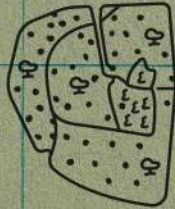
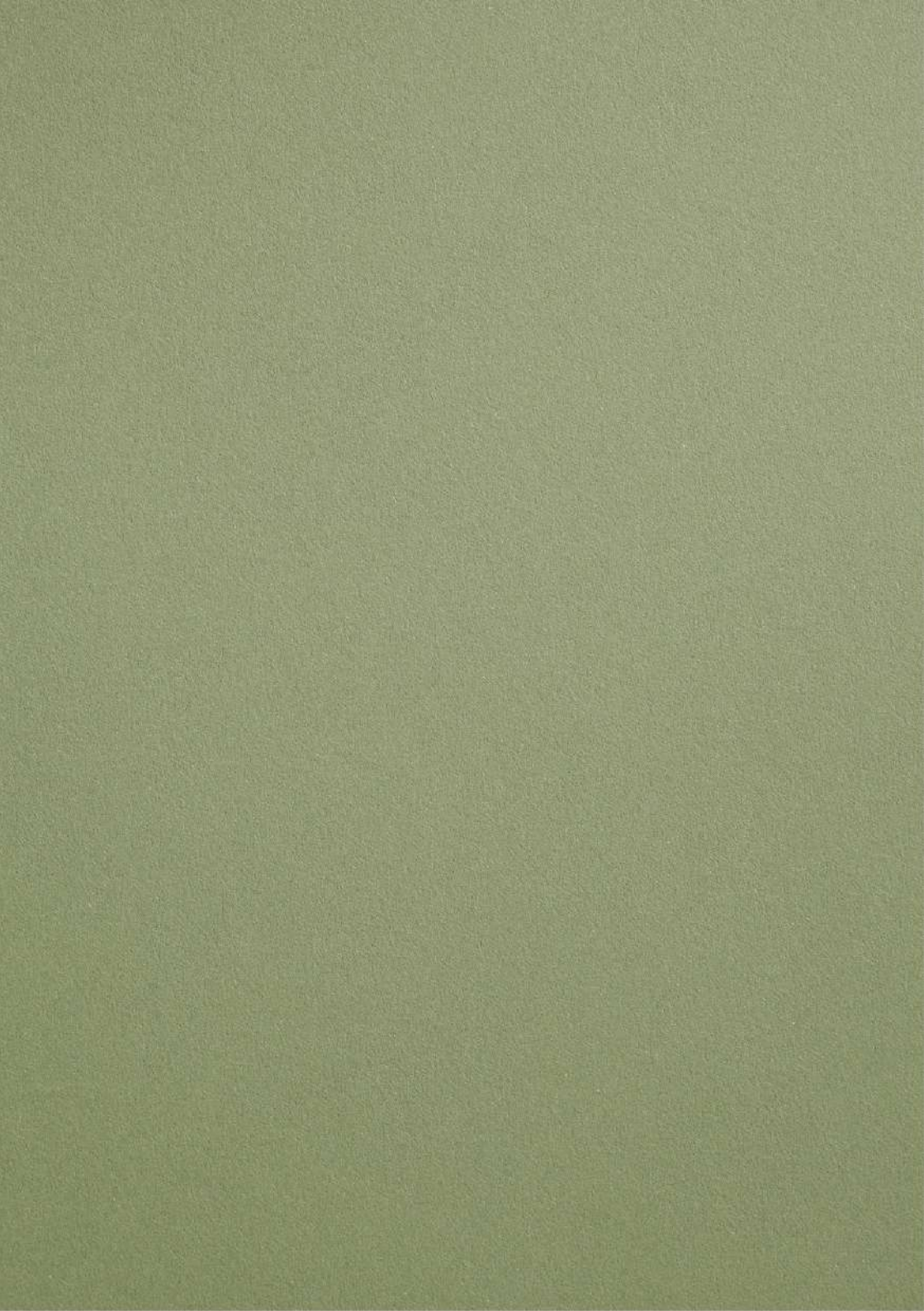




