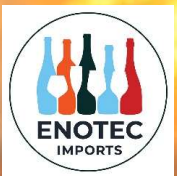


ENOTEC'S SICILY

Classic Authenticity, Modern Crafting. From Our Families, To Yours.



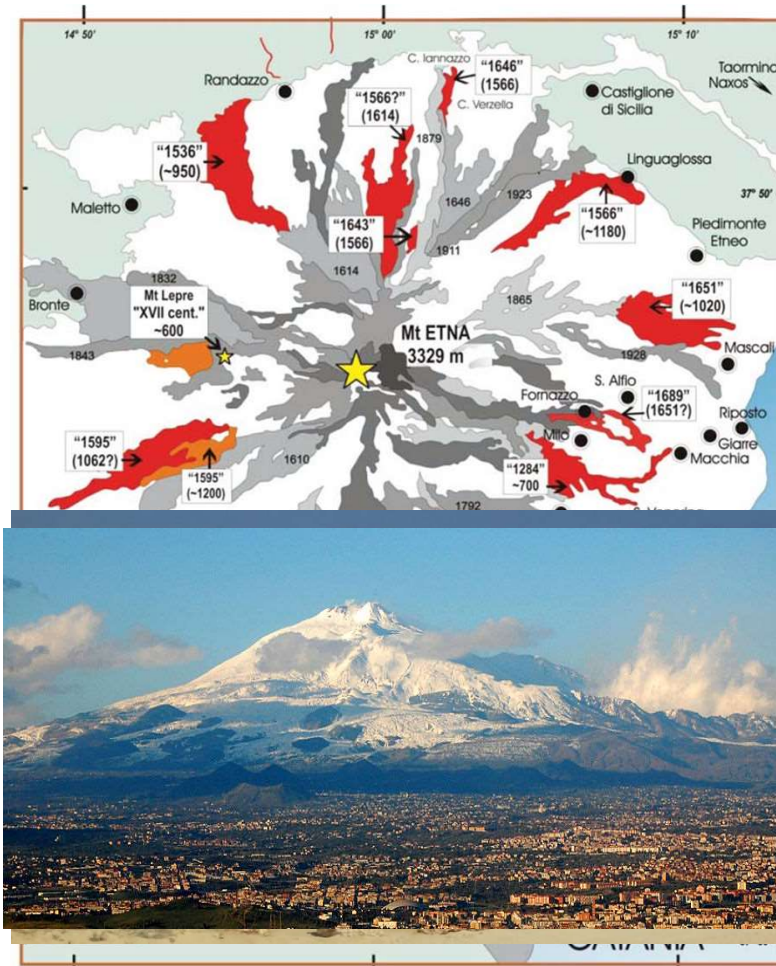
ENOTEC'S SICILY



ENOTEC'S SICILY

LOCATION/CLIMATE

- ❑ Sicily ("Sicilia" in Italian) is the largest, most populous island in the Mediterranean Sea. It is separated from Calabria and the rest of Italy by the Strait of Messina, which formed over 125,000 years ago after violent earthquakes.
- ❑ The Strait is quite narrow, only about 1.9 miles wide in the north, and about 9.9 miles wide in the south. Some experts believe that future tectonic activity will some day close this gap once again.
- ❑ The northern/southern coasts are each about 170 miles long—the eastern coast about 110 miles.
- ❑ Sicily is mostly mountainous, with the only wide valley being the Plain of Catania in the east. Historic deforestation has greatly reduced woodlands to only 4% of the island.
- ❑ Seismic activity is intense, led by Europe's highest (10,900 feet tall) and most active volcano—Mount Etna. Etna is nearly always smoking and regularly casts black ash over the island from recurrent "minor" eruptions. Many Etna wineries display maps of historic "major" eruptions, pinpointing the location of their vineyards in relation to those lava flows.
- ❑ The climate is Mediterranean, with mild, wet winters and hot, dry summers. On the coasts, especially in the southwest, the climate is affected by the "Sirocco" winds from the African Sahara.
- ❑ Annual precipitation on the plains is 16–24 inches, and in the mountains 47–55 inches. The interior mountains can have heavy snowfalls, with Mount Etna usually snow-capped from October to May.
- ❑ While Sicily has more vineyards (295,000 acres) than any other region in Italy, the combination of its hilly/mountainous terrain and hot, dry climate reduces wine production to only 4th place overall.



