

OCCHIPINTI







EARTH AND SKY: MY COMPANY



*A place where the land in the evening
becomes redish and is brushed by the Ibleian
winds and leans on one side of a road:
the SP 68*



Everything begun twelve years ago in the "Fossa di Lupo" area. A place where the land in the evening becomes redish and is brushed by the Ibleian winds and leans on one side of a road: the County Road 68. A county road like many others, but with a special past. It was once a stone narrow path; three thousand years ago

it connected Gela to Kamarina, it travelled- as it still does - through the Cerasuolo di Vittoria roads hills and from Caltagirone continued to Catania and Lentini.

There, squeezed between heaven and earth, that road also marked my destiny. In the first hectare of land next to my palmento, in Fossa di Lupo



District, others followed. The firm grew into the Bombolieri, Pettineo and Bastonaca Districts. Yet, everything is still the same as in the first year. Bombolieri is also located on the County Road 68. The vineyard here enlarges and it stoops onto the limestone base of the area, the vineyards are twenty years old if not more, and the court on which the wineries raise themselves is

able to trap all the strength of the Ibleian sun. Nowhere else I can feel to have been walking on a coherent road. Never as in Bombolieri I can feel that I'm carrying with me past and future at the same time.

It was the oldest wine route ever documented. That road was used by generations of farmers to bring their own wine to the coast.

The court on which the wineries raise themselves are able to trap all the strength of the Ibleian sun





A HUMAN WINE

Goethe said: "Substance is nothing, what counts is the gesture by which they are made." And the first thought that I've learned from wine making it was to accept. Accept the diversity of soils, the slope of the ground, the altitude, and the originality of a vineyard. To accept means to respect. To respect the earth and its balance. Respect the vineyard with skilful gestures of a sensitive agriculture.

To respect the fermentation through the use of local yeasts. Respect the wine as if it was a person. A person who takes with him/her, a world, a history, an atmosphere. And it tastes like the land where it was born from. Mine is not just an organic wine. It is a natural wine as I think about



"Respect the wine as if it was a person. A person who takes with him/her, a world, a history, an atmosphere."



myself, that's how I am. It comes from my sensibility towards true things and from my gestures, my loving attentions. A wine that, in its harmonies and roughness, talks about the land where it comes from and also about me. That's why I think that the natural wine, besides being a good wine is also a human wine.



SP68 WHITE

The name of a road, for a wine which is a journey. That of the farmers who already three thousand years ago left from the country with the amphorae, and then the casks, and inside the fruit of their labor, fatigue, joy, even the smell of the soil. The journey of the farmers, even today headed for their vineyard, amongst meetings and works exchanged, under the Iblei clear sky.



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| CLASSIFICATION | TERRE SICILIANE IGT |
| VARIETY | MOSCATO DI ALESSANDRIA 60% ALBANELLO 40% |
| ALTITUDE | 280 METERS ABOVE THE SEA LEVEL |
| SOIL | MEDIUM DENSITY. RED SANDS AND CHALK FROM SUB APENNINE LIMESTONE ROCKS |
| AGRICULTURE | ORGANIC, WITHOUT CHEMICAL INTERVENTION |
| TRAINING SYSTEM | GUYOT |
| AVERAGE AGE OF THE VINES | 15 YEARS |
| PLANT DENSITY | 6.000 PLANTS PER HECTAR |
| HARVEST PERIOD | LAST WEEK OF SEPTEMBER |
| FERMENTATION | INDIGENOUS YEASTS ONLY, 15 DAYS OF MACERATION ON THE SKINS |
| AGEING | 6 MONTHS IN CONCRETE VATS, 1 MONTH IN BOTTLE, UNFILTERED |

SP68

SP68 is a road but it is also a young wine. Fresh and pleasant, with a delicate taste that it brings the flavour of the sun and the freshness of this land.



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| CLASSIFICATION | TERRE SICILIANE IGT |
| VARIETY | FRAPPATO 70% NERO D'AVOLA 30% |
| ALTITUDE | 280 METERS ABOVE THE SEA LEVEL |
| SOIL | MEDIUM DENSITY. RED SANDS AND CHALK FROM SUB APENNINE LIMESTONE ROCKS |
| AGRICULTURE | ORGANIC, WITHOUT CHEMICAL INTERVENTION |
| TRAINING SYSTEM | GUYOT E SPURRED CORDON |
| AVERAGE AGE OF THE VINES | 15 YEARS |
| PLANT DENSITY | 6.000 PLANTS PER HECTAR |
| HARVEST PERIOD | LAST WEEK OF SEPTEMBER, FIRST TEN DAYS OF OCTOBER |
| FERMENTATION | INDIGENOUS YEASTS ONLY, 15 DAYS OF MACERATION ON THE SKINS |
| AGEING | 6 MONTHS IN CONCRETE VATS, 1 MONTH IN BOTTLE, UNFILTERED |



IL FRAPPATO

Il Frappato stems from a dream which I had when I was a girl to make a wine that knows the land that I work, the air I breath, and my own thoughts. It is sharp, bloody and elegant. That is Vittoria and the Iblei Mountains.