O C C H I P I N T I







THE EARTH AND THE SKY: OUR WINERY

It all started eighteen years ago at Fossa di Lupo. This is a magical place, where the land turns reddish in the evening and is caressed by the breeze from the Hyblaean mountains. A country road called the SP68 borders one side of the estate. It's a road like many others, but with a special story behind it. It was once just a narrow stone road, little more than a track. Three thousand years ago it used to connect Gela to Kamarina, following the Cerasuolo di Vittoria route - as it still does today; and from Caltagirone it continued on to Catania and Lentini. Set between land and sky, the line of that road also signalled the future of this winery. That first hectare of land next to the Fossa di Lupo "palmento" was soon followed by many others. The property

also extended into the districts of Bombolieri, Pettineo, Bastonaca, Santa Teresa, Serra d 'Elia and Santa Margherita. A path that we followed step by step, in the knowledge that something special was hidden below the red sand of Vittoria: the limestone, tuff and chalk that we have sought to bring out in our wine over the years. In Bombolieri, the vineyard covers an underlying layer of limestone, with vines that are twenty years old or more, and the courtyard outside the wine cellar traps all the power of the Hyblaean sun. This place gives you a unique sense of following a clear pathway. When you travel through the various districts to Santa Margherita in Chiaramonte Gulfi, you get that powerful feeling of experiencing past and future at the same time.



V3				
V5				
V7	94,5	N		
V8	94,5	10%	50%	N F
Vic	138,0	F		
<hr/>				
V14 Bis	94,5	N/F	Favosagg	ex V.
V16	94,5	N		
V25	hl	30		N
V22	hl	47		F
V26	SA	hl		N
B4	30	N		
B15	N/F	45	LE	
M5	hl			N F
M8	5	LE		
<hr/>				
	827,5			

403
 al piano
 Riv. 2 3,4 hll



F
 B4
 94.4
 20
 94.5
 20 B2 Cdi Bous
 30 B5 Cdi APL
 30 B6 Pottiner

This is a magical place,
 where the land
 turns reddish in
 the evening and is caressed
 by the breeze from
 the Hyblaean mountains.
 A country road
 called the SP68



borders one side
 of the estate.



A HUMAN WINE

The first virtue I learned from making wine was acceptance. Accepting the variety of the soil, the slope of the land, the altitude, and the unique character of the vineyard. Acceptance implies respect. Respecting the land and its natural balance. Respecting the vineyard by using wise, sensitive agricultural methods. Respecting the fermentation process with the help of wild yeasts. Respecting the wine as I would a person. A person that embodies a world, a story, and a soul that knows its native land. The type of wine I like to make is not simply organic wine. It is a consistent wine, created in a natural way. A wine that comes from an awareness of true things, from careful

actions, listening, and love. A wine whose balance and astringency reflect both the land it comes from and its maker. That's why I'm convinced that natural wine is not only good wine, but also "human" wine. I don't like to label our wines in terms of methods. We use biodynamic techniques in our vineyards, and natural wine-making processes in our cellar. These wines embody the genuine love of those who make them. They embody respect for the soil and respect for the vineyard. Respect for the soil produces a respectful wine: respectful of its own unique nature and respectful of those who will drink it, because it is a healthy, honest wine that does no harm.

~~On some farms w/f water logs~~
 K2 70 at SIC



Vos de la here V14 bis
 V4
 7 x 3/4 shot + 2 x 1/2 He
 F4 w/m

PRODUCTION PHILOSOPHY



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



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



03 In the vineyard we respect the surrounding plants which we 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.



04 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 us to choose the best, healthier and more mature bunches of grapes.



05 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, wild yeasts, very low in sulphur.



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

SP 68 BIANCO

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 Hyblaean clear sky.

