



Sancarraro®

TRADITIONAL WINEGROWERS

*Quality is
not water*





THE WINERY

Sancarraro is the nickname given to the Anselmi family and its descendants since the 1800s, since, it is said, the ancestors of the Anselmi used to go to the town of piano San Carlo, located in the municipality of Mazara del Vallo.

THE FAMILY

The Anselmi family, which has been cultivating vineyards for generations, produces quality grapes.

Among the cultivated varieties, the Grillo, a native vine, deserves a special mention, which in the Triglia area, near the sea, has particular aromas and aromas derived from the salinity and Posidonia seaweed residues, which the wind distributes in the neighbouring lands.



IL THE TERRITORY

The small family business and other companies in the area of the Marsala, Petrosino and Mazara del Vallo area have established, since the 1960s, wine cooperatives that are among the largest in the world for the quantity of grapes conferred.

The municipality of Petrosino, where some of these wine cooperatives reside, is ONE of the most vine-rich municipalities in the world.





THE WINES

From the love for our land and our food and wine products comes the idea of promoting our wines that are proposed in three different product lines that recall: earth, sea and sky.



LILIBEUM: made thinking of our territory, it is our **line of basic wines**. They are made exclusively from native vines and are wines intended an excellent quality-price ratio.

ORION: wines with indescribable aromas and fragrances produced with native vines and with a vine from the controversial origins, the Syrah.

Fascinating wines, like the constellation from which they take their name, for which it is difficult to find words to describe them.

MARE MAGNO: Mare Magno: recalls the grandeur of the sea, which has always been the engine of the economy of Mazara del Vallo and the surrounding municipalities. It consists of wines produced with **native vines** and with the so-called **Sicilianized international**



Among the most important awards of our company, we include the outcome of the Decanter World Wine Awards competition 2019 that ranks our Catarratto Lucido Orion 2017 in **first place in the world** (score 88) and in **first place in Sicily**, e **second in Italy**, the Viognier Mare Magno 2017 (score 89).



LILIBEUM

GRILLO


Sancarraro®

VINTAGE
GRILLO 100%

SUBREGION
SICILIA DOC

WINEMAKING

The grapes, after harvesting by hand, are quickly taken to the cellar, gently pressed at 1 BAR maximum pressure and immediately cooled at 16°C. The high-quality wine must is prepared for fermentation with selected yeasts at a temperature of 16°C - 18°C for 15-18 days. The wine is then aged in stainless steel tanks at a controlled temperature.

TASTING NOTES

Our Grillo, characterized by a deep straw yellow color, is fine, elegant on the nose, with hints of white peach and yellow melon. In the mouth it shows all its elegance and persistence.

PAIRINGS

Perfect with clams, pasta with sea urchin eggs, patellas and with all the raw fish typical of our area.

SERVICE TEMPERATURE: 8°-10°C

ALCOHOL: 12,5% VOL | RS: 5 G/L | PH: 3,21



LILIBEUM NERO D'AVOLA


Sancarraro®

VINTAGE
NERO D'AVOLA 100%

SUBREGION
SICILIA DOC

WINEMAKING

The grapes are harvested by hand in the early hours of the morning, and late in the evening at the peak of its ripening. After the harvest, it is quickly brought to the cellar. The combination of juice and peels is refrigerated at 26.5°C and transferred to the tanks for maceration. This period lasts from 12 to 15 days; subsequently the wine is aged in stainless steel at a controlled temperature of 18°-20 ° C.

TASTING NOTES

The ruby red color shows an elegant structure. On the nose there are evident notes of red berry fruit, such as black cherry and cherry. In the mouth it is fresh and balanced.

PAIRINGS

Excellent with braised pork, grilled tuna and strong first courses.
Excellent with Sicilian cheeses.

SERVICE TEMPERATURE: 16°-18°C

ALCOHOL: 13% VOL | RS: 5 G/L | PH: 3.50



ORION SPUMANTE BRUT PETILLANT


Sancarraro®

VINTAGE
BIOLOGICAL GRILLO 100%

SUBREGION
SICILIA DOC



WINEMAKING

The grapes, after hand-harvesting, are taken to the cellar, gently pressed at 1 BAR maximum pressure and refrigerated at a constant temperature. The vinification takes place through the Charmat method, with refermentation of the wine in special pressurized containers. Refining in bottle for 30 days.