ENOTEC'S SICILY



SICILY'S PAST

- ❑ The earliest record of human activity on the island is from around 14,000 BC. Sicily was known for its fertile land and by 750 BC, had three Phoenician and a dozen Greek colonies. The Greeks introduced grapevines around the 8th century BC, making Sicily an early hub for Mediterranean winemaking.
- ❑ Roman control began in the 3rd century BC and lasted for several centuries. The Romans improved viticulture practices, and Sicilian wine became popular throughout the empire. After the fall of the Western Roman Empire, Sicily was ruled by the Byzantine Eastern Roman Empire.
- ❑ In the 9th century, the island was conquered by Arab and Berber forces, leading to a period of significant cultural exchange. Innovative irrigation techniques and new grape varieties played a significant role in shaping Sicily's winemaking. In the 11th century, the Normans conquered Sicily, creating a unique Norman-Arab-Byzantine culture. The Normans encouraged agriculture and trade, and the island's wine economy benefited.
- ❑ From the 16th to the 19th centuries Sicily was ruled by a series of Spanish and Bourbon (French) dynasties, eventually becoming part of the Two Kingdoms of Sicily (1817-1861). Sicilian wine production thrived, and wines from the region were exported to Spain and beyond especially after the creation of Marsala wine.
- ❑ Marsala wine was first produced in the late 18th century in the city of Marsala, located on the western coast of Sicily. Its "creator", English merchant, John Woodhouse, sought to emulate Port and Sherry by fortifying local Sicilian wine with brandy to make it more stable for export.
- ❑ The business was further popularized by other English and Italian entrepreneurs, who refined the winemaking process and established Marsala as a popular export to the British market. At its peak in the 19th century, Marsala often exceeded 90% of Sicilian wine production.
- ❑ While its popularity has greatly declined since then, Marsala wine is still produced today using traditional methods, and the grape varieties used to make it (Grillo, Inzolia/Ansonica, and Catarratto) still dominate Sicilian grape planted acreage and modern dry white table wine production.



ENOTEC'S SICILY



SICILY'S PAST

- ❑ After Italian unification (1861) Sicily and most of Southern Italy experienced tremendous economic hardship. Most of the assets of the Kingdom of the Two Sicilies were transferred to Piedmont, and a large number of factories closed due to high government taxation.
- ❑ These and other factors resulted in a massive Sicilian emigration from the 1880s to the 1920s, during which time more than 1.5 million Sicilians emigrated—about 90% of them to the USA.
- ❑ Sicily played a prominent role during WWII as the first landing point in Italy for Allied forces, and then as a strategic launch point for those forces to the Italian mainland.
- ❑ This period was also characterized by clashes between the Sicilian Mafia (La Cosa Nostra) and the Italian government. Originally formed as local societies to solve disputes and curb rampant banditry in small towns, they soon grew into dangerous criminal enterprises.
- ❑ Numerous attempts have been made through the years to eradicate Mafia influence, but Sicily's economic and social development continues to be hindered by the vote buying, smuggling, bid-rigging, and violent activities of "the families".
- ❑ The early-mid 20th century trend towards higher yields over quality turned Sicily into the bulk wine center of Italy. Fortunately wine traditions (from Lipari, to Pantelleria, Marsala, Vittoria, and Mount Etna) remained strong and, in the 1980s, a resurgence in interest brought a wave of young winemakers who drove improvements in viticulture and winemaking.
- ❑ With its unique terroir (mineral rich soils, high elevation, rugged terrain, and indigenous varieties) Mount Etna and the Etna DOC became the darling of early 21st century high-end wine gate-keepers, further enhancing Sicily's image/potential as a world class Italian wine region.