CLASSIFICATION

Terre Siciliane IGT

VARIETY

Moscato di Alessandria 60%
Albanello 40%

ALTITUDE

220 M above the sea level

SOIL

Medium density. Red sands and chalk from sub apennine limestone rocks

AGRICULTURE

Biodynamic, organic, without chemical intervention

TRAINING SYSTEM

Guyot and pergola



AVERAGE AGE OF THE VINES

18 years

PLANT DENSITY

5.000 plants per hectare

HARVEST PERIOD

First ten days of September

FERMENTATION

Wild yeast only, 15 days of maceration on the skins

AGEING

7 months in concrete vats,
1 month in bottle

SP 68 ROSSO

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.

CLASSIFICATION

Terre Siciliane IGT

VARIETY

Frappato 70% Nero D'Avola 30%

ALTITUDE

220 M above the sea level

SOIL

Medium density. Red sands and chalk from sub apennine limestone rocks

AGRICULTURE

Biodynamic, organic, without chemical intervention

TRAINING SYSTEM

Guyot and spurred cordon



AVERAGE AGE OF THE VINES

18 years

PLANT DENSITY

6.000 plants per hectare

HARVEST PERIOD

Second decade of September, first ten days of October

FERMENTATION

Wild yeast only, 15 days of maceration on the skins

AGEING

7 months in concrete vats,
1 month in bottle

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 Hyblaean 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.

CLASSIFICATION

Terre Siciliane IGT



VARIETY

Frappato di Vittoria

AVERAGE AGE OF THE VINES

35 years

ALTITUDE

220 M above the sea level

PLANT DENSITY

6.000 plants per hectare

SOIL

Medium density. Red sands and chalk from sub apennine limestone rocks

HARVEST PERIOD

First 10 days of October

AGRICULTURE

Biodynamic, organic, without chemical intervention

FERMENTATION

Wild yeast only, 25 days of maceration on the skins

TRAINING SYSTEM

Guyot and alberello

AGEING

14 months in large 30hl Austrian oak barrels, 1 month in bottle

SICCAGNO

Siccagno is my Nero d'Avola, born from those concentrated grapes which we precisely call Siccagna. 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.

CLASSIFICATION

Sicilia DOC



VARIETY

Nero D'Avola

AVERAGE AGE OF THE VINES

35 years

ALTITUDE

220 M above the sea level

PLANT DENSITY

6.000 plants per hectare

SOIL

Medium density. Red sands and chalk from sub apennine limestone rocks

HARVEST PERIOD

First 10 days of October

AGRICULTURE

Biodynamic, organic, without chemical intervention

FERMENTATION

Wild yeast only, 25 days of maceration on the skins

TRAINING SYSTEM

Guyot and alberello

AGEING

24 months in large 30hl Austrian oak barrels, 2 months in bottle

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. It is a mediterranean wine that preserves the taste of the sea and all the air and the Hyblaean Mountains thermal excursions. It is harmonious and it has experienced a long ageing. Perhaps it is the most ambitious of my wines.

CLASSIFICATION

Cerasuolo di Vittoria classico DOCG



VARIETY

Nero D'Avola 50%
Frappato di Vittoria 50%

AVERAGE AGE OF THE VINES

40 years

ALTITUDE

220 M above the sea level

PLANT DENSITY

6.000 plants per hectare

SOIL

Medium density. Red sands and chalk from sub apennine limestone rocks

HARVEST PERIOD

First 10 days of October

AGRICULTURE

Biodynamic, organic, without chemical intervention

FERMENTATION

Wild yeast only, 30 days of maceration on the skins

TRAINING SYSTEM

Guyot and alberello

AGEING

48 months in large 50hl French oak barrels, 4 months in bottle

PASSO NERO

Working with the land. Respecting her, talking to her. And from there finding the courage 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.

