

CENTOPASSI

Our journey continues. Every year, we try to do our best and beyond, to understand everything about our lands, our vineyards, the character of our native varieties. All our efforts are aimed at creating wines with a strong personality, capable to evoke their lands of origin and paying a fair tribute to one of the most beautiful and inspiring parts of Sicily – the Upper Belice Corleonese. Its highlands, its breathtaking landscapes, and its unique soils are at the heart of all our wines.

At each harvest, the market acknowledges our effort, and appreciation for our wines grows.

Thus we are encouraged to do more and better, step by step.

Centopassi is the winemaking entity of the social co-operatives Libera Terra that cultivate the lands seized from the mafia in Sicily.

The vineyards are located in the Upper Belice Corleonese, a beautiful region, particularly suited for high-quality production. Broad and pure landscapes, with limestone peaks sticking out of highlands located at a very high average altitude, characterize this corner of the Mediterranean region, ideal for vine growing. Temperature changes, winds, soil composition, the symbiosis achieved with our selected vineyards lead to ideal conditions, so far from most stereotypes attached to Sicilian wine.

The wines display the characteristics of each vineyard, soil, and grape variety that enhance their features. Here elegance prevails, freshness is everywhere, wine drinkability is always ensured thanks to painstaking care for the vineyards and to processes that emphasize the expression of the grapes.

Since 2012 Centopassi has been the seat of the Italian Pruning School in Sicily, aimed at promoting the method of Preparatori d'Uva Simonit & Sirch.

THE WINES
CRUS

CRU

Rocce di Pietra Longa Grillo Terre Siciliane IGT 2017

Grape variety: 100% Grillo

Type: Sicilia Denominazione di Origine Controllata

Vineyard: Pietralunga in Monreale

Vine-growing technique: certified organic

Alcohol: 13.03 %

Total acidity: 6.85 g/l

PH: 3.04

Harvesting technique: manual in boxes, second half of August

Vinification: soft grape crushing and must fermentation at controlled temperature for 45 days

Maturation: in steel vats for about 9 months on its own yeasts

Production: 16,000 750ml bottles and 30 magnum

This austere Grillo varietal is dedicated to Nicolò Azoti, young trade-unionist from Baucina murdered by the mafia, so that his memory may continue to be alive in our conscience.

CRU

Terre Rosse di Giabbascio Catarratto Terre Siciliane IGT 2017

Grape variety: 100% Catarratto

Type: Sicilia Denominazione di Origine Controllata

Vineyard: Giabbascio in San Giuseppe Jato

Vine-growing technique: certified organic

Alcohol: 13.40%

Total acidity: 5.90 g/l

PH: 3.13

Harvesting technique: manual in boxes, second half of September

Vinification: soft grape crushing and must fermentation at controlled temperature for 55 days

Maturation: in steel vats (90%) and clayver (10%) for about 9 months on its own yeasts

Production: 10,000 750ml bottles and 30 magnum

It is dedicated to Pio La Torre and to his never-ending struggle for peace and justice.

CRU

Terre Rosse di Giabbascio R14 Catarratto Terre Siciliane IGT 2014

Grape variety: 100% Catarratto

Type: Terre Siciliane Indicazione Geografica Tipica

Vineyard: Giabbascio in San Giuseppe Jato

Vine-growing technique: certified organic

Alcohol: 13,57%

Total acidity: 5,92 g/l

PH: 3,25

Harvesting technique: manual in boxes, mid September

Vinification: soft grape crushing and must fermentation at controlled temperature for 55 days

Maturation: mostly used tonneaux Taransaud (500 l) for 18 months and in in steel vats for other 22 months

Refinement: in bottle for 12 months

Production: 3.000 750ml bottles and 30 magnum

It is dedicated to all the winemakers and to the sacrifices they are forced to face because of the insane climate excesses.