It is the wine that most resembles me, brave, original and rebellious. But not only. It has peasant origins, for this it loves its roots and the past that it brings in; but, at the same time, it is able to fight to improve itself. It knows refinement without forgetting itself.



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| CLASSIFICATION | TERRE SICILIANE IGT |
| VARIETY | FRAPPATO DI VITTORIA |
| ALTITUDE | 280 METERS ABOVE THE SEA LEVEL |
| SOIL | MEDIUM DENSITY. RED SANDS AND CHALK FROM SUB APENNINE LIMESTONE ROCKS |
| AGRICULTURE | ORGANIC, WITHOUT CHEMICAL INTERVENTION |
| TRAINING SYSTEM | GUYOT E ALBERELLO |
| AVERAGE AGE OF THE VINES | 40 YEARS |
| PLANT DENSITY | 6.000 PLANTS PER HECTAR |
| HARVEST PERIOD | FIRST TEN DAYS OF OCTOBER |
| FERMENTATION | INDIGENOUS YEASTS ONLY, 30 DAYS OF MACERATION ON THE SKINS |
| AGEING | 14 MONTHS IN LARGE 25HL SLAVONIAN OAK BARRELS, 1 MONTH IN BOTTLE, UNFILTERED |

SICCAGNO

Siccagno is my Nero d'Avola, born from those concentrated grapes which we precisely call Siccagno. Nero relates mostly Sicily, that it is wild, but it is also fresh and elegant and it is red fruit flavoured. That it has something noble and aristocratic, but it is also melancholic as a poet or a philosopher. That it is passionate, full of warmth and contrasts. The Nero which is the grape of our fathers and unites Sicily from corner to corner and it better gathers the spirit for centuries. A wine which I deeply love and since the first year it has always been with me.



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| CLASSIFICATION | TERRE SICILIANE IGT |
| VARIETY | NERO D'AVOLA |
| ALTITUDE | 280 METERS ABOVE THE SEA LEVEL |
| SOIL | MEDIUM DENSITY. RED SANDS AND CHALK FROM SUB APENNINE LIMESTONE ROCKS |
| AGRICULTURE | ORGANIC, WITHOUT CHEMICAL INTERVENTION |
| TRAINING SYSTEM | GUYOT E ALBERELLO |
| AVERAGE AGE OF THE VINES | 35 YEARS |
| PLANT DENSITY | 6.000 PLANTS PER HECTAR |
| HARVEST PERIOD | FIRST TEN DAYS OF OCTOBER |
| FERMENTATION | INDIGENOUS YEASTS ONLY, 25 DAYS OF MACERATION ON THE SKINS |
| AGEING | 22 MONTHS IN LARGE 25HL SLAVONIAN OAK BARRELS, 2 MONTHS IN BOTTLE, UNFILTERED |

GROTTE ALTE

Grotte alte is a territory: the limestone ridges on which Vittoria, my hometown stands. But it is also a wine, my Cerasuolo Di Vittoria, the result of Frappato and Nero d'Avola grapes, the summary of my Sicily. It is a mediterranean wine that preserves the taste of the sea and all the air and the Iblei Mountains thermal excursions. It is harmonious and it has experienced a long ageing. Perhaps it is the most ambitious of my wines. Elegant and proud.



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| CLASSIFICATION | CERASUOLO DI VITTORIA CLASSICO DOCG |
| VARIETY | NERO D'AVOLA 50% FRAPPATO DI VITTORIA 50% |
| ALTITUDE | 280 METERS ABOVE THE SEA LEVEL |
| SOIL | MEDIUM DENSITY. RED SANDS AND CHALK FROM SUB APENNINE LIMESTONE ROCKS |
| AGRICULTURE | ORGANIC, WITHOUT CHEMICAL INTERVENTION |
| TRAINING SYSTEM | GUYOT, ALBERELLO |
| AVERAGE AGE OF THE VINES | 40 YEARS |
| PLANT DENSITY | 6.000 PLANTS PER HECTAR |
| HARVEST PERIOD | FIRST TEN DAYS OF OCTOBER |
| FERMENTATION | INDIGENOUS YEASTS ONLY, 30 DAYS OF MACERATION ON THE SKINS |
| AGEING | 32 MONTHS IN LARGE 25HL SLAVONIAN OAK BARRELS, 4 MONTHS IN BOTTLE, UNFILTERED |



PASSO NERO

Working with the land. Loving her, respecting her, talking to her. And from there finding the courage to make new experiences, to seek new routes, starting from well-established certainties. This is also a challenge. And so I reflected, and I thought that the Nero d'Avola evolution could also be the withering as it was once used to preserve grapes in winter. The Passo Nero was born, a non too sweet passito that maintains its original acidity.



