



SELEZIONE VINI

WINE LIST

**La nostra selezione di vini vede come denominatore comune
la presenza di piccole cantine dove l'elemento essenziale è il rapporto
uomo-vino.**

**Dietro ogni bottiglia di vino, una storia da raccontare, perché fatta
con amore.**

**Ciò che vogliamo trasmettere è l'amore per la nostra Sicilia
ed il rispetto per questo territorio.**

*Our selection of wines sees as common denominator
the presence of small wineries where the main element is
the relationship between man and wine. Behind every bottle of wine,
a story to tell, because it is made with love.*

*What we want to convey is the love for our Sicily and respect for
this territory.*



LA NOSTRA SELEZIONE DI VINI AL CALICE



Vino Bianco



Vino Rosso

€ 10,00

OUR SELECTION OF WINE BY THE GLASS



White wine



Red wine

€ 10,00

INFO UTILI PER LEGGERE LA NOSTRA CARTA VINI HOW TO READ OUR WINE LIST



VinNatur è un'associazione che ha come obiettivo, e scopo statutario, la promozione di "attività dirette alla coltivazione della vite e alla produzione di vini di qualità, secondo metodi naturali legati al territorio, senza forzature tecnologiche". Coerentemente con questo obiettivo, il vino prodotto dai soci VinNatur è connotato da una fondamentale caratteristica: è esente da ogni tipo di pesticida, ciò è garantito dalle analisi residue che ogni anno l'Associazione effettua sui vini di tutti i viticoltori associati.

VinNatur is an association that has as its object and purpose the promotion of "activities aimed at the cultivation of vines and the production of quality wines, according to natural methods associated with the territory, without technological forcing".

Consistent with this goal, the wine produced by the VinNatur partners is characterized by a fundamental feature: it is free from any pesticide, this is guaranteed by the residue analyses that the Association performs every year on the wines of all the associated



Vini prodotti con uve biologiche. Il disciplinare del Biologico viene seguito per la gestione del vigneto.
Wines products with organic grapes. The specification of the Biological is followed for the management of the vineyard.



Vini con certificazione biologica sia in vigna che in cantina.
Wines with Biological Certification, both on the vineyard and in the cellar, as indicated on the label.



Vini "artigianali" che rispettano profondamente la natura, la fermentazione avviene spontaneamente grazie ai lieviti indigeni e senza l'uso di alcuna sostanza chimica.

Bianchi / White



BRUGNANO: AMMARU

VINE VARIETY: ZIBIBBO

STRENGTH: 12,5%

LOOK: Straw yellow colour

SCENT: intense notes of yellow flowers such as broom, apricots, honey and musk.

TASTE: With a fresh, savory and jovial taste.

€ 30.00



GAMBINO VINI – TIFE ETNA BIANCO

VINE VARIETY: CARRICANTE, CATARRATTO

STRENGTH: 13,0%

SERVICE TEMPERATURE: 12°-14° C

LOOK: light straw yellow with greenish reflections

SCENT: aromas of yellow flowers (it reminds of daisies, broom and mimosa) with delicate hints of lemon

TASTE: intensely fresh and dry, mineral and savory on the finish

€ 40.00



BONSIGNORE – OI BIO

VINE VARIETY: GRILLO

STRENGTH: 12,5%

SERVICE TEMPERATURE: 10°-12° C

LOOK: straw yellow

SCENT: exotic fruits, including papaya, toasted almonds and a hint of honey.