CRU

Tendoni di Trebbiano Terre Siciliane IGT 2017

Grape variety: 100% Trebbiano

Type: Terre Siciliane Indicazione Geografica Tipica

Vineyard: Cerasa in Monreale

Vine-growing technique: certified organic

Alcohol: 14.20 %

Total acidity: 5.20 g/l

PH: 3.27

Harvesting technique: manual in boxes, second half of September

Vinification: destemming, grape maceration for about 18 hours, must fermentation in new and used tonneaux Taransaud (500 l)

Maturation: half in new tonneaux Taransaud (500 l) and half in used ones for 10 months

Refinement: at least six months in bottle before marketing

Production: 2.000 750ml bottles and 20 magnum

It is dedicated to every single peasant in Sicily who stood against mafia for his rights.

CRU

Argille di Tagghia Via Nero d'Avola Terre Siciliane IGT 2017

Grape variety: 100% Nero d' Avola

Type: Sicilia Denominazione di Origine Controllata

Vineyard: Tagliavia in Monreale

Vine-growing technique: certified organic

Alcohol: 13.10 %

Total acidity: 7.36 g/l

PH: 3.19

Harvesting technique: manual in boxes, last ten days of August

Vinification: destemming, grape maceration for about 8 days, must fermentation at controlled temperature 24-26 °C

Maturation: in steel vats for 6 months

Production: 7.000 750ml bottles and 30 magnum

It is dedicated to the memory of Peppino Impastato, a young Sicilian murdered by the mafia in 1978, whose ideas still arouse the passion of freedom lovers.

CRU

Argille di Tagghia Via di Sutta Nero d' Avola Terre Siciliane IGT 2016

Grape variety: 100% Nero d' Avola

Type: Terre Siciliane Indicazione Geografica Tipica

Vineyard: Tagliavia in Monreale

Vine-growing technique: certified organic

Alcohol: 13.28 %

Total acidity: 5.78 g/l

PH: 3.36

Harvesting technique: manual in boxes, first half of September

Vinification: destemming, grape maceration for about 8 days, must fermentation at controlled temperature 24-26°C

Maturation: large wooden casks of Slavonian oak -22 hl- for 12 months

Refinement: at least six months in bottle before marketing

Production: 3.200 750ml bottles and 30 magnum

It is dedicated to the love and courage of Ninetta Burgio, mother of the young Pietrantonio, murdered at 18 by the mob in Niscemi.

CRU

Cimento di Perricone Terre Siciliane IGT 2017

Grape variety: 100% Perricone

Type: Terre Siciliane Indicazione Geografica Tipica

Vineyard: Don Tommaso in San Cipirello

Vine-growing technique: certified organic

Alcohol: 13.60 %

Total acidity: 5.40 g/l

PH: 3.59

Harvesting technique: manual in boxes, last ten days of September

Vinification: destemming, grape maceration for about 8 days, must fermentation at 24-26°C controlled temperature

Maturation: mostly used tonneaux Taransaud (500 l) for 8 months

Refinement: at least two months in bottle before marketing

Production: 4.000 750ml bottles and 10 magnum

It is dedicated to all the schools and the teachers committed to fight mafia culture, promoting legality and civic engagement values.

CRU

Sulla Via Francigena Merlot Terre Siciliane IGT 2016

Grape variety: 100% Merlot

Type: Terre Siciliane Indicazione Geografica Tipica

Vineyard: Saladino in Monreale

Vine-growing technique: certified organic

Alcohol: 14.20 %

Total acidity: 5.50 g/l

PH: 3.49

Harvesting technique: manual in boxes, first half of September

Vinification: destemming, grape maceration for about 12 days, must fermentation at 24-26°C controlled temperature

Maturation: mostly used tonneaux Taransaud (500 l) for 18 months

Refinement: at least six months in bottle before marketing

Production: 1.300 750ml bottles and 20 magnum

It is dedicated to all young Sicilians, who, leaving abroad Sicily for study or for work, have brought their land to the world, and to those who, returning home, have brought pieces of world to their own land.

