



# FIRRIATO

*Authentic Terroir*



## PRESS KIT - COMPANY PROFILE



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~ THE ~  
**FIRRIATO**  
NUMBERS



1978

YEAR OF FOUNDATION



470

HECTARES OF VINEYARDS  
CERTIFIED IN ORGANIC  
FARMING PROCEDURES



7

ESTATES WHICH REPRESENT  
ALL THE 6 DIFFERENT ORDERS  
OF SOILS THAT SICILY CAN  
OFFER



3

DIFFERENT KIND OF TERROIR:  
MOUNTAIN (ETNA),  
SEA (FAVIGNANA ISLAND)  
AND HILL (TRAPANI'S  
COUNTRYSIDE)



40

LABELS DIVIDED INTO 9  
PRODUCT LINES: TOP WINE,  
EXCLUSIVE, VOLCANIC,  
PREMIUM, TRENDY, CLASSIC,  
ORGANIC, SWEET, DISTILLED

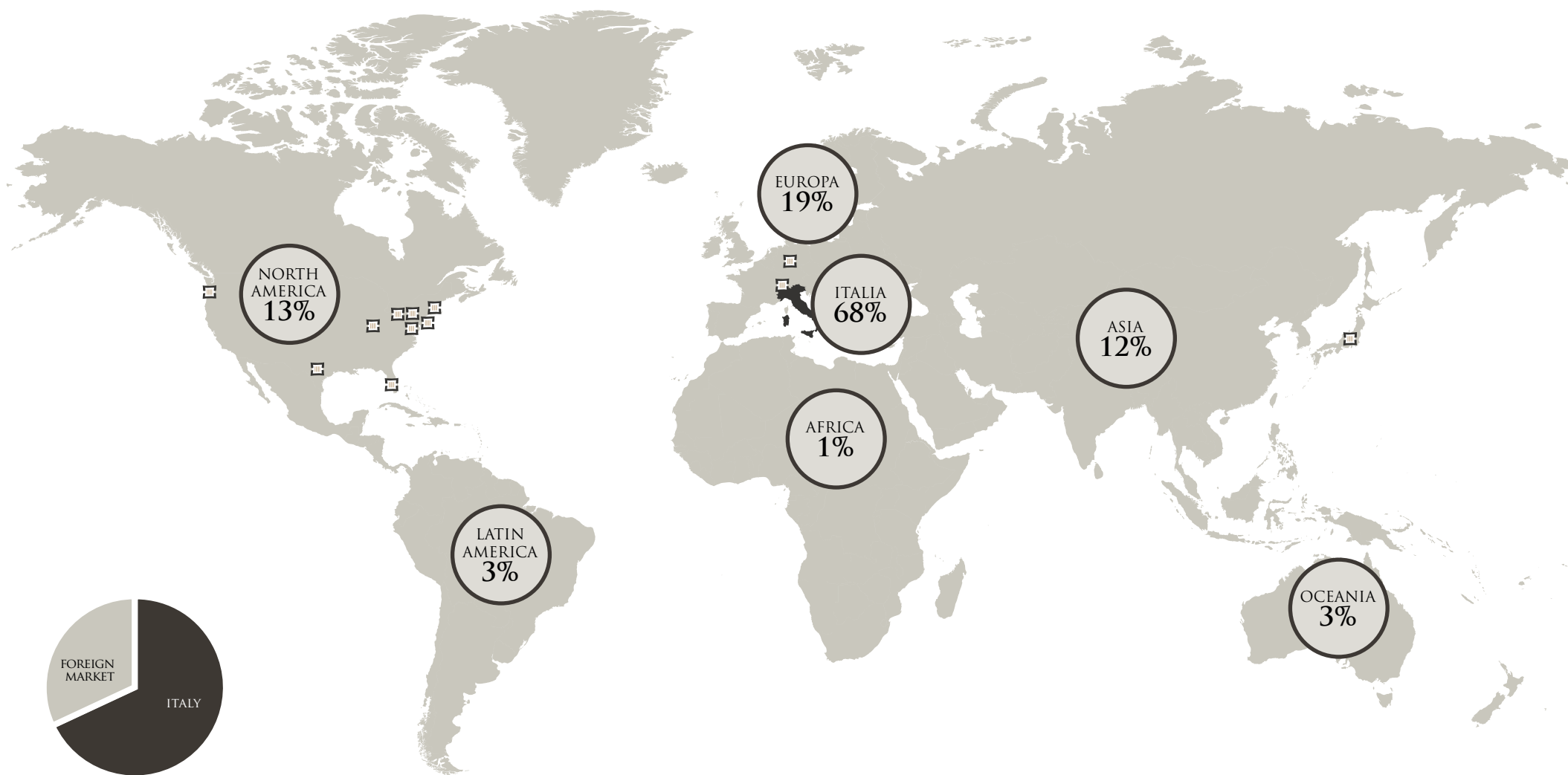


3

HOSPITALITY FIRRIATO.  
THE EXPERIENCE OF WINE AMONG  
THE SICILIAN VINEYARDS: CALAMONI  
FAVIGNANA ISLAND, BAGLIO SORÌA  
TRAPANI, CAVANERA ETNEA

# ESTATES





- Firriato exports 32% of the production in 72 countries.
- Top markets are: USA, Germany, Switzerland, Japan.



## AUTHENTIC TERROIR: THE FAMILY

Terroir, identity, quality, pure Sicilian. Firriato is, among the largest quality wine producers, the winery that, in less than three decades, has been successful in finding its own original and specific style of production. Started in 1978 from Trapani countryside, Firriato grew always looking for those terroirs - very characterizing - where it's possible to practice a precision viticulture, dedicated to enhancing the varieties of the Sicilian tradition. Today Firriato also embraces the Etna and the island of Favignana, part of

the Egadi archipelago, with limited niche productions, aimed to an audience of sophisticated and innovative wine-lovers. With Firriato, the varieties Nero d'Avola, Perricone, Nerello Mascalese but also Zibibbo, Grillo and Catarratto have become familiar names for many consumers, taken as a point of reference for a sort of "solar enology" that finds in Sicily one of the most advanced and internationally recognized expressions. Harmonium, Ribeca, Santagostino are the labels that made famous the company and its

main players. Extremely prestigious labels that witness of a style of production able to give the right remark to the Sicilian wine production. Harvest after harvest, Firriato has designed a model of enology able to exploit the specific characteristics of each grape variety planted in well-defined terroirs and climatic contexts.

A philosophy of production that has become, in a few years, the unmistakable sign of a style able to create wines with a strong identity, recognizable

at the first sip, awarded by the critics and loved by wine lovers around the world. The strength of Firriato is in the choices that it has been able to consistently achieve. Among these, those about nature, biodiversity, landscape protection and innovation. A profile that has in the vineyards management its most emblematic side, considering that the entire vineyards are certified for the organic farming regime.

Only a well organized large company can handle six so different farms, facing a complexity that requires constant monitoring and attention. A bit of pride that Salvatore Di Gaetano and his family share with the entire team, both from the agricultural part and from the cellar. The entry in the company by Irene, the daughter of Salvatore and Vinzia, guarantee the Firriato's continuous efforts to constantly seek the excellence.



# FIRRIATO

*Authentic Terroir*

## THE BRAND

The name FIRRIATO takes its origin from the rural culture of western Sicily, where the term was used to indicate the area close to the main house. A well defined and protected area where the most valuable crops were planted. Firriato is a word that means enclosed, and relates to the term Clos used in reference to French estates. The logo consists of an emblem designed to convey the identity and spirit of the company. The message is expressed in such a connotative and symbolic manner that it appears to enclose the universe in a small, defined space, protecting its unique and inimitable value. It is a reference to concepts such as rationality, squaring the circle, order ruling chaos. A symbol that summarizes the history and philosophy of a company: method, territory, pride and love as strong as steel.

## TERROIR

Firriato has always searched specific and extraordinary areas of production, where the pedoclimatic context is a predominant factor, in one word the "Terroir".

With the revival of Sicilian wines, Firriato began its project restoring and taking care of the island's varied and complex land. We started from the seven different order of soils by which Sicily is characterized, the essential asset in every single Estate; along the years, new estates such as Cavanera Estate, on Etna mountain, and Calamoni Estate, on the island of Favignana have been added to the owned estates in the countryside of Trapani, completing by this way an inestimable mosaic and a complete overview of every "terroir" Sicily is able to offer. Firriato's philosophy is based on great respect for the land in which it operates, because wines of excellent quality, capable of filling the glass with the distinctive sensory characteristics that reflect the terroir of origin, can only be created by gaining a thorough knowledge of every single section of the vineyard. Firriato's estates encompass a complete map of the various types of terroir found in Sicily and are composed as follows: the estates in Trapani countryside, hectares of land stretching as far as the eye can see,

nestled in the hills of a Sicilian land marked by millenary agricultural tradition, where the cultivation of vines has always accompanied and marked the life of its inhabitants; the Cavanera estate on Etna, a unique and singular terroir, where the man has always practiced a heroic form of mountain viticulture, respecting the majestic force of the volcano; and finally the Calamoni estate on the island of Favignana, where a heroic form of coastal viticulture is practiced, battling against impracticable weather conditions caused by the influence of a very close sea. Firriato's latest acquisitions, the estates on Etna and Favignana, are the perfect reflection of a Sicilia that is, geographically speaking, poles apart. Two completely different kind of viticulture, coastal and mountain, that anyway have the strength to coexist and develop consistently with the production philosophy focused on the oenological excellence and the valorization of the land that Firriato has always desired and looked for. The wines produced on Etna and on Favignana are rare pearls that Firriato is collecting in line with a wine-producing strategy focused on the observation and development of frontier territories, for niche markets and top-quality wines.