TASTE: freshness and elegant structure, emphasizing its mineral vein, its creamy freshness and sapidity

€ 40.00



FEUDO MONTONI – GRILLO DELLA TIMPA BIO

VINE VARIETY: GRILLO

STRENGTH: 13%

SERVICE TEMPERATURE: 8°-10° C

LOOK: freshness and elegant structure, emphasizing its mineral vein, its creamy freshness and sapidity

SCENT: fruity, with notes of green apple, yellow peach and apricot, floral, with references to acacia flower, orange blossom and broom

TASTE: very fresh, soft, persistent, well balanced by the alcohol content

€ 40.00



FEUDO MONTONI – INZOLIA DEI

FORNELLI DOC BIO

VINE VARIETY: INZOLIA

STRENGTH: 13%

SERVICE TEMPERATURE: 8°-10°C

LOOK: yellow with greenish reflections

SCENT: floral hints of broom and chamomile, with aromas of pear, yellow melon and honey

TASTE: balanced acidity and persistent freshness, on the very long finish, with a remarkable minerality

€ 40.00



RAMADDINI – QUATTRO VENTI

VINE VARIETY: CHARDONNAY, CATARATTO

STRENGTH: 13,5%

SERVICE TEMPERATURE: 10°-12°C

LOOK: intense straw yellow with golden reflections

SCENT: yellow flowers, pineapple, ripe peach, aromatic herbs and icing sugar

TASTE: Soft, enveloping, good freshness

€ 40.00



RAMADDINI – NASSA DOC

VINE VARIETY: GRILLO

STRENGTH: 13%

SERVICE TEMPERATURE: 8°-10°C

LOOK: straw yellow

SCENT: white flowers, lemon blossom, white fruit and citrus

TASTE: fresh-savory, good softness

€ 40.00



RAMADDINI – RAMÀ

VINE VARIETY: CATARATTO

STRENGTH: 13%

SERVICE TEMPERATURE: 8-10°C

LOOK: fresh-savory, good softness, body

SCENT: fruity reminiscent of the grapes of origin

TASTE: fresh and savory, light, lively, harmonious and pleasantly aromatic

€ 35.00



**CANTINA MARILINA – SKETTA IGP TERRE
SICILIANE GRECANICO**

VINE VARIETY: GRECANICO

STRENGTH: 12,5%

SERVICE TEMPERATURE: 17°-19°C

LOOK: golden yellow

SCENT: scent of yellow flowers, broom

TASTE: sapid, with citrus notes, hints of bitter almond

€ 35.00



CANTINA MARILINA – CUÈ IGP TERRE SICILIANE

VINE VARIETY: MOSCATO BIANCO

STRENGTH: 12,5%

SERVICE TEMPERATURE: 17°-19°C

LOOK: intense yellow

SCENT: interesting scents of peach and baked apple

TASTE: pleasant savory and aromatic sensations of grape

€ 35.00



CANTINA MARILINA – IL BIANCO DI MARILINA IGP TERRE SICILIANE

VINE VARIETY: GRECANICO

STRENGTH: 14%

SERVICE TEMPERATURE: 17°-19°C

SCENT: intense golden yellow

NASO: yellow flowers, beautiful tones of ripe fruit

TASTE: round, full, consistent, spicy, savory

€ 60.00



CANTINA MARILINA – PIOVVIA DI STELLE DOC

MOSCATO DI NOTO

VINE VARIETY: MOSCATO BIANCO

STRENGTH: 14,5%

SERVICE TEMPERATURE: 17°-19°C

LOOK: golden yellow

SCENT: candied fruit, citrus fruit, hints of honey, white peach

TASTE: balanced sweet notes, savory

€ 50.00



RIOFAVARA – MARZAIOLO TERRE SICILIANE

VINE VARIETY: GRECANICO, INZOLIA, MOSCATO BIANCO

STRENGTH: 13,5%

LOOK: straw yellow tending to gold

SCENT: sweet notes of ripe yellow fruit preceded by hints of vanilla; it is enriched with flavors of apricot and citrus fruits.

TASTE: on the palate it is pleasant, fluid and enveloping. The finish is long and persistent..

€ 35.00



RIOFAVARA: NSAJÀR

VINE VARIETY: RECUNU – CUTRERA – RUCIGNOLA.

STRENGTH: 13%

LOOK: Pale straw yellow colour

SCENT: fine and complex aroma of citrus and white fruits, ethereal with deep mineral notes

TASTE: very fresh with evident acidity, vertical and powerful in its saline expression that recalls the sea and the complex Mediterranean scrub with citrus fruits and wild herbs.