CRU

Pietre a Purtedda da Ginestra Rosso Terre Siciliane IGT 2015

Grape variety: 70% Nerello Mascalese, 30% Nocera

Type: Terre Siciliane Indicazione Geografica Tipica

Vineyard: Portella della Ginestra in Monreale

Vine-growing technique: certified organic

Alcohol: 14.18 %

Total acidity: 5.70 g/l

PH: 3.45

Harvesting technique: manual in boxes, end of September first - days of October

Vinification: destemming, grape maceration for about 12 days, must fermentation at controlled temperature (24-26°C)

Maturation: new and used tonneaux Taransaud (500 l) for 18 months

Refinement: at least six months in bottle before marketing

Production: 2.200 750ml bottles and 30 magnum

It is dedicated to the memory of all victims of the near Portella della Ginestra massacre.

THE WINES
SELECTIONS

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GIATO - Grillo Catarratto Sicilia DOC Superiore 2018

Grape variety: Grillo 60%, Catarratto 40%

Type: Sicilia Denominazione d'Origine Controllata Superiore

Vine-growing technique: certified organic

Alcohol: 13.12 %

Total acidity: 6.46 g/l

PH: 3.23

Harvesting technique: manual in boxes, September

Vinification: soft grape crushing and must fermentation at controlled temperature for 20 days

Maturation: in steel vats for about 6 months

It is dedicated to vine growers who, with endless passion, support the recovery and the valorization of a territory, its social tissue and its traditions, contributing to the common good of generations.

SELECTIONS

GIATO - Nero d'Avola Perricone Sicilia DOC 2018

Grape variety: Nero d'Avola 70%, Perricone 30%

Type: Sicilia Denominazione d'Origine Controllata

Vine-growing technique: certified organic

Alcohol: 13.21 %

Total acidity: 5.70 g/l

PH: 3.40

Harvesting technique: manual in boxes, half of September

Vinification: destemming, grape maceration for about 8 days, must fermentation at 25°C controlled temperature

Maturation: in steel vats for about 6 months

It is dedicated to vine growers who, with endless passion, support the recovery and the valorization of a territory, its social tissue and its traditions, contributing to the common good of generations.

THE VINEYARDS

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VINEYARD PIETRALUNGA

Location: Monreale

Region: Pietralunga

Position (gps): 37° 54' 21.65" N 13° 13' 3.09" E

Origin: confiscated to Simonetti, clan Riina

Altitude: 500 m a.s.l.

Surface: hectares 6.44

Grape varieties: Grillo and Chardonnay

Planting system: VSP trellis, 5,200 plants per ha

Pruining system: guyot, vineyard management Simonit&Sirch

Planting year: 2004

Yield per ha: 40 quintals/hectar

Harvesting time: end of August, first decade of September

Prevalent Exposition: South-East

Soil: clayey soil (clay 44%, sand 36,4%, silt 19,6%) rich in skeleton and rock outcrops.
Sub-alkaline Ph and coherent structure

THE VINEYARDS

VINEYARD GIAMBASCIO

Location: San Giuseppe Jato

Region: Giambascio

Position (gps): 37° 57' 15.66" N 13° 8' 41.42" E

Origin: confiscated to Genovese, clan Brusca

Altitude: 350 m a.s.l.

Surface: hectares 2.42

Grape varieties: Catarratto

Planting system: VSP trellis, 3,200 plants per ha

Pruining system: guyot, vineyard management Simonit&Sirch

Planting year: 1989

Yield per ha: 60 quintals/hectar

Harvesting time : mid September

Prevalent Exposition: South - West

Soil: sandy - clayey (sand 40,3%, clay 40%, silt 19,7%); rich in iron oxide earthy varieties (in particular hematite, limonite and goethite). Sub-alkaline Ph, structure not very consistent

THE VINEYARDS

VINEYARD CERASA

Location: Monreale (PA)

Region: Cerasa

Position (gps): 37° 57' 42.53" N 13° 13' 52.19" E

Origin: confiscated to Guccione

Altitude: 600 m a.s.l.