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SICILY'S PRESENT

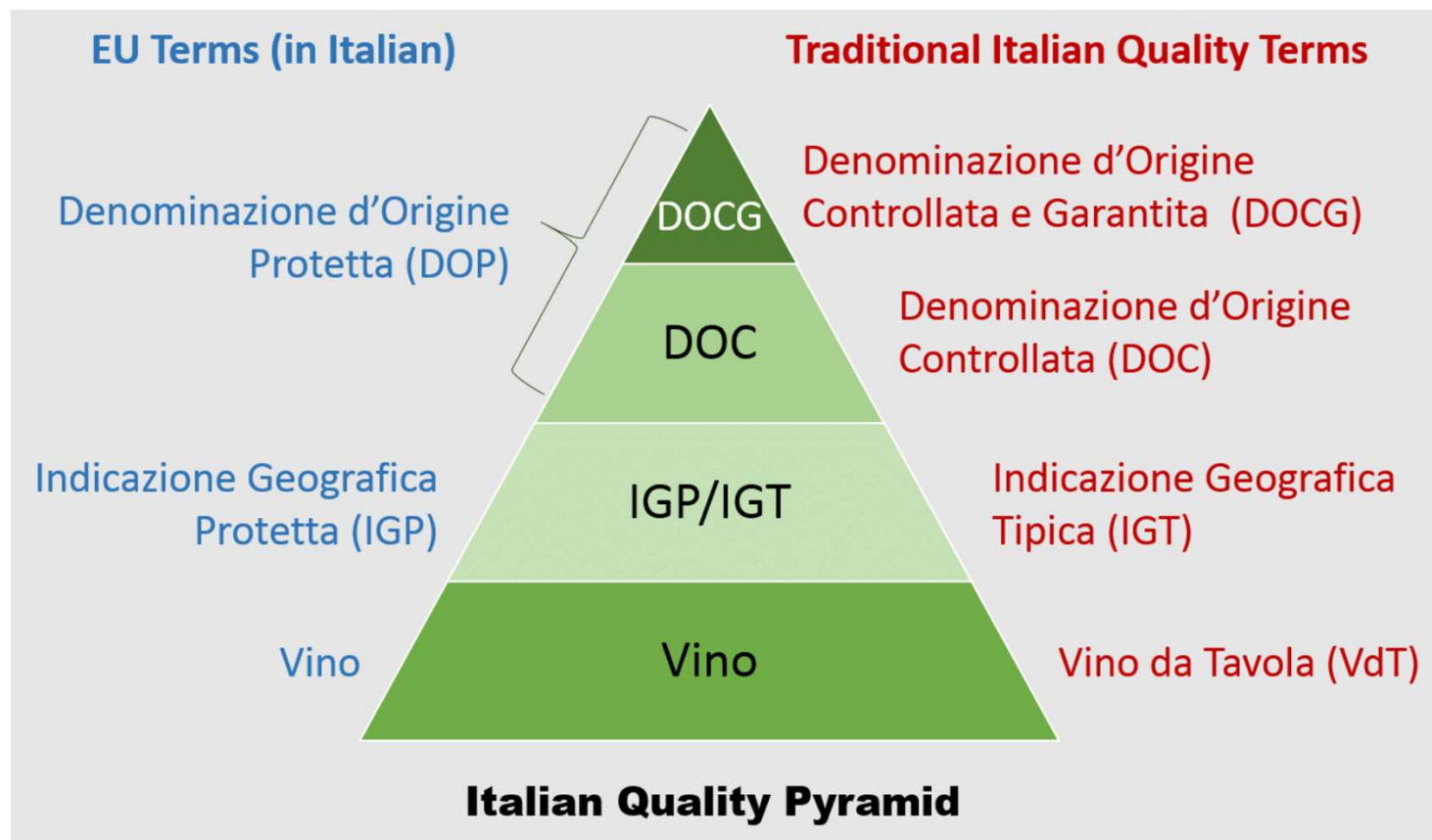
- ❑ Nine (9) Administrative Provinces, with 60% of population in top three:
 - ✓ Palermo (25% of population)
 - ✓ Catania (22%)
 - ✓ Messina (13%)
- ❑ Thanks to regular growth in recent years, Sicily is now the eighth largest regional economy of Italy. It's diversity includes Technology ("Etna Valley"), Manufacturing (Petro-Chemicals, Ship Building, Textiles), Tourism, and Agriculture (Olives/Olive Oil, Sea Salt, Tomatoes, Chocolate, Honey, and Wine).
- ❑ Sicily is now the 4th (out of 20) largest wine producing region in Italy producing roughly 65 million cases annually.
- ❑ It's also famous for its cuisine, including Arancino, fresh caught seafood dishes, and filled to order Cannoli.