### Hills

The hilly ground of Trapani's countryside is the context where the soil is composed of different types of clays. Firriato began here his ordeal in the study and research of the soils and the climatic conditions that best express the native Sicilian varieties, finding special contexts where also the international grapes achieve the excellence. The vine is trained in a natural regime and managed in order to avoid to overload the plants, getting a yield per vine that improve the quality of the fruit. Four the estates in Trapani countryside: Baglio Sorìa, Borgo Guarini, Dàgala Borromeo and Pianoro Cuddìa.



### Mountains

Firriato's challenge on the Etna volcano consists of a kind of mountain viticulture, testing its particular climatic condition combined with the specificity of the soil. The main objective, since the beginning, has been to train the vine on a soil that is not just volcanic but, also, geologically young and, by this way, to understand the peculiarities, to discover the enological and productive value, keeping the philosophy and the style of a brand that, today, has the strength and reputation to represent Sicilian quality wines in the world. The Cavanera estate is located in the area of Castiglione di Sicilia, on the north-eastern side of the volcano, in an agricultural context where the vines have naturally adapted to the soil and the climate conditions that are singular and unique at these latitudes.



### Sea

With the Calamoni of Favignana Estate, Firriato has added a unique terroir. The Calamoni estate is located on the central-southern side of the island, close to the sea, on the narrowest part of the strip of land dominated by the tall promontory. The emerged soil and the sea play together a fundamental role in shaping the sensory characteristics of the grapes and therefore the wine that they produce, adding a collection of saline and mineral components of sure interest. Like on the Etna vineyards, small, niche productions are made in Favignana, where the land and the selection of grape varieties planted fully epitomize the guiding concept of terroir.



## ESTATES



### Calamoni Estate – The sea viticulture

The Calamoni Estate is located on the central-southern side of the island, just a short distance from the sea. The vineyard covers just over 5 hectares, enclosed by the traditional dry stone walls. The soil here is truly unique. The island of Favignana offers a unique and unrepeatable habitat. Most of the Mediterranean islands are volcanic or granitic in nature. However, the soil at the Calamoni estate consists of a platform of Quaternary limestone, formed under the sea over millions of years and composed of fossils: shells or fish bones sedimented and absorbed by the pressure that the sea exerts on the seabed. The land is open to the wind, which blows constantly from the sea, in breezes or stronger gusts, towards this strip of land. The land contains four “chiuse” (Italian term meaning enclosures), clearly visible to the expert eye. Vineyards were present on the Aegadian Islands since the beginning of the twentieth century, after which they disappeared. Firriato has

rekindled history by reintroducing vines in what is seemingly one of the less hospitable places for them. The sea plays a fundamental role in determining the choices made with regard to the cultivation and the agronomic management of the vineyard on Favignana. The microclimate that characterizes the island of Favignana has a considerable effect on the vegetative-productive cycle of the plants. The chemical and physical composition of the soil, the presence of salt water just two meters below the surface, the action of the wind and the effect on daytime and night time temperatures, make this a truly extraordinary production environment. This extreme viticulture faces all of the difficulties inherent to an environment so heavily characterized by the presence of the sea, but it is also enriched by them and enhances the unique features and influences exerted by this habitat.



### Cavanera Estate: the Volcano’s mark

The Cavanera Estate is nestled on a series of terraces which vineyards cover 12 subzones (Contrada) from north-east to north

slopes of the volcano for an amount of 92ha. A hundred years old vineyards, with some younger sections created by the replanting activities performed by the company over the years. They contain extraordinary beautiful plants, the expression of an age-old vineyard. The volcanic soil is powerful because it is young. The fertility of this land is unlimited because there is an immense supply of minerals to which the roots have easy access since they can reach depths of a several meters, greatly increasing the absorption of nutritional substances needed for the vine’s production cycle. Nature is here so generous with its gifts that the viticulture adopted must be capable of reducing excesses and achieving balance, achieving that complexity and elegance that have helped to define the style of Firriato’s wines right from the vineyard. We are in the mountains, with height differences ranging from 540 meters to 950 meters above sea level. The cultivation practices adopted are those suitable for hilltops and mountains but with latitudes characterized by strong solar radiation and much milder temperatures compared to high-altitude wine-growing sites in northern Italy or the European continent. This viticulture is special because it is a natural paradox of the Sicilian wine-making history, with which Firriato and Di Gaetano family have engaged, discovering its prospective value and the “identity strength” that only Etna is able to claim today in the world of Italian wine-making.



### Baglio Soria: the endless sight

This agricultural estate of 110 hectares, located just a short distance away from Trapani in the western part of Sicily, is where the Di Gaetano family's great dream began in the 1980s. This is one of the most authentic and charming parts of Sicily, where the vineyards are harmoniously integrated with the breathtaking natural setting at the borders of the nature reserve of the Trapani and Paceco salt pans. A natural place for flamingos and storks to pass through along their migratory route, natural pasture land for wild horses, surrounded by a series of tall eucalyptus trees. However, these exceptional elements are not enough to describe Baglio Soria, as this panorama of natural beauty is also dominated by the imposing presence of Mount Erice, which overlooks the estate from the north, about six kilometers away. Whilst your attention will be stolen by the force of the mountain, guardian of the medieval village of Erice, a glance to the east reveals the gentle, sinuous lines of the Aegadian islands.

The wind blows constantly on these lands, mainly from the south, bringing the benefits of the Mediterranean sea breeze to the inland areas. The sun's rays can be powerful at Baglio Soria and the vines must be carefully pruned, paying great attention to every single bunch to ensure that the fruit is protected by the leaves

and perfect polyphenolic ripening can occur. This clay soil that, during summertime, breaks and remains dry on the surface but wet underground, creates special conditions: on this soil, the vines are not necessarily suffering from the dry years; a small Sicilian Côte Rôtie. Here are planted the excellence of the international varieties over the natives: Merlot, Cabernet and Syrah.



### Borgo Guarini: the millenary agriculture

At 165 hectares, Borgo Guarini is the largest of Firriato's agricultural estates. Set on a hilltop, its lands slope down towards the alluvial plain of a stream. This area, is distinguished by the complexity of the soil and climate conditions, which change from one zone to another, and its variety of orography. The range of altitude and the complex weather conditions, which can vary considerably from one area to another, characterize this estate. This variability exists alongside an eclectic and multifaceted differentiation in terms of orography.

There are 12 soil orders in the world, seven of which can be found in Sicily and Borgo Guarini contains three of them: Entisols, Inceptisols and Vertisols. This richness of orography provides the right type of land for every single vine but it also increases the variety of soils for each kind of vine.

This is the case for Nero d'Avola, from which Harmonium is produced, which is planted in three different areas of Borgo Guarini. A varietal Nero d'Avola wine obtained from a selection of three crus of the grape, which has now become a symbol of the revival of the Sicilian wine-making industry.



### Dàgala Borromeo: one Sicily, many Sicily

Dagala Borromeo is set in 40 hectares of land in the countryside of Trapani, 90 meters above sea level. Characterized by undulating and flat terrain, it is about 15 kilometers from the sea and, also in the case with the Pianoro Cuddia estate, the vineyards benefit from a dry, well-ventilated microclimate with significant temperature ranges between day and night. One of the most important elements of this estate is the soil composition. The same philosophic approach to the production that characterizes all other Firriato estates has been chosen to Dagala Borromeo: there is not a predefined version of Nero d'Avola, not a single fixed model of interpretation to refer to; this applies for all of the vines planted and all of the wines produced. One Sicily, many Sicilies.

One Nero d'Avola, many Nero d'Avolas, and the same applies for Grillo, Zibibbo, Perricone, Frappato, Chardonnay and so on. That is why Firriato's range of wines is complex but never overlapping.



### Pianoro Cuddia: the handed down memory

The Pianoro Cuddia vineyard is north facing and is located 109 meters above sea level. The ampelographic platform of this estate is very diverse with eight varieties, all autochthonous, which express the unique wine-making qualities of this island. Pianoro Cuddia's 35 hectares perfectly embody the essence of the viticulture practiced in the province of Trapani.

It's a land that expresses the history of a community that lived the whole life working on the fields. The land is the most valuable asset in this culture, the source of life and the hope held by every family for a better harvest. It is a complex viticulture, more than 60% of the soil is clay, a real "heroic agronomy".

Firriato found, here, the best climatic conditions for the cultivation of Perricone, who gives us the wonderful Ribeca.



### Giudeo: the charm of the Sicilian countryside

Among the Firriato estates, the Giudeo company is the southernmost one and yes extends into the Marsala countryside, reproducing the typical rural environment of western Sicily; a low hill viticulture that enjoys of the warm Sicilian sun but also of constant ventilation, with currents from the coast. The soils are clayey and with little skeleton, with one component ferrous accentuated. We are in one of the best vineyards in Europe, where the rows cover a large part of the countryside, together with the cultivation of wheat and olive trees. A territory rich in history and culture the one in which Tenuta Giudeo develops: the vineyards - all managed in organic farming regime - are located at an altitude of approx 100 meters above sea level. The climate is naturally Mediterranean but it stands out for the variety of microclimates and for the strong ones temperature fluctuations between day and night that often exceed 15 ° C difference, setting ideal conditions for greater quality of the grapes and therefore of the wines.