€ 60.00



ALESSANDRO VIOLA: NOTE DI BIANCO

VINE VARIETY: GRILLO 100%

STRENGTH: 12,5%

LOOK: Straw yellow colour

SCENT: it releases aromas of wild flowers, marzipan, ripe yellow fruit and light salty scents.

TASTE: Semplice ed elegante, si completa con un'ottima persistenza.

€ 40.00



CANTINA GIULIEMI: QUANTICO ETNA BIANCO 2020

VINE VARIETY: CARRICANTE 70%, CATARRATTO 20%, GRILLO 10%

STRENGTH: 12,5%

LOOK: Intense golden yellow.

SCENT: Intense and complex, of broom, citrus and aromatic herbs.

TASTE: Enveloping, very fresh, savory and mineral, with rich marine nuances.

€ 45.00



MORCELLITO – VIARIA

VINE VARIETY: MOSCATO DI NOTO

STRENGTH: 12,5%

SERVICE TEMPERATURE: 6°-8° C

LOOK: intense straw yellow

SCENT: rich in floral aromas such as orange blossom and jasmine, on a base of dehydrated apricot.

TASTE: On the palate the wine is quite warm and soft but supported by excellent acidity. Good structure and persistence.

€ 40.00

Rosati / Rosè



GAMBINO VINI – TIFEO ETNA ROSATO

VINE VARIETY: NERELLO MASCALESE

STRENGTH: 13%

SERVICE TEMPERATURE: 8° /10° C

LOOK: Soft pink color with coppery reflections.

SCENT: Fragrance of rose and white pepper, mint and marked minerality

TASTE: Agile on the palate, it has a strong and elegant taste, where the flowing savory trail accompanies its long finish

€36.00



ALESSANDRO VIOLA – ROSÈ
VINE VARIETY: NERO D'AVOLA

STRENGTH: 11,5%
SERVICE TEMPERATURE: 14° /16° C

TASTE: A subtle and vertical wine, characterized by good acidity and notes of red fruit.

€45.00

Rossi / Red



GAMBINO VINI – TIFEO ETNA ROSSO
VINE VARIETY: NERELLO MASCALESE
STRENGTH: 13,0%
SERVICE TEMPERATURE: 12°-14° C
LOOK: delicate ruby colour

SCENT: At first glance you notice the blackberries and yellow fruit such as peach and apricot.

TASTE: light hints of wood, tobacco, spices and leather.

€ 40.00



CANTINA MARILINA – RUVERSA DOC ELORO
VINE VARIETY: NERO D'AVOLA
STRENGTH: 12,5%
SERVICE TEMPERATURE: 18°-20°C
LOOK: ruby red with purple notes

SCENT: hints of red rose cherry, black pepper, tobacco and hints of humus

TASTE: tannic, balanced, continuous references to spices and fruit

€ 35.00



**CANTINA MARILINA – GOCCE D'AUTUNNO IGP
TERRE SICILIANE NERO D'AVOLA PASSITO**

VINE VARIETY: NERO D'AVOLA

STRENGTH: 12,5%

SERVICE TEMPERATURE: 18°-20°C

LOOK: deep garnet red

SCENT: incipit of marasche followed by pleasant notes of bitter chocolate, cinnamon, blackberry jams

TASTE: balanced between residual sugar and boost acid-sapid, persistent, satisfying

€ 50.00



BONSIGNORE – IO BIO

VINE VARIETY: NERO D'AVOLA

STRENGTH: 13,5%

SERVICE TEMPERATURE: 12°-14° C

LOOK: brilliant ruby red

SCENT: pleasant hints of red berried fruit and spicy aromas

TASTE: On the palate, gentle tannins and balanced minerality are perceived which give freshness and long persistence.

