
Serving temperature	16 - 18 °C
Tasting notes	With an intense red color tending towards garnet, Triter displays a fragrant bouquet of undergrowth and slight notes of bell pepper. On the palate, it shows an excellent structure of important tannins that are perfectly integrated
Longevity	Best enjoyed within 4-6 years
Food e wine	To be enjoyed by the glass, it pairs well with cold cuts and cheeses, hearty first courses, and grilled meats
First vintage	2021