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| CLASSIFICATION | PASSITO TERRE SICILIANE IGT |
| VARIETY | NERO D'AVOLA |
| ALTITUDE | 280 METERS ABOVE THE SEA LEVEL |
| SOIL | MEDIUM DENSITY. RED SANDS AND CHALK FROM SUB APENNINE LIMESTONE ROCKS |
| AGRICULTURE | ORGANIC, WITHOUT CHEMICAL INTERVENTION |
| TRAINING SYSTEM | ALBERELLO |
| AVERAGE AGE OF THE VINES | 15 YEARS |
| PLANT DENSITY | 6.500 PLANTS PER HECTAR |
| HARVEST PERIOD | FIRST TEN DAYS OF OCTOBER |
| DRYING PERIOD | 15 GG |
| FERMENTATION | INDIGENOUS YEASTS ONLY, 7 DAYS OF MACERATION ON THE SKINS |
| AGEING | 16 MONTHS IN 750L USED TONNEAU, 6 MONTHS BOTTLE, UNFILTERED |

GRAPPA DI FRAPPATO

Frappato peels are thick and fragrant and that's what made me think of a grappa with this grape. The rest is the careful work of Giovanni La Fauci, a master distiller at Valdina, Messina.



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| ALCOHOL | 44% VOL |
| MARC/POMACE | FROM FRAPPATO DI VITTORIA GRAPES GROWN IN C.DA FOSSA DI LUPO |
| DISTILLATION | IN POT STILL, NO ADDED SUGAR |
| | BY MASTRO GIOVANNI LA FAUCI FROM DISTILLERIA GIOVI. |
| TASTING NOTES | CRYSTAL CLEAR, SOFT AND ROUND. ON THE NOSE IS FLORAL AND SPICY. IT IS A NOBLE AND UNIQUE GRAPPA, WITH NET PERFUMES. PERSISTENT. |
| SERVING TEMPERATURE | 10C° |



EXTRA-VIRGIN OLIVE OIL

The life of every Sicilian is intertwined with olive oil. The production of Nocellara del Belice is our family tradition, a tradition that dates back to 1600 A.D. . It has the most beautiful memories: racing through the olive groves, falling and skinning my knees, the taste of bitter olives in the mouth. The olive harvest was a time of gathering, of parties and stories, of many families with the same origins. Were children played



*The life of every
Sicilian is intertwined
with olive oil.*



carefree, eating bread and fresh-milled oil; so spicy, yet so good. Today it is still special: green, golden, and fragrant. Fortunately, even today, we have the same desire to play, the same light-heartedness, and joy of the past. In addition to the old property of Castelvetrano, we own a secular olive groves of Tonda Iblea in Piraino district, Chiaramonte Gulf. From these trees we derive the single cultivar, Gheta and Pantarei.

GHETA

It is my grandmother's name Margherita, called Ghetta by me and her grandchildren. They are her trees at Nocellara del Belice and so many memories for me. Of her, of us and of this land so familiar to me, that is the Valle del Belice.



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| PRODUCTION ZONE | CASTELVETRANO, CONTRADA LATOMIE |
| VARIETY | NOCELLARA DEL BELICE |
| AGRICULTURE | NATURAL |
| TRAINING SYSTEM | UMBRELLA NETTING SYSTEM |
| AVERAGE AGE OF TREES | 80 YEARS |
| HARVESTING | BEGINNING IN NOVEMBER, MANUAL HARVEST. |
| EXTRACTION | CONTINUOUS COLD CYCLE |
| STORAGE | IN STAINLESS STEEL VATS |
| APPEARANCE | RADIANT |
| COLOR | GOLDEN YELLOW WITH GREEN HUES |
| AROMA | INTENSE AND FRESH |
| TASTE | FRUITY AND BALANCED |
| DENSITY | MEDIUM-HIGH |
| USE | FOR BOTH COOKING AND FINISHING |