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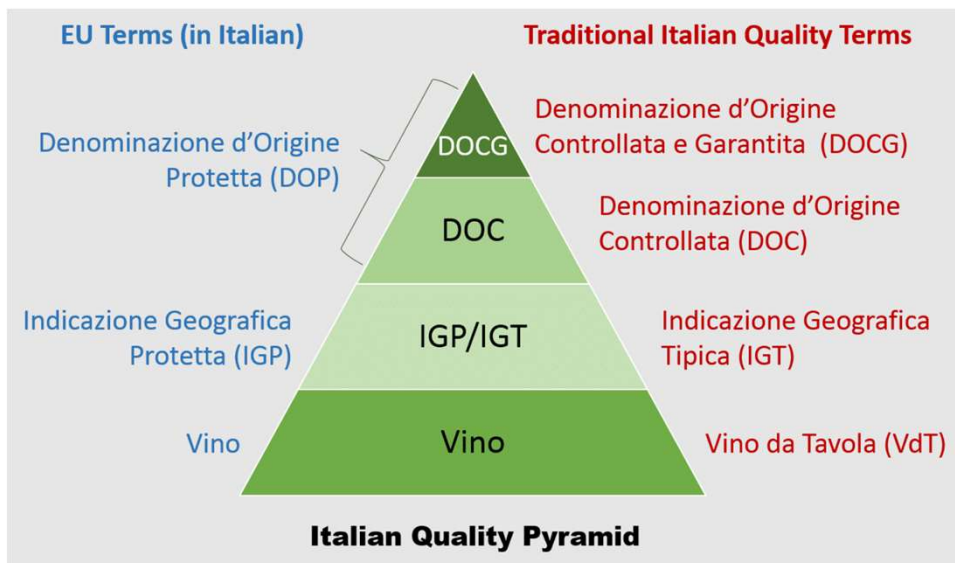
ITALY'S REGIONS/APPELLATIONS



ENOTEC'S SICILY



REGIONS/APPELLATIONS



- ❑ Sicily currently has 1 DOCG, 23 DOCs, and 7 IGPs.
- ❑ Sicily is home to more than 65 autochthonous (native) grape varieties, but also has large plantings of international varieties like Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Merlot
- ❑ Historically the largest volume wine producing region in Italy, the decline in sales of Marsala and inexpensive VINO d'Italia wines has allowed other regions to supplant Sicily as number one.
- ❑ With the strong promotion of the Sicilia DOC, DOC level wines now represent almost 40% of volume.