## VITICULTURE AND WINEMAKING



## PRODUCTION PHILOSOPHY

### Viticulture according to Firriato

Six estates with different soils and climate conditions require a very sharp and accurate viticulture. With a heritage of traditional vines without, however, neglecting the contribution of some major international grape varieties, Firriato faces every day significantly different viticulture habitats. Firriato's philosophy consists in not taking into consideration the vineyard in general, but each plant that composes it, not just the vineyard by itself. Each Estate has its own composition of specific characteristics in terms of grape variety, soil, exposition, sunlight, ventilation, which corresponds to a specific vineyard management. Consistently, training systems are by the espaliers, with a few exceptions on Etna and Favignana estates, where the system adopted is mainly the traditional "small bushes" system. The targets of production inspire every intervention: in every estate a system of "dry farming" is adopted, a system characterized by an unstable balance between a vigorous growth and a controlled stress, which promotes a very high quality production. Farming techniques, such as grassing the rows and thinning the clusters, lead to an increase of the aromatic properties of the grapes. The harvest in the Firriato estates lasts for about ninety days, starts with the earliest varieties planted nearby the sea, and ends with the high altitude on Etna. All Firriato's vineyards are managed with certified organic regime.



### The Experimental vineyard of Borgo Guarini: The safeguard of minor grape vines

In the 2004, the Borgo Guarini estate housed the experimental vineyard, the result of a new project reflecting Firriato's commitment to research and trials. Firriato decided to plant a set of minor vines to study in depth how they react in the Borgo Guarini estate, where soil and climate conditions vary a lot from an area to another one. The purpose of this trial is based on recover and safeguard endangered viticultural varieties. Enjoying different kind of soil and climate conditions, Borgo Guarini is the key location to verify the reaction of every single root-stock-less vine varietal. Satisfactory results have carried out to microvinification of minor varieties which have expressed the most natural, unspoiled characteristics of the particular terroir of the Borgo Guarini Estate in the heart of the Trapani countryside. Moreover, Firriato wanted to set another experimental vineyard in the Calamoni di Favignana estate, where the winery planted around 1000 root-stock-less varietal vines in order to study how they react in marine soil and climate conditions, evaluating the effects on wine.



### The Pre Phylloxera Vineyard

In the vineyards of Cavanera Etna Estate there is a rare and precious treasure. The oldest part of this wonderland vineyard lays along the profile of the erupted lava, with plants characterized by extraordinary shape, size and vitality. They are rootstock less, some of them have been planted before the Phylloxera in the early twentieth century. They are extraordinary vines. They are not just vines, plants, but the bold sculptures of nature, in which it is still alive the atavistic sign of those who planted them, a real open-air museum, where it is possible to tell the history of Etna viticulture.

It is very difficult to sharply date them, since the wood of the vines uses to crumble along the years; we know they are rootstock less and, certainly, some of these plants date back to the time when the Phylloxera was not endemic to Mount Etna yet and rootstock less vines were commonly used. They're an inexhaustible source of information about the evolution of the climate, of the vintages, they testify what every individual plant has seen and experienced. For these specific reasons the University of Palermo and the National Research Council will both keep them under observation. Specifically, the CNR is studying the genotype of these plants, in order to map his DNA, while the University of Palermo dated them confirming they are, on the average, around 150 years old.

To protect and to keep them productive is Firriato's most sacred and sincere commitment. But this was not enough for us: from these unique, beautiful and rare plants, the grafts for the replantation are drawn, again rootstock less, keeping intact the genetic transmission of the mother plant.

## THE INFUSION: VINIFICATION METHOD FOR PASSITO WINES

L'Ecrù and Passulè are wines produced with a vinification method differing these two noble Firriato's labels from other sweet passito wines of Sicily. Explaining how this method works requires to take a step back and describing what kind of agronomic practices are mandatory to carry out in the zibibbo-based vineyards of the Borgo Guarini and Calamoni di Favignana estates.

The major aim is to achieve the best grapes directly on the plant. Firriato has experimented a real "plant specialization" in order to harvest two different kind of bunches: one addressed to the drying process meanwhile the other undergoes a direct vinification.

For this purpose, the winery carries out two different grape harvests into the same vineyard. First grape harvest is focused on collecting grapes growing on the spur of the vine, in the second ten days of August. Bunches growing in this part of the plant are characterized by smaller grapes with higher sugar concentration. This first grape harvest undergoes a slow drying process on rush mattings.

This first grape harvest enables vines to be "discharged", boosting the concentration of all life forces of the plant are characterised by big grapes, almost green, with high level of aromatic concentration.

The agronomic practice carried out on the fruiting cane, on some grapes, includes the interruption of the lymphatic cycle from the plant to the bunch in order to cause a natural overripen process. After some weeks, according to the vintage, we come back into the vineyard for a second grape picking, also known as late grape harvest.

Grapes coming from second grape harvest undergo a vinification process in order to get a basic wine we use for the infusion process.

Once the drying process of the early grapes ends, raisin is placed in infusion with the wine of the late grape harvest. This method enables wine to enter the grape in order to extract distinctive hints from the raisin skin, maintaining freshness and acidity.

The method of infusion enables Firriato to produce sweet wines with lower levels of volatile acidity and sulphur dioxide compared to other sweet wines of the island.

Firriato's infusion method implying the infusion of raisin into the late grape harvest wine and not in the must (as broadly occurs in the vinification process of Sicilian passito wines). This method marks L'Ecrù and Passulè with particular balsamic notes making them immediately recognizable on the palate among other passito wines.



## SIGNUM AETNAE

### ROSSO DOC RISERVA

#### PRE-PHYLLOXERA WINE AND SYMBOL OF THE ETNA VOLCANO

Today, the Mount Etna volcanic region is universally recognized as the Sicilian viticultural territory of excellence. A soil rich in lava and reaching to high altitudes, this volcanic terroir is characterized by an extraordinary wealth of minerals and biodiversity. Since ancient times, vineyards arranged in terraces interlaced with lava flows have graced its slopes, favored by unique conditions imparting a particular longevity to the vines. Here can be found rare archetypes of ancient vines, including the Ultracentenarian grapevines which have survived even the phylloxera. On the Cavanera Etna estate, Firriato proudly guards and protects the historical, anthropological and cultural heritage of one such small pre-phyllloxera vineyard.

The dendrochronological analysis of wood from vines carried out by the University of Palermo has estimated the age of the vineyard to be approximately 140 years, while the National Research Council has defined its genetic profiles.

Noble sculptures of nature forged by time, these vines are nurtured by Firriato, which is committed to perpetuating the vine genome by employing the offshoot technique, to guarantee the genetic continuity of the vineyard.

Signum Aetnae DOC Riserva comes from these Nerello Mascalese vines, together with other rare ancient varieties. This is a wine of grand stature, complexity and elegance, refined for two years in fine-grain, long-seasoned Tonneaux coming from the most important French forests and subsequently aged for an additional 18 months in the bottle.

The 2015 vintage resulted in the production of 2,436 precious bottles, all of which are destined to enrich the most prestigious wine retailers.



#### EXTRACT FROM THE CERTIFICATE OF DATE OF MARCH 07th, 2014

At the request of Firriato S.s.a., the Department of Agricultural and Forest Sciences of the University of Palermo performed the sampling (wood carrots) of old vine plants for the purposes of dating the vineyard of Contrada Verzella, in the Municipality of Castiglione di Sicilia (CT) (Sicily).

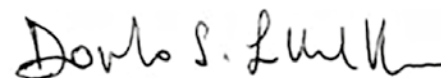


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DEGLI STUDI  
DI PALERMO

#### RESULTS AND CONCLUSIONS

The age of the vines is established to be approximately 140 years old, based upon the dendrochronological and stereoscopic analysis of wood rings.

Dr. Donato S. La Mela Veca





## SIGNUM AETNAE

VINTAGE 2015

With the 2015 vintage of Signum Aetnae, Firriato wrote an important page in the history of Etna viticulture: we wanted to give our volcano flagship wine a new dimension, endowing every single bottle with a seal of authenticity and innovation that represents almost a unicum in the Italian, European and perhaps global wine scene.

The technological innovation proposed by Firriato mainly concerns anti-counterfeiting and the registration of the entire history of the bottle in the blockchain.

Each example of Signum Aetnae 2015 has 3 different codes on its back label that make it unique in the world:

- **The first code** indicates the limited edition, because, as we said, it is a very small production capable of producing just a few samples of each precious vintage;
- **The second code** certifies the authenticity of the specific bottle of Signum Aetnae: by entering the code on the dedicated site, in case of a positive outcome, you are certain that you are in possession of an authentic bottle;
- **The third code**, hidden under scratch paint, is generated in random mode and allows the owner to register the bottle and become its official owner. Furthermore, by registering, you become part of the exclusive "Signum Club".

These innovations, together with another particular and complex anti-counterfeiting system, help to guarantee the customer that they are faced with an authentic bottle of Signum Aetnae: a very important aspect on the one hand for the protection of Made in Italy and on the other as a guarantee for the most demanding collectors.

Let's talk about collecting because Firriato's innovation does not stop here: for each bottle of Signum Aetnae there is the possibility of

purchasing its NFT, defined as S-NFT (Signum NFT) and accessing a series of high added value services, indispensable for every true collector of wine works of art.

