



CANTINE VINCI

Vinci Vini s.r.l.

THE FIRM

Among hectares of vineyards in the “most vined” province in Italy, the Cantine Vinci has selected those with stronger viticulture vocation. Close to the traditional autochthonous cultivars Nero D'Avola, Perricone, Grillo, Catarratto, Inzolia, Zibibbo, are raised with amazing success the “International” varieties Chardonnay, Cabernet Sauvignon, Merlot, that have found in this district the most suitable “terroir” for their perfect acclimatization.

The traditional wine making technique of this district has been strengthened by modern technologies. They have put together the Slavonian oak casks, the barriques and the steel tanks. Years of experiments in the vineyards and in the winery have been supported by our passion for quality wine. A great enthusiasm has carried them, year after year towards the most important national and international awards.

THE WINERY



THE VINES

Cantine Vinci has Nero d'Avola, Grecanico, Inzolia, Perricone, Catarratto, Merlot, Cabernet Sauvignon, Chardonnay, Zibibbo, Malvasia, Grillo.

Nero d'Avola

Nero d'Avola (Black of Avola) is the most important red wine grapes in Sicily and is one of Italy's most important indigenous varieties. The name, which literally means "Avola Black," is a good description.

"Nero d'Avola" appears to have been selected by growers near Avola (a small town in south east Sicily) several hundred years ago. Initially, it was confined to the southern tip of the island but more recently has spread throughout the island.

Until the 1980s, commercial use of Nero d'Avola was dedicated almost exclusively to fortifying weaker reds in France and northern Italy. In the past Nero d'Avola, like other Sicilian reds, was often syrupy, with an alcohol content reaching eighteen percent, too strong as table wines.

New viticulture techniques and night harvesting - placing the grapes in in cooled vats to prevent premature fermentation - have been used by a few vintners to retain flavor without producing an overpowering wine. The result is often compared to Syrah, another popular red.

Boasting a singular climate, Sicily is blessed with consistent growing seasons from year to year, typified by lots of warm sunshine and very little rain. Vintage quality varies, of course, but not as much as it does in Burgundy or Piedmont.

WHAT IS MARSALA WINE?

Marsala is a wine produced in the region surrounding the Italian city of Marsala, in Sicily. Marsala wine has been the first wine to receive “Denominazione di origine controllata”, or DOC, status in 1969.

While the city's natives sometimes drink "vintage" Marsala, the wine produced for export is universally a

fortified wine similar to Port. Originally, Marsala wine was fortified with alcohol to ensure that it would last long ocean voyages, but now it is made that way because of its popularity in foreign markets.

The most creditable version of the introduction of Marsala fortified wine to a wider range of consumers is attributed to the English trader John Woodhouse. In 1773, Woodhouse landed at the port of Marsala and discovered the local wine produced in the region, which was aged in wooden casks and tasted similar to Spanish and Portuguese fortified wines then popular in England. Fortified Marsala wine was, and is, made using a process called in "perpetuum", which is similar to the solera system used to produce Sherry in Jerez, Spain.

Woodhouse recognized that the in perpetuum process raised the alcohol level and alcoholic taste of this wine while also preserving these characteristics during long distance sea travel. Woodhouse further believed that fortified Marsala wine would be popular in England. Marsala wine indeed proved so successful that Woodhouse returned to Sicily and, in 1796, began the mass production and commercialization of Marsala wine. In 1833, the entrepreneur Vincenzo Florio, a Calabrese by birth and Palermitano by adoption, bought up great swathes of land between the two largest established Marsala producers and set to making his own vintage with even more exclusive range of grape.

Florio purchased Woodhouse's firm, among others, in the late 19th century and consolidated the Marsala wine industry. Florio and Pellegrino remain the leading producers of Marsala wine today.

Marsala is produced using the Grillo, Inzolia, and Catarratto white grape varieties, among others. Marsala contains about 15-20% alcohol by volume. Different Marsala wines are classified according to their color, sweetness and the duration of their aging. The three levels of sweetness are *secco* (with a maximum 40 grams of residual sugar per liter), *semisecco* (41-100 g/l) and *dolce* (over 100 g/l).

