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SICILIAN TOURIST SERVICE

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SICILY

WINE EXPERIENCE

tasting the travel



WINE IN SICILY

INTRODUCTION

WINE EXPERIENCE

The Sicilian countryside at the Baglio Sorìa Estate is cloaked in the expertise of a viticulture which has its roots deep in history. The well ventilated, hillside terrain composed of clay and red marl is predominantly south facing. Here, the wind currents, solar radiation and the role of temperature form an extremely particular mix which causes a rather interesting complex of soil and climate conditions.

The range of vine varieties is exceptionally rich comprising both native vines such as Nero d'Avola, and international varieties from Cabernet Sauvignon to Merlot. It is right here, at Baglio Sorìa, that the Di Gaetano Family's dream first took root.

Their historic labels of Camelot and Santagostino are testimony of that. In these testing soils, just a few kilometres from Mount Erice where the mysterious population of the Elymians (one of the first to reach Sicily) lived in ancient times, precision viticulture is practised.

It is viticulture where the experience driven management at the heart of the vineyard assumes a highly specialised level of know-how.

As in the nearby Egadi islands, the sun burns strongly here and every single bunch of grapes requires personal and meticulous care. In order for the leaves to be able to protect the fruit so that it reaches perfect polyphenolic maturity, surgically-precise pruning is necessary. In 2015, Firriato opened the Baglio Sorìa Resort & Wine Experience within the old 17th century baglio: it is an oasis on the Via del Sale (the Salt Road).

BAGLIO SORÌA

The beating heart of Firriato's production is at Baglio Sorìa. It is in these vineyards overlooking the Mediterra-

nean sea that Sicilian native vine varieties of Nero d'Avola and Catarratto find the best soil conditions alongside international vines of Cabernet Sauvignon, Cabernet Franc, Merlot, Chardonnay and Syrah.

The vine varieties grow side by side in a unique agricultural setting which fully embodies Firriato's philosophy: to value and promote the uniqueness and individuality of every single variety in order to guarantee the utmost quality of the wines produced from these grapes.

Baglio Sorìa, of all the Di Gaetano family estates, is undoubtedly the most charming.

WINE TASTINGS

It is a wine-sensory journey of excellence in Sicily, the one proposed by the Firriato in his Wine Tasting. The experienced wine-lover as well as the neophyte who approaches to wine for the first time, will find – in a setting of pure conviviality – an attentive sommelier who presents Firriato wines and terroir of reference. Favignana, the various seals of agricultural of "Agro" Trapani and Mount Etna can be experienced directly in the glasses, joining one of the six formulas tasting tours offered.

A carnet full of possibility where wine is always the protagonist and where – at certain times – it is possible to combine a selection of local products, meeting the need to pair wine and food.

The general conditions of service, timetables and methods of participation are contained in the Handbook that suggest you read carefully, in order to make the choice that best suits your expectations. Do not make tastings under the age of 16. During the reservation you have to inform us about any food intolerances or allergies to some ingredients.



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CHOOSE YOUR EXPERIENCE

1. Wine tasting at Baglio Soria
2. Wine and food
3. Great wines
4. Wine and cooking class
5. Cooking Classes

1.

WINE TASTING AT BAGLIO SORIA

Discovering Sicily and six Sicilian wines

It is the tasting of six Firriato wines from all of its different terroir. In this way, it allows you to make a journey full wine sensory universe of Sicily. From Etna with Cavanera Estate, to Faviganana with Calamoni and to all of different territories of the Agro of Trapani, with a kaleidoscope of soils, microclimates and varieties. It makes this area the most vineyards of Europe.

Six labels Firriato to know the oenological excellence of a Sicily that has capitalized on the tradition with innovation and a constant production of quality recognized and appreciated by those who loves wine and Sicily. The proposal also includes tasting of one of the dessert wines of the company.

The Sicilian Autoctonus

The sicilian's grapes heritage variety is immense, with over 100 varieties relics census. Sicily is one of the most well representative wine-growing regions in the Mediterranean area. From this treasure of immense value Firriato has drawn its mission, engaging in a constant work of promotion, producing wines that enhance the organoleptic characteristics of each variety used. Nero d'Avola, Nerello Mascalese, Perricone among the red grapes; Grillo, Cattarratto, Zibibbo for white one.