By purchasing S-NFT specifically:

- You will have the right to write the entire traceability and history of the wine in blockchain, starting from the harvest up to future sales / transfers of ownership;
- Upon request, possibility of requesting a professional appraisal that certifies the expertise of the wine and the topping up/recorking after 15 years
- Possession of Etna-themed artwork, created by Firriato with a different subject for each year;

The creation of an NFT asset based token, i.e. one which involves the combination with services, is probably the first experience of this type in the Italian wine sector and above all it has a very important function in terms of the environment: the proceeds received from the sale of S-NFTs will be entirely donated to entities committed to achieving environmental sustainability, in line with Firriato's firm belief in protecting the planet through concrete actions.

Signum Aetnae 2015 therefore opens the doors to a new vision of "digital" wine, ready to pioneer in a new world but which, we are convinced, will become normal within a few years: we wanted Signum Aetnae to inaugurate the new course, because it summarizes within a glass all the essence of Firriato, that is, tradition, innovation, uniqueness, quality and elegance.



### Oenology according to Firriato

Firriato is an unmistakable style: precious labels, fruit of an enology that is never satisfied about the results but is always facing the challenge of increasing quality and excellence. A sharp viticulture must be combined with an oenology that is equally selective, sophisticated and understated. The balancing and finesse, an immediately recognizable style, the expressive pleasantness are, summarizing, the traits that we find in every wine. The style of Firriato is able to express different wine-making philosophies: the one defined as "Bordeaux", characterized by the blends, referred to the productions from Trapani area, where only the best "crus" are used to create great wines and where the grapes are discriminated according to sub-areas of production, a real divisions in Grand and Premier Crus; the one defined as "Burgundy", referred to the wines from Etna mountain and from the island of Favignana and to "Harmonium", where there's a research of an identity not only for every single cru, but even for the single row, for the single climate; finally, the most innovative philosophy, where we try to naturally enable every single variety to express higher aromas and scents; the example is L'Ecrú. The jobs at the winery are managed accordingly to the Vintage: crimping, punching, replacements and refinements are not

just sequential steps but unique interpretations, they carefully reveal and enhance what the nature has shaped during the grapes growth and ripening. The cellars are organized in order to preserve the organoleptic asset of the grapes, looking for those unique characters that Firriato wines, since they have been conceived, are able to express. During each step, the team of technicians, cellarers and employees, has the task to preserve with care the excellence of a raw material that, due to its integrity and organoleptic complexity, has no equals. The most modern technical facilities, the chill technology and the appropriate vats capacity, are all managed according to tailor made production rules, specifically designed for each specific lot of grapes which is able to grant the personality, consistent with the terroir, in every glass of wine. The apotheosis of this philosophy is achieved with the Passito wines (natural sweet wines). These are special wines, unique also for the related production process. The company has chosen to carry out the infusion of the raisins in the wine and not directly in the must as it is, generally, for the other Passito wines. A real "method Firriato" that, on one hand allows the extraction of wonderful aromas and characteristics with strong identity, on the other hand is a very particular process that, if managed by untrained hands, could lead to organoleptic deviations and

defects in the wine. This allows a further characterization of the terroir, like Borgo Guarini and Favignana island. The meticulous attention focused on winery process to produce wines with remarkable recognisability for and the on-going research of different and relevant sensorial profiles, encourages Firriato to increase the range of the winery techniques and exploring Sicilian Terroir also for the sparkling method applied on native Sicilian vines. Firriato uses the Charmat-Long Martinotti method in the Trapani countryside using Catarratto and Grillo grapes. In the case of Etna, the company wanted to ennoble this terroir and the homonymous denomination of controlled origin by creating with Gaudensius a line of Etna DOC classic method sparkling wines, from Blanc de Noir which provides for the white vinification of Nerello Mascalese, grapes black grape, and Blanc de Blancs, from Carricante, a native white grape variety of Etna. The line is then completed by Gaudensius Rosé made by Nerello Mascalese, Gaudensius Pas Dosé at zero dosage with an aging of over 60 months on the lees and finally the Gaudensius Riserva, with over 100 months of aging on the lees.



SUSTAINABILITY AND CARBON NEUTRALITY



## FIRRIATO: SICILY'S ENOLOGICAL EXCELLENCE KEEPS GETTING GREENER

### **Certified Organic Agriculture**

A company that has chosen to grow vines in such a distinctive natural environment as Favignana, the Aegadian Islands or on Mount Etna, cannot fail to attach great importance to environmental factors and acknowledge that the balance of these ecosystems holds a strategic value that will influence every new impulse. The natural beauty of the habitats in which all of Firriato's agricultural holdings are set, constitutes a value of prime importance to the Di Gaetano family, to be protected and transmitted to the future generations. Innovation and modernity cannot exist without respect for the nature, the land and the landscape. These elements are themselves an important part of the "territorial identity concept" that Firriato has consistently tried to represent throughout its production history. This philosophy is reflected most emblematically in the vineyards' management. All of the grapes produced in Firriato's Estates are organic certified. The entire agronomic management of the vineyards, as well

as of the olive trees, complies with the strict guidelines for the organic production. No treatments, no synthetic chemicals or fertilizers. Yes to a viticulture that manages the plants naturally, preventing risks and finding the most suitable methods of cultivation to achieve the objective: produce high quality, healthy and perfectly ripe grapes. In this sense, the dryland viticulture becomes of preeminent importance, together with the grassing between the rows, the techniques for the management of the grape and the leafage. Organic production is based on precision viticulture. The process of converting the company's vineyards back to organic production was completed in 2012, when the company was awarded with the BioAgriCert certificate of conformity to the European Regulation 834/07/CE concerning production from organic agriculture. An exciting result that made Firriato one of the first quality vine-growing and wine producing companies to have their entire production certified.



## ZERO IMPACT



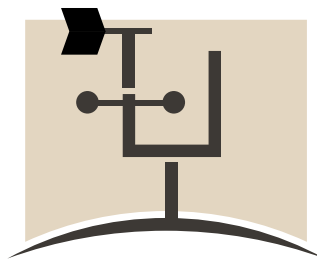
A virtuous journey from the vineyard to the bottle. Firriato is territory, nature, vital landscape, protection and enhancement of biodiversity. A company fully committed to achieve a first-rate environmental standard, in the panorama of excellent wine productions in Italy but also at European level. This profile, since its foundation, has been marked by the ethical principles of sustainability, environmental protection and the organic vineyard with a path in continuous evolution that in 2019 has reached the highest point of a green attitude more than facts rather than words making Firriato the first Carbon Neutral certified cellar.

### Firriato is Carbon Neutral: from the vineyard to the bottle: Zero Impact

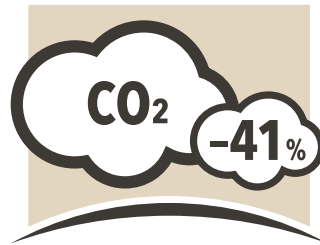
Firriato is Carbon Neutral and this important recognition certifies zero emissions throughout the production process, from the vineyard to the bottle. The Sicilian winery, with its choices of green profile in terms of environmental sustainability and nature conservation, has always had a great sense of responsibility and ability to respond to topical issues that cross the entire global society: from heating of the planet to climate change, from the reduction of the biosphere to the risk of thinning biodiversity. To crown a virtuous process, started from its foundation and made of precise field choices, to protect consumers all over the world, **Firriato totally canceled its greenhouse gas footprint on the environment becoming Carbon Neutral.** An avant-garde result certified by **DNV GL, one of the most authoritative international bodies and partner chosen by Firriato in terms of environmental certifications,** and achieved by a quality wine company that opens important perspectives for the entire sector with its work wine. The recognition was achieved by the Di Gaetano family company thanks to a neutrality protocol which contains specifications for the quantification, reduction and

compensation of the residual emissions of the company, which inserted it and implemented it in its own good practices on environmental and energy issues. A commitment that has taken the road of a concrete plan for the reduction of emissions in 2014, when the company obtained **ISO14064-1 certification** with the aim of analyzing, quantifying and implementing a plan to reduce gas emissions greenhouse. **In 2017 Firriato has achieved the goal of a 41% reduction of its greenhouse gas emissions,** therefore, in line with its active policies since its foundation for the environment, it has implemented a plan for total compensation of the emissions that have the Serra Gas footprint developed in all production processes was canceled. This methodology, after several intermediate steps, has today reached the entire Firriato brand production, in the different estates and in the various terroirs in which the company is now established: in the Trapani area and on Etna, in the Verzella district, Firriato it has achieved a reduction in emissions through the planting and cultivation of **12 hectares of company forests.** **Furthermore, the agronomic management activities of vineyards, olive groves and spontaneous grassing in all the vineyards of the company, in addition to safeguarding biodiversity and preventing soil erosion,**

**have further marginalized the polluting factor, thus reaching a further goal of mitigation of the emissions produced.** The remaining footprint was canceled through the support of **specific environmental protection activities in emerging economy countries that resulted in reforestation projects in tropical areas and with the production of energy from renewable sources.** In the first case, Firriato participated in reforestation projects in VCS (Verified Carbon Standard) projects that led to the planting of new hectares of rainforests in tropical areas with the aim of helping to stop deforestation and preserve biodiversity in these areas; while in the second case the Di Gaetano family company has joined projects to produce sustainable energy through the use of alternative sources compared to traditional fossil fuels, such as coal, highly polluting. Adherence to these environmental protection activities together with the green attitude fielded by Firriato since the beginning of the production project have allowed to bring to zero the greenhouse gas emissions calculated through the use of a certified algorithm that allowed Firriato to be Carbon Neutral.