€ 40.00



BONSIGNORE – CUBBÙRO BIO

VINE VARIETY: NERO D'AVOLA, SYRAH

STRENGTH: 14,0%

SERVICE TEMPERATURE: 12°-14° C

LOOK: garnet red colour

SCENT: fresh aromas of cranberries, currants and cherries are combined with delicate notes of licorice and chocolate

TASTE: Soft and velvety tannins. Fresh and spicy structure

€ 45.00



FEUDO MONTONI –VRUCARA DOC BIO
VINE VARIETY: NERO D'AVOLA

STRENGHT: 14%

SERVICE TEMPERATURE: 18° - 20° C

LOOK: Concentrated ruby red

SCENT: Penetrating balsamic, of licorice, undergrowth fruit, oriental spices, mineral, with slight puffs of incense

TASTE: Velvety, broad and great structure, fresh, sapid and with great persistence in the aromatic returns

€ 75.00



MORCELLITO – TUTTU

VINE VARIETY: Blend and NERO D'AVOLA

STRENGHT: 14%

SCENT: On the nose we feel red fruit, spices and has good acidity and depth. Balanced and interesting.

TASTE: Balanced and interesting

€ 40.00

Frizzanti/Sparkling



BRUGNANO – TAURUS BIANCO

VINE VARIETY: SELEZIONE DI UVE BIANCHE

STRENGHT: 11,5%

SERVICE TEMPERATURE: 6°-8° C

LOOK: Shades of straw yellow, with delicate greenish reflections.

SCENT: lively and floral, with hints of peach and citrus

TASTE: The native vines give it a sensation of strength and tradition, at the same time the allochthonous vines give

€ 35.00



**BIANCAVIGNA – CONEGLIANO VALDOBBIADENE
BRUT BIO D.O.C.G**

VINE VARIETY: GLERA

STRENGTH: 11.5%

SERVICE TEMPERATURE: 6°-8°C

LOOK: straw yellow with light greenish reflections,
fine and persistent perlage

SCENT: very fine and elegant with floral and
fruity notes that remind of white flowers, apple,
white pulp fruit and a slight citrus scent

TASTE: on the palate it is creamy with good
persistence and balance

€ 40.00



MURGO – MURGO BRUT

VINE VARIETY: NERELLO MASCALESE

STRENGTH: 12,5%

SERVICE TEMPERATURE: 6°-8°

LOOK: Straw yellow colour

SCENT: Floral (chamomile, broom), delicate
sensations of hazelnut and bread crust

TASTE: Floral (Etna apple and medlar), spicy
(mint and balsamic herbs), mineral, fine,
complex and of good persistence

€45.00



ALESSANDRA DI VELLA – BLANC DE BLANCS

VINE VARIETY: CHARDONNAY

STRENGTH: 12,5%

LOOK: Brilliant golden color with fine and
persistent perlage

SCENT: Very broad and rich scent, it remains on
fresh notes with a well-integrated oxidative
note; rosemary, thyme, musk, herbs, white
flowers.

TASTE: Full, crunchy, creamy and enveloping.

€65.00



ALESSANDRO VIOLA – BLANC DE BLANCS

VINE VARIETY: CATARATTO

STRENGTH: 12,5%

SERVICE TEMPERATURE: 8°-10°

SCENT: On the nose hints of sage and rosemary, gunpowder, marine and brackish note with a bitter almond background.

TASTE: In the mouth the perlage is fine, it expresses freshness and sapidity.

€65.00



ALESSANDRO VIOLA – BRUTTO

VINE VARIETY: CATARATTO

STRENGTH: 12%

SERVICE TEMPERATURE: 8°-10°

TASTE: It is a wine with a beautiful freshness and minerality, with a velvety bubble that fills the palate.

€ 40.00

*...poichè le parole sono come il vino:
hanno bisogno del respiro e di tempo
perchè il velluto della voce riveli
il loro sapore definitivo.*

Luis Sepùlveda (1949)

*«Words are like wine: they need to breath and
time because the velvet voice reveals their final
taste»*

Luis Sepulveda (1949)

i Carusi