PANTAREI

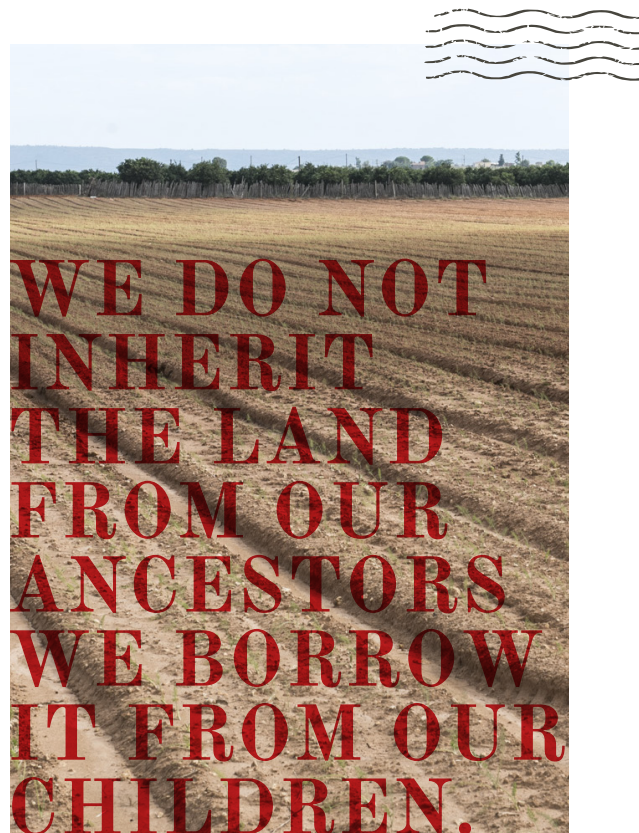
The Tonda Iblea came later in my life when I started producing wine in Vittoria. And soon I fell in love with these secular trees of Piraino district in Chiaramonte Gulfi. I wait for the oil at the oil mill as a birth. It is a strong tradition, which marks the end of every year of my grape harvest and the beginning of autumn. The season that I love.



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| PRODUCTION ZONE | CHIARAMONTE GULFI, C. DA PIRAINO |
| VARIETY | TONDA IBLEA |
| AGRICULTURE | ORGANIC |
| TRAINING SYSTEM | UMBRELLA NETTING SYSTEM |
| AVERAGE AGE OF TREES | CENTURIES-OLD |
| HARVESTING | SECOND HALF OF OCTOBER, MANUAL HARVEST |
| EXTRACTION | CONTINUOUS COLD CYCLE |
| STORAGE | IN STAINLESS STEEL VATS |
| APPEARANCE | RADIANT |
| COLOR | GREEN WITH GOLDEN HUES |
| AROMA | INTENSELY FRUITY |
| TASTE | BALANCED; SLIGHTLY BITTER, SPICY UNDERTONES |
| DENSITY | MEDIUM-HIGH |
| USE | FOR BOTH COOKING AND USING RAW |

SICILY IS A THOUSAND FACES
LAND, BUT THERE IS A SICILY
THAT I CONSIDER MINE. IT'S
MADE OF ROADS, COLORS AND
SMELLS THAT WAFT IN THE
AIR. MY SICILY IS MADE UP
BY COUNTRYSIDE AND ROCK,
THE ONE OF THE IBLEI, MAYBE
THE LEAST KNOWN PART OF
THE ENTIRE REGION





Saint-Exupéry

I love this phrase by Saint-Exupéry. He has always guided me in my work as winemaker. In fact, my starting point is always the idea that the earth is only a gift. I must leave it for those who come after me healthy, nursed, loved. I like that quote because it binds into what I actually am, to my way of working and at the same time it launches me into the future. Season after season, the earth talks to me, listens to me, answers me. Ours is a silent and authentic dialogue. That's

why I do not have a "formula", but only some ideas that come from my experience. First of all, I believe in a respectful relationship with the land: a direct contact that turns into profound knowing. I think there is a balance, the one of nature, that has to be respected in every gesture: from cultivation and pruning - that has to be tidy, clean- to the processing of the fruit. Balance that can be summarized in the following words: from a good grape comes a good wine.



I prefer to till the land by hand and I only use organically grown grapes, without the use of pesticides, fungicides, herbicides, chemical or synthetic fertilizers.

I consider a wealth the wild plants which grow in the vineyard and help the soil to oxygenate and feed itself. So I use the green manure: I plant field beans or grasses in the vineyard soil and then I overturn them in spring.



In the vineyard I respect the surrounding plants which I consider to be a resource, maintaining biodiversity, not disturbing the natural balance of things. Keeping old clones of these grapes, massal selection and grafting in the field. In this way the vineyard is stronger and carries within it the plot of a past and the strength for the future.



Grape harvesting is made by hand. The grapes are first selected in the vineyard and then in the cellar; this is the only way which allows me to choose the best, healthier and more mature bunches of grapes.

If the care of the vineyard is carefully done, the passage into the cellar becomes more simple and it requires less interventions. Healthy grapes, spontaneous fermentation, indigenous yeasts, very low in sulphur.



And then the tasting. Tasting in and outside the cellar makes me know even better the wines, to reflect on the year and think about the next vintage.

I do not like to label wines which we do according to methods. Mine is definitely a natural wine, but first of all it is a territory wine. Born from the respect of the land and the vineyard. From a respected soil comes a respectful wine : respectful of its uniqueness and of those who will drink it because it is a healthy and sincere wine, that is not bad for one's health. But it is also a good wine. Born from constant love of who did it.





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