**Greenhouse gases  
emission assessment**



**Proactive reduction plan,  
-41% greenhouse gases  
emission starting  
from 2012**



**Carbon Neutrality,  
investments in reforestation  
and renewable energy  
projects to compensate and  
neutralize emissions**

### Reduction of the environmental impact. A certified commitment.

A virtuous path from the vineyards to the bottle. Firriato is territory, it's nature, it's dynamic landscape, it's protection and enhancement of biodiversity. Firriato is fully committed to reach the highest environmental standard, in the context of top wine production both in Italy and in Europe. This business profile, so deeply influenced by the ethical principles of sustainability, environmental protection and organic vineyards, is the result of a journey that began in the early 2000 and has developed and reached new goals year after year.

Firriato now plays a leading role about environmental issues in Sicily: in January 2014, it was one of the first Italian companies to be awarded ISO 14064 certification for the reduction and containment of greenhouse gas emissions. This certification, issued by DNV, the



most prestigious and qualified certifying body for environmental management on an international level, will enable the island's historic brand of top-quality wines to estimate its CO2 emissions and therefore obtain a fundamental parameter useful to build new control systems for the reduction of emissions. A recognisable commitment for Firriato and awarded for the life cycle of every single label, this is the case of Gaudensius Blanc de Noir Spumante Etna Doc that has obtained ISO 14067 certification stating minimal environmental impact from the grape harvest to bottling steps. All of the winery processes will be monitored, from the grapes reception to the ageing of the wine in the bottle. Firriato has thus become the first winery in Italy to receive this award, which confirms how careful the company is, not just with regard to the quality of its wines, but also with regard to an effective contribution to the creation of new and more advanced standards of environmental efficiency and sustainability.

Finally, with the ISO 14001 certification, Firriato guarantees that most of the used packaging materials are recyclable. From the glass of the bottles to the paper of the labels, from the cardboard for the boxes to the poly laminate capsules, all waste products are regularly recorded, divided into categories and dispatched for recycling. In practice, Firriato's production process is entirely inspired by the respect for the nature and the environment.

Furthermore, Firriato stands also for sustainable bio-architecture, the wineries and the guest houses are all designed, projected, realized and certified according to EMAS 1221/2009 certifications, embodying the most efficient rules of sustainability, energy saving and minimum impact on the environment.

















In 2018, Firriato confirms how the productive commitment aimed at obtaining enological excellence is increasingly sensitive and attentive to the principles of environmental sustainability. This is proved by the last three certifications received by DNV - GL, one of the most prestigious international bodies in the sector.

Firriato has obtained **ISO 50001: 2011** certification for the **efficient energy management system** in the production of its wines thanks to innovations applied for environmental protection and agricultural methods implemented in the field with responsibility and precision. According to the DNV-GL, the company of the Di Gaetano family has improved its performance by reducing the consumption of electricity also by resorting to the rational exploitation of energy produced from renewable sources. The **ISO14046-1 Water Footprint certification**, on the other hand, concerns the **sustainable management of water**: in the assessment of control, in fact, we recognize that Firriato uses water resources, in all phases of the production process, in a coherent and sustainable way without wasting or excesses; the **ISO14067 Carbon Footprint Certification**, on the other hand, directly concerns one of the best known wines of the Sicilian maison, the **Sabbie of Etna Bianco DOC**, which is born in the **Cavanera Estate** on the north-eastern slope of the Etna volcano. On the bottles of this enological pearl, winelovers will find a label that demonstrates how the company has improved its environmental performance for the production of this wine by reducing CO2 emissions along the entire production cycle, from the vineyard to the bottling.

### Work at the winery. Organizing efficiency to guarantee quality.

A viticulture that is so sharp in defining the distinctive and sensory properties of the grapes, must be matched with a wine-producing facility equally focused on excellence and traceability. Everything that happens in Firriato's win-

ery meets this unconditional principle, from the grapes reception to the labeling of the bottle ready for the market. Everything is controlled to grant to the end consumers an authentic Sicilian wine, certified and safe, that reflects the terroir as well as the excellent sensory characteristics of the grapes from which it was made.

NAME	DESCRIPTIONS
 CARBON NEUTRALITY	Certification for actions taken to neutralize Green House Gas (GHG) emissions through quantification, reduction and offset measures.
 ISO 14064-1	Certification concerning the quantification, monitoring and reporting of projects relating greenhouse gas emissions and/or removal. (carbon footprint)(Firriato the first certified winery in Italy).
 BIOAGRICERT CERTIFICATION	Certificate of compliance with regulation 834/07/CE in the matter of organic.
 ISO 14001	Certification relating the quantification, monitoring in the matter of waste management.
 ISO 14067	Environmental standards of product stating CO2 emissions linked to Gaudensius Etna DOC life cycle.
 ISO14046-1 WATER FOOTPRINT	Specifies principles, requirements and guidelines related to water footprint assessment of products, processes and organizations based on life cycle assessment (LCA).
 EQUALITAS	Certification focused on the sustainability of wine and structured within three different criteria: social, environmental, economic.
 VIVA	Certification that measures sustainability performance through the analysis of four indicators: air, water, land and vineyard.
 ISO 50001:2011	Certification aiming to supply standards in order to maximise energy efficiency.
 ISO14067 CARBON FOOTPRINT	Environmental standards of product stating CO2 emissions linked to Le Sabbie dell' Etna Bianco DOC life cycle.
 DNV-GL 1221/2009 REGOLAMENTO (CE) SISTEMA EMAS	Certification stating the compliance with the implementation of the best practices to safeguard environmental sustainability in Baglio Sorìa Resort and Cavanera Etna Resort together with the monitoring and improvement of environmental performance for the winery on the Etna Volcano.
 ISO 22005	Stating the complete traceability of the products per each step of the production chain and local promotion. From the vineyards to the bottle.
 DNV-GL PRODUCT CERTIFICATE	International certification for vegan products (Organic line).
 ISO 9001	Certified traceability standards for quality production management.
 BRC	Food Standard certification ensuring that products are produced according to quality standard requirements complying with food needs of English-speaking world.
 IFS	Food Standard certification ensuring that products are produced according to quality standard requirements complying with food needs of German-speaking world.



1989

**A Sustainable path**

Firriato begins paving the way to agronomic innovation aiming to sustainability and eco-friendly conduct.



1995

**A New approach**

No more chemical intervention according to traditional treatment in the vineyard, but a step towards organic agriculture.

1997

**The Winery**

Winery becomes sustainable. Best practices based on power saving and recycle.

1999

**The breathing wood**

Reducing CO2 emissions. Planting around 6.400 trees in the Trapani countryside

2004

**Best practices**

ISO 14001 certification relating to the quantification, monitoring in the matter of waste management. Almost all material introduced into the market can be recycled.

2004

**The Experimental vineyard**

The creation of an experimental vineyard to safeguard germplasm and viticultural biodiversity within the winery.

2005

**Eco-friendly Bio-architecture**

Sustainable architecture into the winery to reduce carbon footprint and increase power saving.

2007

**A treasure into the vineyard**

In the Cavanera Etnea estate, on the Etna volcano, pre-phylloxera vineyard is monitored and safeguarded. Scions are taken from these ancient vines for replanting always ungrafted, thus maintaining genetic transmission from the parent plant.

2008

**Traceability**

ISO 22005 states the complete traceability of the products from the vineyards to the bottle.

2010

**All vineyards are organic certified**

Complying with European organic regulation 834/07/EC, Firriato achieves the BioAgriCert Certificate. A remarkable accomplishment.

2011

**Recovery and enhancement**

Preservative restoration of current structures in the Cavanera, Baglio Sorìa and Calamoni di Favignana estates.



**2012**  
**Sun power**  
New photovoltaic installations into the winery.



**2013**  
**The wood on the Etna volcano**  
4 ha of wood on the Etna volcano to strive against CO2 emissions.

**2014**  
**A Remarkable accomplishment**  
ISO 14064 Certification concerning monitoring and reduction of greenhouse gas emissions.

**2015**  
**Firriato's Business Case**  
Roundtable: 1st International conference "sustainability in manufacturing" - Keynote speaker: Professor Robert.N Stavins, Harvard University, Milano, february 5th, 2015.

**2015**  
**Green and Made in Italy**  
Pubblication by M.Guandalini and V.Uckmar "Made in Italy Green" F. Lombardo di Monte Iato: "Sustainability within the winery" Città di Castello (PG), Mondadori Università.

**2016**  
**Certification**  
DNV-GL 1221/2009 regulation (EC) EMAS system: stating a compliance with the implementation of the best practices to safeguard environmental sustainability in Baglio Sorìa Resort and Cavanera Etna Resort.

**2017**  
**Certifications**  
EMAS 1221/2009: Certification stating the compliance with the implementation of the best practices to safeguard environmental sustainability in Baglio Sorìa Resort and Cavanera Etna Resort together with the monitoring and improvement of environmental performance for both wineries of Trapani countryside and the Etna Volcano

ISO 14067: Environmental standards of product stating CO2 emissions linked to Gaudensius Etna DOC life cycle.