CLASSIFICATION

DOC Sicilia passito



VARIETY

Nero D'Avola

AVERAGE AGE OF THE VINES

15 years

ALTITUDE

220 M above the sea level

PLANT DENSITY

6.500 plants per hectare

SOIL

Medium density. Red sands and chalk from sub apennine limestone rocks

HARVEST PERIOD

Last week of September

AGRICULTURE

Biodynamic, organic, without chemical intervention

FERMENTATION

Wild yeast only, 7 days of maceration on the skins

TRAINING SYSTEM

Alberello

AGEING

16 months in 750l tonneau and stainless steel vats, 6 months in bottle



VINI DI CONTRADA

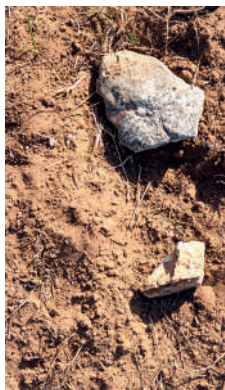
Our work in the vineyard is a constant process of research. In particular, we've been focusing in recent years on the splendid varieties of Vittoria, Frappato and Nero d'Avola, and latterly on Grillo. But we've also been looking at the soils, the potential of the various districts and their influence on different wines. We've realised that the vineyards harness the interplay between sand and limestone, producing smooth, fruity wines on the one hand, and acidity and vibrancy on the other, and we've tried to preserve these elements in the vinification process, adapting this to each individual vineyard. This on-going research has helped me gain

a better understanding of the vineyards and their potential, expressed in each individual wine. These findings encouraged us to go further, and consider the idea of a vineyard that produces just a single wine. In 2016, while we fulfilled our ambition to produce a white wine on the Hyblaean Mountains, and in particular in the area of Chiaramonte Gulfi, Contrada Wines came into being in Vittoria. So, what were the vines? The Frappato and the Grillo. However, we like to see the vine variety as a sort of vehicle, a means that is available to the terroir but not an end in itself. The land we plough, smell and see around us every day, goes straight into our wines. That is our aim.



Mos. tua A. tua 10hl
 Martina bianca 2hl

THE SOIL



📍 PETTINEO

ALTITUDE
217 M A.S.L

SOIL
60 cm of sandy red topsoil
on a tuff substratum

VARIETY
Frappato di Vittoria



📍 SANTA MARGHERITA

ALTITUDE
490 M A.S.L

SOIL
Sandy clay/limestone topsoil
on a solid rock substratum

VARIETY
Grillo

📍 FOSSA DI LUPO

ALTITUDE
214 M A.S.L

SOIL
25 cm of dark topsoil mixed
with limestone on a solid
rock substratum

VARIETY
Frappato di Vittoria



📍 BOMBOLIERI

ALTITUDE
212 M A.S.L

SOIL
15 cm of white sandy topsoil mixed
with limestone on a solid rock
substratum

VARIETY
Frappato di Vittoria



PT

Pettineo: the La Chiusa vineyard is about 60 years old and originally consisted of vines in the “alberello” (head-trained bush vine) style that the previous owner turned into espaliers, training the vines along trellises so they now form a huge canopy. The wines of La Chiusa are usually fruity with smooth tannins and balanced acidity.

CLASSIFICATION

Terre Siciliane TGI



VARIETY

Frappato

AVERAGE AGE OF THE VINES

70 years

ALTITUDE

217 M above the sea level

PLANT DENSITY

6.500 vines per hectare

SOIL

60 cm of sandy red topsoil on a tuff substratum

HARVEST PERIOD

Last week of September

CULTIVATION

Biodynamic, organic certified, no use of chemicals

FERMENTATION

In concrete tanks with wild yeast, 20 days' maceration on the skins

TRAINING SYSTEM

Double-spur cordon

AGEING

20 months in 20-HL oval-shaped concrete vats, 4 months in the bottle

→ FL

Fossa di Lupo: historic district, and main focus of our work since 2004. This alberello-trained vineyard accounts for a sixth of this form of cultivation in the Vittoria area. This zone faces north-east onto the Hyblaean Mountains, and usually produces fruity but also austere wines with good acidity.