The best example is with Perricone with Ribeca wine, one of the most important labels of the company where Firriato spent more than 10 years to work on. The proposal also includes tasting of one of the passito wines of the company.



DISCOVERING SICILY AND 6 SICILIAN WINES

Open to the public by appointment

 **DURATION OF THE EXPERIENCE** 90 minutes including the visit of the vineyard

 **TASTING** 6 wines

 **NUMBER OF PARTICIPANTS** min 2

THE SICILIAN AUTOCTONOUS

Open to the public by appointment

 **DURATION OF THE EXPERIENCE** 90 minutes including the visit of the vineyard

 **TASTING** 6 wines

 **NUMBER OF PARTICIPANTS** min 2

2. WINE AND FOOD



Wine tasting accompanied by typical products

Wine meets the food, all strictly born in Sicily. It is a proposal for a tasting that combines six wines, Passito included, with six different proposals of local sicilian's high-quality products. A trip to discover the aromas and taste of a sunny Sicily, where the products of the countryside and the sea meet the perfect wine. In addition, it will be offered also the extra virgin organic olive Firriato, a real peculiarity for the connoisseurs.

Tasting with light lunch

Available only to Baglio Soria. This innovative format combines a guided tasting of a selection of wines Firriato (five labels) with the possibility to stop for a intriguing and tasty light lunch. The spirit of this proposal is focus on the revival of some traditional Sicilian dishes, they are made with Km 0 raw materials selected by Residence Chef of Baglio Soria.

A marriage of food and wine to enhance the ancient bond in the art of convivio. The light lunch, after the tasting, includes a set menu of two courses plus dessert and a glass of wine among those tasted.

WINE TASTING WITH TYPICAL PRODUCTS

Open to the public every weekday from 12.30 to 15 and from 18.30 to 20

 **DURATION OF THE EXPERIENCE** 2 hours including the visit of the vineyard

 **TASTING** 6 wines

 **NUMBER OF PARTICIPANTS** min 2

WINE TASTING WITH LIGHT LUNCH

Open to the public by appointment

 **DURATION OF THE EXPERIENCE** 2 hours including the visit of the vineyard

 **TASTING** 5 wines

 **NUMBER OF PARTICIPANTS** min 4

3. GREAT WINES

The Firriato Great verticals: one labels, three vintages

This tasting refers to the great wines Firriato, with the possibility to taste more vintages. This form of tasting enhances the qualitative aspects of the most representative company's labels, tracing a succession of several years of production. For this tasting so special Firriato has decided to make available a number of bottles of *intangible reserves*, year by year, the company decided to set aside for tasting techniques for journalists and international competitions.

The Wine-lover can choose a wine from those indicated and taste three different vintages of that label, according to the availability of the cellar. This is a selection of seven wines, four red and three white, from which you can select the wine which you prefer: Camelot, harmonium, Ribeca, Cavanera Rovo delle Coturnie, Favina La Muciara, Quater and white Cavanera Ripa di Scorciavacca.

The Volcanic wines

Etna is definitely the most interesting area of Sicily wine. The big names of international critics, Robert Parker Monica Larner, Debra Meiburg in JNCIS Robinson, elected the Terroir of the Vulcan one of the most exclusive and prestigious in the world. Its wines can reach the highest score ever. The high mountain range in full sun, volcanic soils and vines in the Etna have made the history of Sicilian wine: Nerello Mascalese, Nerello Cappuccio, Carricante and Minnella.

This format tasting dedicated to the wines of Firriato Cavanera includes 6 wines for tasting.