**2018**  
**Certifications**  
ISO14046-1 Water Footprint specifies principles, requirements and guidelines related to water footprint assessment of products, processes and organizations based on life cycle assessment (LCA);

ISO14067 Carbon Footprint Environmental standards of product stating CO2 emissions linked to Le Sabbie dell' Etna Bianco DOC life cycle.

ISO 50001: 2011: Certification aiming to supply standards in order to maximise energy efficiency

**2019**  
**Certifications**  
DNV GL's Carbon Neutrality Protocol certification for actions taken to neutralize Green House Gas (GHG) emissions through quantification, reduction and offset measures.

GHG Reduction 14064-1 Etna winery: Greenhouse gases reduction certification stating the sustainability performance of the winery

GHG Reduction 14064-1 Trapani winery: Greenhouse gases reduction certification stating the sustainability performance of the winery

VIVA Sustainable wine Certification: project supported by the Italian Ministry aiming to improve the sustainability performance analyzing four indicators (Air, Water, Territory, Vineyard)

**2020**  
**Award for sustainable viticulture**  
Guida VINI D'ITALIA 2021 by Gambero Rosso awards Firriato winery for sustainable viticulture.

**2021**  
**Equalitas certification**  
Certification focused on the sustainability of wine and structured within three different criteria: social, environmental, economic.

**2021**  
**Carbon Positive**  
Firriato undertakes to offset a greater number of GHG emissions than those required by the company balance sheet.





PRODUCT PORTFOLIO

# TOP WINE

The company's reference labels sum up production and oenological projects that have profoundly marked the history of wine in Sicily. They are the sons of experimental micro-vinifications as in the case of the elegant **Harmonium Sicilia DOC**, the result of 3 different micro-vinifications of Nero d'Avola single vineyards, or **Camelot Sicilia DOC**, a beloved Bordeaux blend; **Ribeca Sicilia DOC** particular varietal enhancement of the ancient native Perricone grape, and oenological practices of considerable historical value such as the infusion method, a winemaking technique aimed at obtaining L'Ecrù, a natural passito from zibibbo. Ideal references to celebrate unique moments, and destined to enrich the cellars of the most refined collectors.



**2019**  
James Suckling - 92 pts

**2018**  
James Suckling - 93 pts  
Bibenda - 5 grapes



**2018**  
James Suckling - 90 pts  
Decanter - 91 pts



**2015**  
I Vini di Veronelli - 3 Red stars



**2018**  
Doctor Wine - 95 punti

**2020**  
The WineHunter Award - Gold





# Harmonium

NERO D'AVOLA 2013



FIRRIATO





# FAVIGNANA ISLAND

Expression of a terroir of the sea among the best known in the Mediterranean, a bet won by Firriato who, thanks to hard work, succeeding, a century after the disappearance of the Favignana vine, to make this terroir fertile and vital. These are the labels that are born in the Calamoni Estate, in Favignana the largest of the Egadi islands. They are unique wines for style and production typology, children of that sea viticulture, practiced with rigor and passion by Firriato, which guards the vine in such a difficult context for its development and growth. Niche wines, representative by type and terroir of origin. There are three wines from the Calamoni estate: **Favinia La Muciara** (Grillo, Catarratto & Zibibbo), **Favinia Le Sciabiche** (Perricone & Nero d'Avola), **Favinia Passulé** (natural Passito).



 **FIRRIATO**



**2020**  
The WineHunter Award - Rosso



**2012**  
Wine Spectator - 85 pts



# ETNA

The line includes the wines produced in one of the most representative terroirs of Italy, such as Etna. Sons of a mountain viticulture, these labels express the complexity of the territory, whose organoleptic expressions vary from one district to another. In full compliance with the Etna DOC disciplinary, Firriato enhances the traditional native vines of the area (Nerello Mascalese, Nerello Cappuccio, Carricante, Catarratto). **Gaudensius Blanc de Noir Classic Method Etna DOC** (Nerello Mascalese), **Gaudensius Rosé Classic Method Etna DOC** (Nerello Mascalese), **Gaudensius Blanc de Blancs Classic Method** (Carricante), **Gaudensius Pas Dosè** (Nerello Mascalese), **Cavanera Rovo delle Coturnie Etna Rosso DOC** (Nerello Mascalese & Nerello Cappuccio), **Cavanera Ripa di Scoriavacca Etna Bianco DOC** (Carricante & Catarratto), **Le Sabbie dell'Etna Rosso Etna DOC** (Nerello Mascalese & Nerello Cappuccio), **Le Sabbie dell'Etna Bianco Etna DOC** (Carricante & Catarratto), **Le Sabbie dell'Etna Rosato Etna DOC** (Nerello Mascalese) and the **Etna Riserva Signum Aetnae** (Nerello mascalese and relic vines of the Etna volcano) a single vineyard that the enology of Etna is magnificent, the absolute top of the pyramid of the quality of Firriato wines on the Etna.



International Wine Report - 93 pts  
Sparkle 2024 - 5 Spheres  
James Suckling - 92 pts  
Decanter - 92 pts

Wine Enthusiast - 91 pts  
The WineHunter Award - Red  
Decanter - 91 pts

Guida Vini Buoni d'Italia - Crown  
Wine Enthusiast - 90 pts

Wine Enthusiast - 90 pts  
Decanter - 93 pts



**2022**  
James Suckling - 91 pts

**2019**  
Wines Critic - 91 pts

**2020**  
James Suckling - 93 pts

International Wine Report - 97 pts



**2022**  
James Suckling - 91 pts  
Gambero Rosso - 3 glasses

**2020**  
James Suckling - 91 pts

**2022**  
James Suckling - 94 pts

**2020**  
James Suckling - 92 pts

CONSIGLIO NAZIONALE DELLE RICERCHE  
ISTITUTO DI GENETICA VEGETALE  
U.O.S. di PALERMO

2014



**SIGNUM AETNAE**

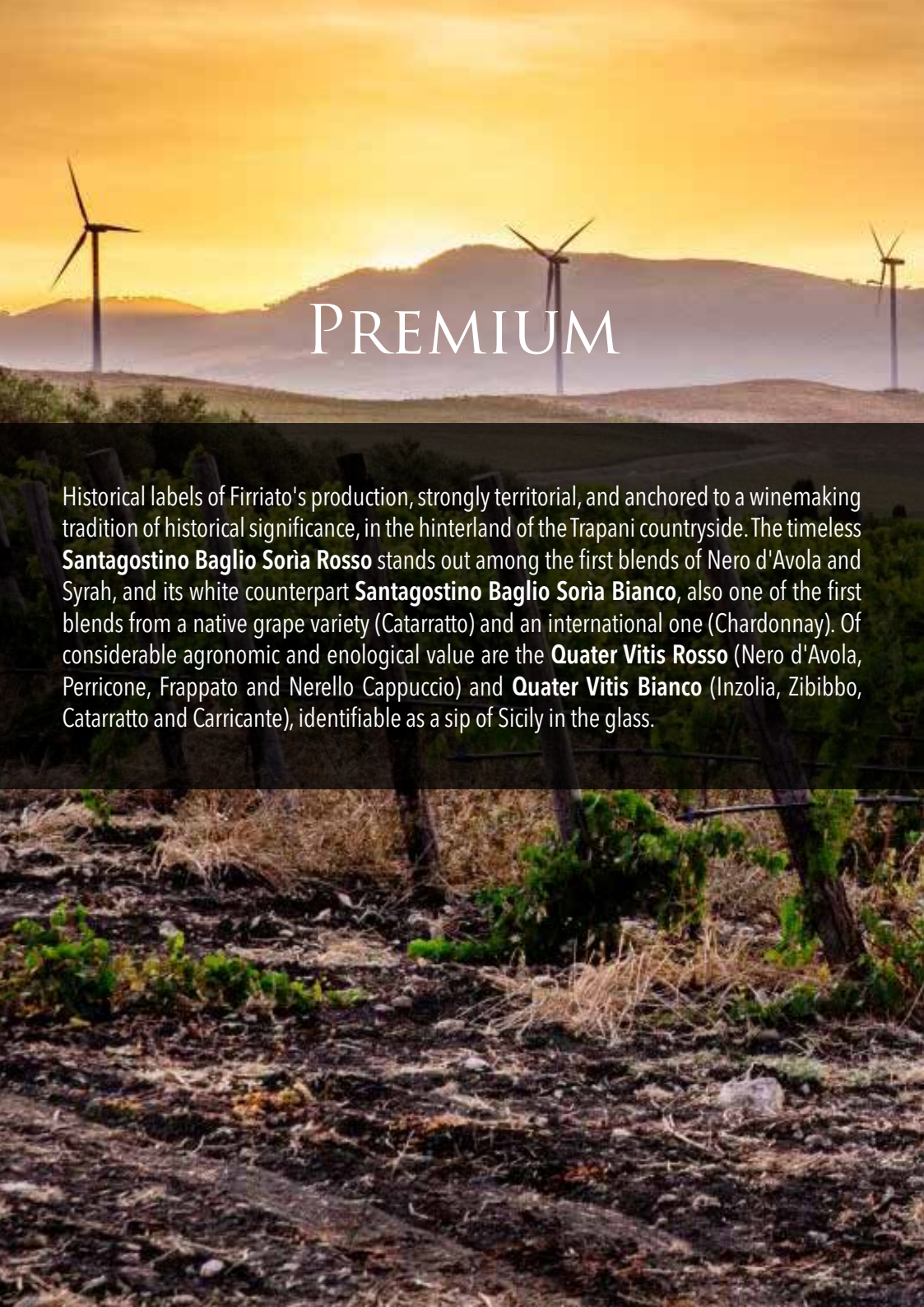
ETNA ROSSO RISERVA

*Denominazione Di Origine Controllata*



**FIRRIATO**





# PREMIUM

Historical labels of Firriato's production, strongly territorial, and anchored to a winemaking tradition of historical significance, in the hinterland of the Trapani countryside. The timeless **Santagostino Baglio Soria Rosso** stands out among the first blends of Nero d'Avola and Syrah, and its white counterpart **Santagostino Baglio Soria Bianco**, also one of the first blends from a native grape variety (Catarratto) and an international one (Chardonnay). Of considerable agronomic and enological value are the **Quater Vitis Rosso** (Nero d'Avola, Perricone, Frappato and Nerello Cappuccio) and **Quater Vitis Bianco** (Inzolia, Zibibbo, Catarratto and Carricante), identifiable as a sip of Sicily in the glass.