CLASSIFICATION

Terre Siciliane IGT



VARIETY

Frappato

AVERAGE AGE OF THE VINES

20 years

ALTITUDE

214 M above the sea level

PLANT DENSITY

6.500 vines per hectare

SOIL

25 cm of dark topsoil mixed with limestone on a solid rock substratum

HARVEST PERIOD

First 10 days of October

CULTIVATION

Biodynamic system, organic certification, no use of chemicals

FERMENTATION

In concrete tanks with wild yeast, 20 days' maceration on the skins

TRAINING SYSTEM

Alberello

AGEING

20 months in 20HL oval-shaped concrete vats, 4 months in bottle

BB

Bombolieri: the colour of the land varies between brown and white, with only 25 cm of sandy topsoil. Just below this is a solid limestone substratum. A part of this district has more clay-limestone soil, showing white on the surface, and it is here, in the Vigna Strada, that this wine originates: a floral, honest wine with high acidity.

CLASSIFICATION

Terre Siciliane IGT

VARIETY

Frappato

ALTITUDE

212 M above the sea level

SOIL

15 cm of white sandy topsoil mixed with limestone on a solid rock substratum

CULTIVATION

Biodynamic, organic certified, no use of chemicals

TRAINING SYSTEM

Spurred cordon



AVERAGE AGE OF THE VINES

25 years

PLANT DENSITY

4.500 vines per hectare

HARVEST PERIOD

First 10 days of October

FERMENTATION

In concrete tanks with wild yeast, 20 days' maceration on the skins

AGEING

20 months in 20HL oval-shaped concrete vats, 4 months in bottle

SM

Santa Margherita: the vineyard is at 490 m a.s.l. and divided into 4 sandy limestone marl plots. In the Costa Sud and Costa Nord the soil is rich in gypsum and fossils, adding salinity and extra complexity to the wine. The Terrazza and Trefile plots have stony clay-limestone soil, giving extra pulp and acidity.

CLASSIFICATION

Sicilia DOC

VARIETY

Grillo

ALTITUDE

490 M above the sea level

SOIL

Sandy clay/limestone topsoil on a compacted limestone substratum

CULTIVATION

Biodynamic, organic certified, no use of chemicals

TRAINING SYSTEM

Alberello



AVERAGE AGE OF THE VINES

6 years

PLANT DENSITY

5.300 vines per hectare

HARVEST PERIOD

First 10 days of September

FERMENTATION

In concrete tanks with wild yeast and 25-HL oval-shaped Austrian wooden barrels

AGEING

For 10 months, partly in concrete vats and partly in 25-HL oval-shaped Austrian wooden barrels, then 4 months in the bottle



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

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 Gulfi. From these trees we derive the single cultivar, Ghetta and Pantarei.



~~15,31 V1~~
 15,31 V5
 15,28 V2
 15,35 V8
 22,47 V10
 15,39 V16
 8,87 V15
 7,65 V22
 13,6 (22.1.21)
 8,31 V16
 VFI

GHETA

It is my grandmother's name Margherita, called Gheta by me and her grandchildren. Made from her Nocellara del Belice trees, bringing so many memories for me of her, of us and of this land so familiar to me, that is the Valle del Belice.



PRODUCTION ZONE Castelvetro, contrada Latomie
VARIETY Nocellara del Belice
AGRICULTURE Natural
TRAINING SYSTEM Umbrella netting system
AVERAGE AGE OF TREES 80 years
HARVESTING Beginning in November
EXTRACTION Continuous cold cycle

STORAGE In stainless steel vats
APPEARANCE Radiant
COLOR Golden yellow with green hues
AROMA Intense and fresh
TASTE Fruity
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.



PRODUCTION ZONE Chiaramonte Gulfi, contrada 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 finishing



CREDITS

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WINERY

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