TASTING NOTES

Orion Brut Petillant is a fresh, lively, delicate and explosive sparkling wine at the same time. The nose has a large bouquet of fresh flowers. Light and persistent perlage with a pleasant softness on the palate.

PAIRINGS

The wine pairs brilliantly both with fish dishes and light appetizers.

SERVICE TEMPERATURE: 8°-10°C

ALCOHOL: 12% VOL | RS: 8 G/L | PH: 3.60



ORION CATARRATTO LUCIDO


Sancarraro®

VINTAGE
CATARRATTO LUCIDO 100%

SUBREGION
SICILIA DOC



WINEMAKING

The grapes, after the harvest, are quickly taken to the cellar, gently pressed at 1 BAR maximum pressure, and immediately cooled to 16°C. The high-quality wine must obtained is prepared for fermentation with selected yeasts at a temperature of 16°C - 18°C for 15-18 days. It is aged in stainless steel tanks at controlled temperature.

TASTING NOTES

The Catarratto Lucido shows a straw yellow color with greenish shades. The bouquet is delicate, caressed by memories of flowers such as iris, not too ripe fruits and, at the end, citrus and mineral hints.

PAIRINGS

The wine accompanies fish-based dishes, shellfish and white meats; excellent on cuttlefish and raw shrimps.

SERVICE TEMPERATURE: 8°-10°C

ALCOHOL: 12.5% VOL | RS: 3 G/L | PH: 3.30



ORION

NERO D'AVOLA SYRAH



Sancarraro®

VINTAGE
NERO D'AVOLA 60%
SYRAH 40%

SUBREGION
TERRE SICILIANE 2016 IGP
SICILIA 2018 DOC

WINEMAKING

The grapes are harvested by hand early in the morning, and late in the evening at the peak of their ripening. After harvesting it is quickly taken to the cellar and pressed. The combination between the must and the skins is refrigerated at 22°C and transferred to the fermentation tanks; this period lasts 12 to 15 days. Subsequently the wine is aged in barriques for 6 months.

TASTING NOTES

With an intense ruby red color with garnet hues, it presents a wide bouquet of black berry fruit, pepper, vanilla and licorice. In the mouth it appears dense, full-bodied, concentrated and full.

PAIRINGS

The Nero d'Avola - Syrah goes well with any type of meat, especially red. Ideal with mushrooms and pasta with important sauces.

SERVICE TEMPERATURE: 16°-18°C

ALCOHOL: 14.5% VOL | RS: 6 G/L | PH: 3.50



MARE MAGNO

VIIGNIER



Sancarraro®

VINTAGE
VIIGNIER 100%

SUBREGION
TERRE SICILIANE IGP



WINEMAKING

The grapes, after harvesting by hand, are quickly taken to the cellar, gently pressed at 1 BAR maximum pressure and immediately cooled at 16°C. The high-quality wine must is prepared for fermentation with selected yeasts at a temperature of 16°C - 18°C for 15-18 days. The wine is then aged in stainless steel tanks at a controlled temperature.

TASTING NOTES

Aromatic, intense, with an unmistakable and predominant personality. The nose is fine, elegant, with hints of white peach and tropical fruits. In the mouth it shows all its elegance and persistence.

PAIRINGS

Viognier is excellent paired with grilled vegetables and rich fried fish.

SERVICE TEMPERATURE: 8°-10°C

ALCOHOL: 12% VOL | RS: 4 G/L | PH: 3.40



MARE MAGNO CHARDONNAY



Sancarraro®

VINTAGE
CHARDONNAY 100%

SUBREGION
TERRE SICILIANE IGP

WINEMAKING

The grapes, after harvesting by hand, are quickly taken to the cellar, gently pressed at 1 BAR maximum pressure and immediately cooled at 16°C. The high-quality wine must is prepared for fermentation with selected yeasts at a temperature of 16°C-18°C for 15-18 days. The wine is then aged in stainless steel tanks at a controlled temperature.

TASTING NOTES

The king of white grapes has been conquered by the generosity of our land and by a gentle and hospitable climate. Intense straw yellow, it has enveloping aromas of cedar and apricot. In the mouth it is large and fresh.

PAIRINGS

The ideal combination is with first courses and fried fish.

SERVICE TEMPERATURE: 8°-10°C

ALCOHOL: 12,5% VOL | RS: 6 G/L | PH: 3.25



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