Surface: hectares 6.49

Grape varieties: Trebbiano toscano

Planting system: pergola, 1,200 plants per ha

Pruning system: "due capi a frutto", vineyard management Simonit&Sirch

Planting year: 1976

Yield per ha: 50 – 70 quintals/hectar

Harvesting time : half of September

Prevalent Exposition: South - West

Soil: average waterproof; Sub-alkaline Ph; coherent structure with consistent skeleton presence; clayey (clay 46,7%, sand 30,2%, silt 23%); calcareous and average organic content

THE VINEYARDS

VINEYARD TAGLIAVIA

Location: Monreale

Region: Pioppo

Position (gps): 37° 53' 31.93" N 13° 17' 20.95" E

Origin: confiscated to Grizzaffi, clan Riina

Altitude: 550 m a.s.l.

Surface: hectares 3.26

Grape varieties: Nero d'Avola

Planting system: VSP trellis, 5,200 plants per ha

Pruining system: guyot, vineyard management Simonit&Sirch

Planting year: 2004

Yield per ha: 50 quintals/hectar

Harvesting time: first half of September

Prevalent Exposition: South-West

Soil: highly waterproof; sub-alkaline Ph, coherent structure; clayey (clay 42,3%, sand 36,7%, silt 19,7%); poor in limestone and organic content

THE VINEYARDS

VINEYARD DON TOMMASO

Location: San Cipirello

Region: Don Tommaso

Position (gps): 37° 55' 22.17" N 13° 11' 29.71" E

Origin: confiscated to Giovanni Brusca

Altitude: 400 m a.s.l.

Surface: hectares 3.26

Grape varieties: Perricone and Cabernet Sauvignon

Planting system: VSP trellis, 5,200 plants per ha

Pruining system: guyot, vineyard management Simonit&Sirch

Planting year: 2007

Yield per ha: 80 quintals/hectar

Harvesting time: mid September

Prevalent Exposition: South-East

Soil: highly waterproof; Sub-alkaline Ph; structure not very consistent; sandy - clayey (clay 39,8%, sand 38,2%, silt 22%); poor in limestone and organic content

THE VINEYARDS

VINEYARD SALADINO

Location: Monreale

Region: Saladino

Position (gps): 37° 53' 3.85" N 13° 18' 4.98" E

Origin: confiscated to Grizzaffi, clan Riina

Altitude: 550 m a.s.l.

Surface: hectares 6.24

Grape varieties: Syrah and Merlot

Planting system: VSP trellis, 5,200 plants per ha

Pruining system: guyot, vineyard management Simonit&Sirch

Planting year: 2004

Yield per ha: 50-80 quintals/hectar

Harvesting time: last decade of September

Prevalent Exposition: South

Soil: highly waterproof; Sub-alkaline Ph, structure not very consistent; clayey (clay 42,8%, sand 36,7%, silt 20%); poor in limestone and organic content

THE VINEYARDS

VINEYARD PORTELLA DELLA GINESTRA

Location: Monreale

Region: Portella della Ginestra

Position (gps): 37° 58' 19.96" N 13° 14' 17.96" E

Origin: confiscated to Bernardo Brusca

Altitude: 950m a.s.l.

Surface: hectares 1.5

Grape varieties: 53% Nerello mascalese, 37% Nocera and 10% Nerello cappuccio

Planting system: "Alberello", bush vines, 4,200 plants per ha

Pruining system: bush vineyard management Simonit&Sirch

Planting year: 2011

Yield per ha: 35-45 quintals/hectar

Harvesting time: end of September, first half of October

Prevalent Exposition: South-West

Soil: Regosols, brown, calcareous soil rich in skeleton and rock outcrops. Sub-alkaline Ph

THE VINEYARDS

VINEYARD MUFFOLETTO

Location: San Cipirello

Region: Muffoletto

Origin: confiscated to Genovese, clan Brusca

Position (gps): 37°55'54.50" N 13°10'16.18" E

Altitude: 350 m a.s.l.