**2014**  
Vini Buoni d'Italia - 4 stars



**2019**  
Doctor Wine - 90 pts  
Guida Vini Buoni d'Italia - 3 stars



**2014**  
James Suckling - 92 pts



**2022**  
James Suckling - 92 pts

**SANTAGOSTINO**

*Baglio Soria*



*Santagostino stands  
in the area of Trapani,  
founded by King Federico III  
and Augustinian fathers in the  
14th century, has always  
been a treasurehouse of art,  
making this revolutionary new blend of Sicilian and international grape varieties  
honour the traditions of the monks, as symbolized by the glorious rose  
window of their monastery featured on this label.*

*for innovation in the  
The monastery, given  
of Aragon to the  
14th century, has always  
architecture and wine culture.*



**FIRRIATO**



**TERRE SICILIANE**  
INDICAZIONE GEOGRAFICA TIPICA

# TRENDY

Wines that stand out for their pleasant softness and a satisfying drink, suitable for a varied audience. From the fresh long Charmat method bubbles of **Saint Germain Brut** to the vivacity of **Charme Bianco** and **Charme Rosé**, from the enhancement of the Sicilian aromatic grape par excellence, the zibibbo, of the **Jasmin Sicilia DOC** to young versions of mono-varietal reds such as **Soria Perricone Sicilia DOC** and **Soria Frappato Sicilia DOC**. up to including the triads of **Bayamore Rosso di Rossi**, an elegant union of slightly overripe grapes of Frappato, Merlot and Syrah, and **Bayamore Bianco di Bianchi Sicilia DOC**, an intriguing blend of Chardonnay, Inzolia and Viognier grapes.



**2021**  
James Suckling - 92 pts



**2018**  
Vini d'Italia - 2 black glasses  
**2019**  
Decanter - 91 pts



**2016**  
James Suckling - 91 pts



## THE DYNASTY

Among the first labels of the winery these wines tell about the project on the basis of the varietal and enological enhancement and of the Terroir of Sicily. They are the result of an oenological approach aimed at exalting the varietal kits of those grapes that have found the most suitable soils in the western part of Sicily from Trapani to Mazara to bring into the glass the whole soul of this splendid island immersed in the solar belt of the Mediterranean. This line includes: **Altavilla Della Corte IGT Terre Siciliane** (Cabernet Sauvignon), **Altavilla Della Corte IGT Terre Siciliane** (Syrah), **Altavilla Della Corte Sicilia DOC** (Grillo).



## THE NOBLES

Varietal version of native and international vines which, in the Trapani hills reach their maximum expression and ideal companions for everyday convivial circumstances. Dedicated to the Chiaramonte who arrived in Sicily in the 14th century following the Norman court. Attracted by the beauties of the island, they settled there and held important positions in the service of kings Peter and Louis of Aragon. Today, their august lineage comes to life to give name to a label that fully represents Firriato's production philosophy in the enhancement of the vines of this island. They are part of this line: **Chiaramonte Sicilia DOC** (Nero d'Avola), **Chiaramonte IGT Terre Siciliane** (Inzolia), **Chiaramonte IGT Terre Siciliane** (Chardonnay)..



# ORGANIC

The Organic line, is the achievement of a production philosophy which is focused on certified organic agriculture. This is a demanding decision which the historical Sicilian brand wanted to distinguish itself and improve the competitiveness with. Four new labels that, once again, prove that the keystone is a production philosophy which respects the territory and the Nature. Syrah, Nero d'Avola, Catarratto and Grillo cultivated in a certified organic way, in which all the procedures, from the vine to the winery, are carefully controlled and respect a precise and serious protocol. The final result is represented by the four Cæles label, dedicated to the most attentive consumers, the ones that love to conjugate drinking well and respect for the Nature. This are the wines belonging to the line: **Cæles Sicilia DOC (Catarratto)**, **Cæles Sicilia DOC (Grillo)**, **Cæles IGT Terre Siciliane (Syrah)**, **Cæles IGT Terre Siciliane (Nero d'Avola)**, **Organic Extra Virgin Olive Oil (Cerasuola & Nocellara)**.



**2022**  
Guida Bio - 5 foglie



**2022**  
Guida Bio - 4 foglie



**2021**  
Guida Bio - 5 foglie



**2022**  
Guida Bio - 5 foglie



# SWEET

Sweet is a line that encompasses the great sweet wines of Firriato. Elegance, olfactory sumptuousness, and taste fullness are the distinctive characteristics of these valuable labels. The real champion of its category is L'Ecrù, which is born in the drying garden in the Borgo Guarini estate. It is a particular wine, different, also regarding the production path researched by Firriato. The method of infusion of the raisin into the wine and not into the must, the two harvests of Zibibbo implying little amount of over-mature grapes, make this nectar one of the most emblematic sweet wines from Sicily. Not less interesting is Terre d'Ocra, a natural moscato of great finesse, well balanced and very fragrant. The Sweet line finds its right completion with Passulè, produced in the Calamoni Estate in the Island of Favignana. It is an incomparable wine, regarding either the taste, the colour and the olfactory intensity. A natural raisin-wine with a brackish and mineral soul, incisive and unforgettable because of the aromatic complexity and the style finesse. The production of L'Ecrù needs even two grape harvests. The wine, no must, is then enriched by Zibibbo raisin and put in infusion in order to extract from the skin all the hints will characterize the wine. The raisin-wine, so, is different from the other sweet wines because of its acidic shoulder, which is then accompanied by the sweet component. Firriato is the only company which adds the raisin to the wine and not to the must, keeping safe the freshness of an important acidic shoulder which differentiates this one from all the other raisin-wines. Members of the Sweet line are: **L'Ecrù IGT Terre Siciliane** (Natural raisin-wine), **Favinia Passulè IGT Terre Siciliane** (Natural raisin-wine), and **Terre d'Ocra Moscato Naturale IGT Terre Siciliane Moscato from Alexandria** (Zibibbo).



**2016**  
Vini buoni d'Italia - 3 stars



**2012**  
Wine Spectator - 85 pts





# DISTILLED

The Specialties line completes the production range with three first-rate grappa. The Di-Gaetano's family, in this case too, paid very much attention to the research of all of those uniqueness and recognizability elements that characterize today the Firriato Company. This Sicily of grappas and olive oil is a fair and faithful expression too. The line is represented by: **Grappa Harmonium**, **Grappa Quater** and **Grappa Favinia**.



 **FIRRIATO**







**HARMONIUM 2019**

- James Suckling | 92 pts

**JAMESSUCKLING.COM** 

**HARMONIUM 2018**

- James Suckling | 93 pts
- 5 Grapes 2024 - Bibenda

**JAMESSUCKLING.COM** 

**BIBENDA 2024**



**RIBECA 2018**

- James Suckling | 90 pts
- Decanter | 91 pts

**JAMESSUCKLING.COM** 



**CAMELOT 2015**

- Vitae | 3 vines
- I Vini di Veronelli | 3 Red stars

*v i t a e*  
t t t



**CHIARAMONTE Nero d'Avola 2021**

- James Suckling | 91 pts

**JAMESSUCKLING.COM** 

**CHIARAMONTE Nero d'Avola 2020**

- James Suckling | 90 pts

**JAMESSUCKLING.COM** 



**GAUDENSIUS Blanc de Noir**

- James Suckling | 90 pts
- International Wine Report | 93 pts
- Sparkle | 5 spheres
- Wine Enthusiast | 90 pts
- 2023 CSWWC | Gold Medal
- Decanter | 92 pts



**GAUDENSIUS Blanc de Blancs**

- Vini Buoni d'Italia | 1 crown
- Wine Enthusiast | 90 pts



**GAUDENSIUS Rosé**

- Wine Enthusiast | 91 pts
- The WineHunter Award | Red
- Decanter | 91 pts



**GAUDENSIUS Pas Dosé**

- Wine Enthusiast | 90 pts
- Decanter | 93 pts





**CAELES Catarratto 2022**

Guida Bio | 5 foglie

**CAELES Catarratto 2021**

• Bioweinpreis | 96 pts



**CAELES Grillo 2022**

Guida Bio | 4 foglie

**CAELES Grillo 2021**

• Bioweinpreis | 93 pts



**CAELES Syrah 2020**

• Bioweinpreis | 91 pts



**CAELES Nero d'Avola 2021**

• Guida Bio | 5 foglie



**CAELES Viognier 2022**

• Guida Bio | 5 foglie





**SABBIE DELL'ETNA Bianco 2022**

- James Suckling | 91 pts

[JAMESUCKLING.COM](https://www.jamesuckling.com) 