WINE TASTING WITH TYPICAL PRODUCTS

Open to the public every weekday from 12.30 to 15 and from 18.30 to 20

 **DURATION OF THE EXPERIENCE** 2 hours including the visit of the vineyard

 **TASTING** 1 label three vintages

 **NUMBER OF PARTICIPANTS** min 4

WINE TASTING WITH LIGHT LUNCH

Open to the public by appointment

 **DURATION OF THE EXPERIENCE** 2 hours including the visit of the vineyard

 **TASTING** 6 wines

 **NUMBER OF PARTICIPANTS** min 4

4. WINE CLASS AND COOKING CLASS

Wine Class

A journey of discovery and deepening of the Sicilian "Continent " through the great enological terroir of the Island with Firriato winemaker. The format is available in Baglio Soria and Cavanera Etnea. It includes:

- a visit to the winery and the cellar with the explanation of the production processes
- a visit to the vineyard to learn about the agronomic management of the estate of reference
- tasting of 6 wines, including a passit;
- a short tasting course with the explanation by the winemaker of the production techniques of each wine
- description of the wines by taste and climate characteristics of the seal of origin.

Cooking Class

The Cooking Classes Firriato represents a real moment of cultural study of the anthropological tradition of Sicily, through 4 different Cooking Classes created personally from the Resident Chef Baglio Soria. From couscous to pesto Trapanese, from locally caught fish to Sicilian pastries: cassata and cannoli. The traditional symbolic Trapani dishes are interpreted in a modern way by the skilled hands of Chef Baglio Soria. He will tell to participants the origins and history of each recipe. Particular attention will be devoted to the description of the raw materials used as ricotta, durum wheat, the local fish and produce from the strictly zero km. It will then proceed to the realization of the dish to be tasted paired with wines Firriato. A unique and unmissable, face to face with the history and tradition of the cuisine of western Sicily, to understand and comprehend the voice of a great chef the distinctive elements of the cuisine in this part of the coast..



WINE CLASS

Open to the public by appointment

 **DURATION OF THE EXPERIENCE** 3 hours
including the visit of the vineyard

 **TASTING** 6 wines

 **NUMBER OF PARTICIPANTS** min 6

COOKING CLASSES

Open to the public by appointment

 **DURATION OF THE EXPERIENCE** 2 hours
including the visit of the vineyard

 **TASTING** 6 wines

 **NUMBER OF PARTICIPANTS** min 6

5.

COOKING CLASSES



Discovering Sicily through Couscous

Sicily of couscous, the ancient Arab domination recipe in western Sicily interpretation. A lesson to find out how to do it "the incucciata" and how to prepare it according to the old masters.

The culinary tradition of western Sicily: represent the ancient meal

Sicily has endured numerous dominations that have profoundly influenced the gastronomic and culinary culture. In this cooking class our chef will teach you the most typical recipes to create a true traditional menu.

His Majesty the Fish

The Mediterranean, the Strait of Sicily, wild places where fish and shellfish live. This particular conditions give them a unique flavor known around the world. From Gambero Rosso di Mazara to Marettimo Lobsters, from the Bluefin Tuna to Kingfish pelagic. Come and discover the gastronomic and culinary secrets with us.

The culinary tradition through the Slow Food products

Sicily is dotted with unicity gastronomic famous all over the world. From Nubia Garlic to red Pistachio of Bronte. This Cooking Class is created just for those who want to take a culinary journey and cultural discovering how to value this beautiful culinary heritage.

The Sicilian sweet pastry between tradition and innovation

The ancient tradition of the Sicilian pastry, history and taste of Cassata and Cannoli. The secrets of tradition and the modern interpretation of the recipes. Come and see us. The Cooking Class also includes meditation wine tasting from Firriato.



• DISCOVERING SICILY THROUGH COUSCOUS

🕒 DURATION OF THE LESSON 3 hours

👤 NUMBER OF PARTICIPANTS min 6

• CULINARY TRADITION OF WESTERN SICILY

🕒 DURATION OF THE LESSON 3 hours

👤 NUMBER OF PARTICIPANTS min 6

• HIS MAJESTY THE FISH

🕒 DURATION OF THE LESSON 2 1/2 hours

👤 NUMBER OF PARTICIPANTS min 6

• CULINARY TRADITION

🕒 DURATION OF THE LESSON 3 hours

👤 NUMBER OF PARTICIPANTS min 6

• SICILIAN SWEET PASTRY

🕒 DURATION OF THE LESSON 2 1/2 hours

👤 NUMBER OF PARTICIPANTS min 6