The color and aging classifications are as follows:

- Oro has a golden color
- Ambra has an amber color. The coloring comes from the mosto cotto sweetener added to the wine
- Rubino has a ruby color
- Fine has minimal aging, typically less than a year
- Superiore is aged at least two years
- Superiore Riserva is aged at least four years
- Vergine e/o Soleras is aged at least five years
- Vergine e/o Soleras Stravecchio e Vergine e/o Soleras Riserva is aged at least ten years.

Marsala wine was traditionally served as an aperitif between the first and second courses of a meal. Contemporary diners will serve it chilled with Parmesan (stravecchio), Gorgonzola, Roquefort, and other spicy cheeses, with fruits or pastries, or at room temperature as a dessert wine. Marsala is sometimes discussed with another Sicilian wine, Passito di Pantelleria (Pantelleria Island's raisin wine).

WHERE IS CANTINE VINCI?



Cantine Vinci is situated in Marsala, Trapani province, in Sicily region, south of Italy.

Marsala is a seaport city located in the Province of Trapani on the island of Sicily in Italy. The low coast on which it is situated is the westernmost point of the island. It is best known as the source of Marsala wine, the first wine has received Denominazione di origine controllata, or D.O.C., status in 1969. While the city's natives sometimes drink "vintage" Marsala, the wine produced for export is universally a fortified wine similar to Port. Originally, Marsala wine was fortified with alcohol to ensure that it would last long ocean voyages, but now it is made that way because of its popularity in foreign markets. The Arabs gave it its present name "Marsala" which is deriving from the Arab "Marsa Allah" (port of Allah) or "Marsa Ali" ("port of Ali" intended also as "great port" as Ali in Arabian language is synonymous with "great" and the ancient harbour of Lilybaeum was enormous). On May 11, 1860, Giuseppe Garibaldi and his "thousand" landed at Marsala and began his campaign to overthrow Bourbon rule in Sicily as a step toward Italy's unification.

REFERENCES

Bronze medals in IWC - International Wine Challenge 2010.

Bronze medals in Decanter 2009-2010.

Big Gold Medal and **gold medal** in Berlin Wine Trophy 2009.

Big gold medal and *the best sweet wine* in Concours Mondial de Bruxelles 2007.

VINCI VINI WINES

Nero d'Avola

Red wine
I.G.T. Sicilia
Nero d'Avola 100%



Calabianca

White wine
I.G.T. Sicilia
Grecanico - Inzolia



Bramato - Nero d'Avola

Red wine
I.G.T. Sicilia
Nero d'Avola 100%



Bramato - Grillo

White wine
I.G.T. Sicilia
Grillo 100%



Bramato - Alcamo DOC

White wine
D.O.C. Alcamo
Grecanico-Inzolia-Catarratto



Lithos

Barrel red wine
I.G.T. Sicilia
Nero d'Avola 100%



Calicanto

White wine
I.G.T. Sicilia
Zibibbo 100%



Origine

Barrel red wine
I.G.T. Sicilia
Nero d'Avola 50% - Perricone 50%



Opus Terrae

Barrel red wine
I.G.T. Sicilia
Nero d'Avola 50% - Merlot 50%



Vigna Moresca line - sweet wines of Sicily

Zibibbo

Sweet white wine
I.G.T. Sicilia
Zibibbo 100%



Moscato

Sweet white wine
I.G.T. Sicilia
Zibibbo 100%



Malvasia

Sweet white wine
I.G.T. Sicilia
Malvasia 100%



Passito di Pantelleria

Sweet white wine
D.O.C. Passito di Pantelleria
Zibibbo 100%



Sweet wines of Sicily

Passito di Sicilia

Sweet white wine
I.G.T. Sicilia
Zibibbo 100%



Tanine

Sweet red wine
Table wine
Nero d'Avola 100%



Sacrosanto

Dessert wine



Marsala wines

Marsala vergine Soleras

Marsala wine
D.O.C. Marsala
Grillo 100%



Marsala superiore secco S.O.M

Marsala wine
D.O.C. Marsala
Grillo-Inzolia



Marsala Superiore dolce Garibaldi

Marsala wine
D.O.C. Marsala
Grillo-Inzolia



Marsala fine ambra semisecco

Marsala wine
D.O.C. Marsala



Aromatized wines

Sogno

Almond aromatic wine



Cremovo

Egg aromatic wine with 80% of Marsala Fine DOC



Crema mandorla

Almond aromatic wine with 80% of Marsala Fine DOC