**SABBIE DELL'ETNA Rosato 2020**

- International wine report | 92 pts

*International*  
**WINEREPORT**



**SABBIE DELL'ETNA Rosso 2020**

- James Suckling | 93 pts

[JAMESUCKLING.COM](https://www.jamesuckling.com) 



**CAVANERA Bianco Ripa di Scorciavacca 2022**

- James Suckling | 92 pts
- Gambero Rosso | 3 glasses

[JAMESSUCKLING.COM](https://www.jamesuckling.com) 



**CAVANERA Bianco Ripa di Scorciavacca 2021**

- Gambero Rosso | 3 glasses
- James Suckling | 93 pts
- Vini Buoni d'Italia | 1 crown



[JAMESSUCKLING.COM](https://www.jamesuckling.com) 



**CAVANERA Rosso Rovo delle Coturnie 2020**

- James Suckling | 91 pts

[JAMESSUCKLING.COM](https://www.jamesuckling.com) 

**CAVANERA Rosso Rovo delle Coturnie 2018**

- James Suckling | 91 pts

[JAMESSUCKLING.COM](https://www.jamesuckling.com) 



**CAVANERA Bianco Balza delle Poiane 2022**

- James Suckling | 94 pts

[JAMESSUCKLING.COM](https://www.jamesuckling.com) 



**CAVANERA Rosso Sciara del Tiglio 2020**

- James Suckling | 92 pts

[JAMESSUCKLING.COM](https://www.jamesuckling.com) 



**SANTAGOSTINO Baglio Soria Nero d'Avola-Syrah 2018**

• James Suckling | 92 pts

**JAMESSUCKLING.COM** 



**SANTAGOSTINO BIANCO 2022**

• James Suckling | 92 pts

**JAMESSUCKLING.COM** 



**SORÌA FRAPPATO 2018**

• Vini d'Italia | 2 black glasses

 **VINID'ITALIA**

**SORÌA FRAPPATO 2019**

• Decanter | 91 pts



**L'ECRÙ 2020**

• The WineHunter Award | Gold



**JASMIN 2021**

• James Suckling | 92 pts

**JAMESSUCKLING.COM** 





**Foundation**

The Firriato winery, which name reminds the French clos in Sicily, is founded by Salvatore and Vinzia's insight starting the enhancement process of indigenous vines, always looking for those characterizing terroirs that only the Sicilian continent can offer.

1978



**The Borgo Guarini Estate**

Firriato expands its viticultural project in the Borgo Guarini area, characterized by the presence of 3 soil orders.

1986



**The revival of Perricone vine variety**

After a long time selecting which clones around Sicilian winescape to grow, Firriato plants its first Perricone vineyard in the Pianoro Cuddia estate, wanting to recover this minor grape and enhance its aromatic characteristics.

1990



**A face telling about Sicily**

Vinzia begins to travel around the world telling about the beauty of Sicily and the authentic value of wines of this sunny continent island.

1992



**Acquisition of The Dàgala Borrromeo Estate**

The Authentic Terroir project, aiming to enhance the climate and soil biodiversity in the Trapani countryside, moves forward with a new acquisition.

1996

1980



**The Estate of Baglio Sorìa**

Firriato's wine project comes to life in the Baglio Sorìa estate. The native Sicilian ampelographic heritage is planted.

1989



**Acquisition of The Pianoro Cuddia Estate**

The Pianoro Cuddia estate is added to the project of Authentic Terroir. The recovery trial of Perricone grapes gets underway thanks to high percentage of salinity and clays in these soils.

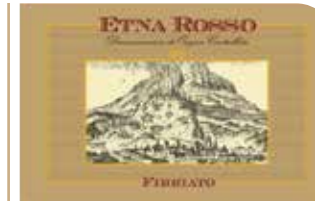
1991



**The first vintage of Santagostino**

A successful label is released. The first vintage of Santagostino, an icon wine for both the winery and Sicily, the favourite one of Firriato's winelovers.

1994



**Firriato and DOC Etna**

First grape harvest of DOC Etna. Together with other Sicilian wineries, Firriato is at the forefront in interpreting the value of this particular territory: the mountain viticulture.





**The first Vintage of Harmonium**

After years of careful analysis and experimentation, the first vintage of Harmonium, blend of three well-defined crus of Nero d'Avola grown in the Borgo Guarini estate, is released. An outstanding Nero d'Avola very appreciated worldwide.

1997



**Environment and Sustainability**

Safeguarding territory together with modern viticulture are concepts based on sustainable agronomic practices. Not a mere "claim" but a real commitment focused on measurable goals.

2000



**Inauguration of the Cavanera Etnea winery**

Firriato restores an old wine-making plant (Palmento) which date back to the 17th century and inaugurates the Cavanera winery in the territory of Castiglione di Sicilia.

2005



**The method of infusion: L'Ecrù**

Trials move forward: 2 different grape harvests to produce a single wine. Raisin is immersed in the wine coming from the late grape harvest. The first vintage of L'Ecrù is made and marketed.

2007



**Gaudensius: The Classic Method**

Firriato's first classic method Etna DOC made with Nerello Mascalese grapes and ageing minimum of 32 months on lees.

2009

1999



**The arrival of Etna Bianco**

The very first Etna white Firriato produced its first Etna Bianco DOC, with Carricante and Catarratto grapes

2004



**The Experimental vineyard**

Research and recovery continue in the Borgo Guarini estate, the home for Sicilian minor vine varieties.

2006



**The Calamoni di Favignana Estate**

Firriato explores the marine viticulture and the most extreme terroirs. 5 ha of indigenous vineyards planted close to the Calamoni cliff.

2007



**Organic Farming**

New European organic regulation 834 /07 comes into force: Firriato endorses, starting certification process.

2010



**Certified Organic Farming**

Firriato's viticultural estates (vineyards and olive trees) are all organic certified.

2011



**The birth of Favina wines**

Marine wines conceived with the desire to discover a unique terroir embraced by the breeze of the sea. Research regards how the Neptune grass influences vineyards.

2013



**The 2nd Generation enter Firriato wine world**

Irene joins Vinzia and Salvatore to run the winery.

2013



**Dating of the Pre phylloxera vineyard**

The University of Palermo analyses pre-phyloxera vineyard located in the Cavanera Estate, on Etna: 140 year-old vineyard.

2015



**Inauguration of Accomodation facilities and Resorts**

Viticulture, winemaking but also convivial atmosphere and refined hospitality. Firriato turns a new page inaugurating its Resorts in the estates of Baglio Sorìa, Cavanera Etna and Calamoni di Favignana.

2017



**New Acquisitions**

Firriato keeps on exploring the Etna areas, focusing attention on the northern part of the volcano.

2018



**New ha on the Etna Volcano**

Firriato keeps increasing its Ha on the North part of the Etna DOC area of the volcano, between Passopisciaro and Castiglione di Sicilia

2019



**Firriato is Carbon Neutral**

DNV GL's Carbon Neutrality Protocol certification for actions taken to neutralize Green House Gas (GHG) emissions through quantification, reduction and offset measures.

2019



**Inauguration of the Etna Cellar**

With a solid experience acquired on the Etna terroir, Firriato opens its new cellar.

2019



**The experimental vineyard**

Firriato inaugurates the experimental vineyard. Within this small parcel, 8 unknown genome are planted for research purposes.

2020



**A steady commitment**

Firriato continues to keep wineries under Carbon neutral protocol also for the current year.

2019



**Le Sabbie dell'Etna Rosato**

The first Rosé of the Etna by the Firriato maison, 100% Nerello Mascalese grapes.

2019



**Signum Aetnae "Pre Fillossera" makes its debut on the market**

From the vineyard it prefillossera dated 140 years since the CNR, Nasce Signum Aetnae, Etna DOC Rosso Riserva.

2020



**Contrade dell'Etna**

Firriato continues its research on the potential of the Etna Terroir through the acquisition of a young Nerelli vineyard, in the north of the volcano, in the Marchesa and Allegracore Contrade.

2020



**Carbon Positive**

Firriato keeps on compensating GHG emissions aimed at reducing more compares what environmental standards state.

2021



**Award for sustainable viticulture**

Firriato Firriato obtains the authoritative recognition awarded by the prestigious Italian Guide for sustainability: Award for sustainable viticulture.

2021



**New classic method sparkling wines**

Forged by Etna, two other projects related to Nerello Mascalese are born, in its sparkling version: Gaudensius Pas Dosè and Gaudensius Rosé.

2021



**The wines of contrada**

The Cavanera line expands: welcome to Cavanera Balza delle Poiane and Cavanera Sciarra del Tiglio.

2022



**Gaudensius Riserva**

The enhancement of Nerello Mascalese sparkling with Gaudensius Vintage continues, a classic method with over 100 months of aging on the lees. The first vintage, 2012, is aged for 120 months.

2023



**Signum**

A new way of conceiving digital wine is born: Signum Aetnae 2015 is one of the first wines in the world NFT asset based and blockchain writing of the entire production traceability and a complex and advanced anti-counterfeiting system.



# FIRRIATO

*Authentic Terroir*



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