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WHITE GRAPES

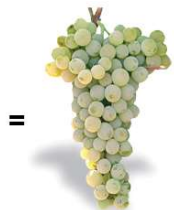
- ❑ Cataratto (25% of Sicily plantings)
 - ✓ Native to Sicily, planted only here and widely throughout the island.
 - ✓ Historically one of the primary grapes used to produce Marsala, so plantings have been decreasing in recent years, but also used in Etna Bianco blends with increasing production in that area.
 - ✓ Medium-full bodied. Aromas & flavors: Sage, lemon, thyme, banana, pineapple, citrus; somewhat bitter finish.
 - ✓ Produces White, Fortified White (Marsala), Sparkling White, and White Late Harvest and Passito Dessert wines.
- ❑ Zibibbo (2% of Sicily plantings)
 - ✓ Also known as Moscato di Alessandria (Muscat of Alexandria). Member of the large Muscat family of varieties; offspring of Moscato Bianco and native to Sicily.
 - ✓ Aromas & flavors: Apricot, orange blossom, lily of the valley, ginger, dried herbs; (sweet wines) orange jam, caramel, fig, raisin.
 - ✓ Produces White, Sparkling, and Fortified White, White Passito Dessert wines (Passito di Pantelleria DOC best known)
- ❑ Grillo (6% of Sicily plantings)
 - ✓ Native to Sicily, but not an ancient variety. Instead, a relatively recent (1873) crossing of Cataratto and Zibibbo.
 - ✓ Light to medium bodied, Crisp acidity. Aromas & flavors: Lemony, herbal; similar to Sauvignon Blanc.
 - ✓ Produces White, Sparkling, and Fortified White, and White Passito Dessert wines
- ❑ Other prominent white varieties planted
 - ✓ Autochthonous: Ansonica/Inzolia, Carricante (predominant variety in Etna Bianco wines), Malvasia della Lipari
 - ✓ International: Chardonnay, Pinot Grigio



Catarratto



Zibibbo



Grillo

ENOTEC'S SICILY



RED GRAPES

- ❑ Nero d'Avola/Calabrese (12% of Sicily plantings)
 - ✓ The most important red wine grape of Sicily, it is actually native to neighboring Calabria. Thus, "Calabrese" is the official name of this grape. But almost all of it today grows in Sicily where it is called Nero d'Avola.
 - ✓ Can be quite full bodied and tannic so is often blended with the much softer tannin Frappato variety (Cerasuolo di Vittoria DOCG wines). Aromas & flavors of Dark red cherry, blackberry, and herbs.
 - ✓ Produces Red, Rose, Sparkling Rose, and Red Passito Dessert wines
- ❑ Nerello Mascalese (3% of Sicily plantings)
 - ✓ Native to Sicily, likely in Catania/Mount Etna area. Has been determined to be related to Tuscany's Sangiovese grape.
 - ✓ Light ruby red in color, with a strong fruity scent of red berries, sour cherry, floral, licorice, vanilla and tobacco. Medium bodied with medium-strong tannins.
 - ✓ Often compared to firm bodied Pinot Noir wines.
 - ✓ Produces Red, Rose, Sparkling Rose, and Red Passito Dessert wines
- ❑ Frappato (0.6% of Sicily plantings)
 - ✓ Native to Sicily. Has been determined to be related to Tuscany's Sangiovese grape.
 - ✓ Low in tannin, light bodied, and light in color. Aromas & flavors: Strawberry, violet, herbs.
 - ✓ Produces Red, Rose, Sparkling Rose, and Red Passito Dessert wines
- ❑ Other prominent varieties planted
 - ✓ Autochthonous: Nerello Capuccio
 - ✓ International: Cabernet Sauvignon, Merlot



ENOTEC'S SICILY



SICILY'S FUTURE

- ❑ Sicily is known for its diverse range of grape varieties, both indigenous and international. The future is likely to see continued experimentation with different grapes and blends, and an expansion in the promotion of less well-known varieties on the world stage.
- ❑ The international acclaim and success of Mt. Etna, a previously “unknown” region, has led to a surge of interest in other Sicilian vineyard areas (Lipari, Pantelleria, Vittoria, etc.) and the unique wines each of them makes.
- ❑ Winemakers are increasingly focusing on sustainable and organic winemaking practices. This commitment not only benefits the environment but also appeals to consumers who are seeking eco-friendly and responsibly produced wines.
- ❑ The region has been investing in wine tourism, with wineries opening their doors to visitors. The combination of beautiful landscapes, historical sites, and excellent wines makes Sicily an attractive destination for wine enthusiasts.



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