

Cantine Barbera

To understand the wines of Cantine Barbera, you need to see the ocean. Vines that live this close to the ocean in south-western Sicily turn the sea brine into vibrant tasty salinity. A third-generation farmer, Marilena Barbera farms the Inzolia that her grandfather planted in the 20's, just as she attends to the native varietals that are the new frontier of her own generation: Perricone, Nerello, Alicante, Nero d'Avola and Grillo.



From vineyards that enjoy mild winters, warm dry summers and great diurnal temperature variation, the berries are ripe and sweet and smell of sunshine and gentle Mediterranean wind. Here, there are three different areas where Marilena farms: "vigne in costa" where Inzolia and Nero d'Avola is planted to soils that are deep and calcareous with plenty of limestone; "vine al pozzo" which is in the heart of Belicello, where international varietals, along with Perricone and Nerello Mascalese are planted to fertile and rich alluvial soils made by clay banks; and "la vota", which is planted to Cabernet Sauvignon in soils of yellowish alluvial sands that also contain a good clay silty fraction.



Employing only indigenous yeast, Marilena uses a small wooden 44-pound press to manually 'squeeze' her grapes. Spontaneously fermenting, the fruit sits with skins and stems before the juice is pressed and poured into the tank where it begins its official fermentation.

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Varietal/Blend: 100% Inzolia

Farming: organic

Altitude / Exposure: 80-90m / east to west

Soil: calcareous soil with a good quantity of limestones

Ave Year Vines Planted: 2007

Vine Training: Guyot

Harvest Technique: by hand in early September

Yeast: ambient

Fermentation: immediately de-stemmed, 24 hours of skin contact then soft pressed before fermenting at low temperatures in stainless steel

Maturation: 4 months in steel tanks & 2 months in bottle

Alcohol: 12.5%

Acidity: TA 5.7 g/L // pH 3.28

RS: 1g/L

Sulfur: 80mg/L

Fined: un-fined

Filtered: yes

Country: Italy

Region: Sicily

Vineyard: Vigna La Costa

Vineyard Size: 1.3 ha

"Fresh and pleasant like the briny wind blowing from the Mediterranean, this Inzolia comes from young vineyards planted in Tenuta Belicello and is a charming white wine that offers pure Sicilian pleasure at every sip.

Bright straw yellow with a greenish hue, the wine has a fresh and charming bouquet of pear, broom and almond blossoms that melt into lush and intense scents of white peach and fine herbs.

On the palate, its juicy taste of white ripe fruit is well balanced by a pleasant acidity and an intense saline finish."

- Winemaker's notes

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