Surface: hectares 4.21

Grape varieties: Trebbiano toscano

Planting system: pergola, 1,300 plants per ha

Pruining system: "due capi a frutto", vineyard management Simonit&Sirch

Planting year: 1996

Yield per ha: 50 – 100 quintals/hectar

Harvesting time: mid September

Prevalent Exposition: South - East

Soil: highly waterproof; Sub-alkaline Ph, structure not very consistent; clayey (clay 41,2%, sand 37,5%, silt 21,3%); poor in limestone and organic content

THE VINEYARDS

VINEYARD FEOTTO

Location: San Giuseppe Jato

Region: Feotto

Position (gps): 37°59'12.27" N 13°11'52.43" E

Origin: confiscated to Genovese, clan Brusca

Altitude: 400 m a.s.l.

Surface: hectares 1.40

Grape varieties: Chardonnay

Planting system: VSP trellis, 4,500 plants per ha

Pruning system: guyot, vineyard management Simonit&Sirch

Planting year: 2010

Yield per ha: 60 quintals/hectar

Harvesting time: end of August

Prevalent Exposition: South – West

Soil: average waterproof; Sub-alkaline Ph; coherent structure with consistent skeleton presence; clayey (clay 43,6%, sand 38,3%, silt 18%); calcareous and poor in organic content

THE VINEYARDS

VINEYARD VERZANICA

Location: Monreale

Region: Verzanica

Position (gps): 37°54'30.13"N 13°10'20.14"E

Origin: confiscated to Giuseppe Agrigento, clan Brusca

Altitude: 400 m a.s.l.

Surface: hectares 16.97

Grape varieties: Catarratto, Grillo, Nero d'Avola, Perricone

Planting system: VSP trellis, 4,500 plants per ha

Pruning system: guyot, vineyard management Simonit&Sirch

Planting year: 2009

Yield per ha: 60 quintals/hectar

Harvesting time: September

Prevalent Exposition: South - East

Soil: average waterproof; neutral Ph; coherent structure with low skeleton presence; sandy-clayey (clay 29,5%, sand 55,1%, silt 15,4%); not calcareous and poor in organic content

THE VINEYARDS

VINEYARD CASTELTERMINI

Location: Casteltermini

Region: Fontanafredda

Position (gps): 37°29'41.92"N 13°41'7.95"E

Origin: confiscated to Licata

Altitude: 140 m a.s.l.

Surface: hectares 4,9

Grape varieties: Nero d'Avola, Trebbiano Toscano

Planting system: Tendone (1200 plants per ha) per 3 ha; Doppio Capovolto (1200 plants per ha) per 1,9 ha

Pruining system: "due capi a frutto", vineyard management Simonit&Sirch

Planting year: 1976

Yield per ha: 60 – 90 quintals/hectar

Harvesting time: mid September

Soil: average waterproof; Sub-alkaline Ph; coherent structure with skeleton presence; clayey (clay 41,4%, sand 22,4%, silt 36,2%); calcareous and average organic content.

THE VINEYARDS

VINEYARD KAGGIO

Location: Monreale

Region: Kaggio

Position (gps): 37°57'11.45"N - 13°15'7.34"E

Origin: confiscated to Grizzaffi, clan Riina

Altitude: 600 m a.s.l.

Surface: hectares 6

Grape varieties: Trebbiano Toscano

Planting system: Tendone, 1.200 plants per ha

Pruning system: "due capi a frutto", vineyard management Simonit&Sirch

Planting year: 1976

Yield per ha: 50 – 70 quintals/hectar

Harvesting time: mid September

Prevalent Exposition: South

Soil: average waterproof; Sub-alkaline Ph; coherent structure with consistent skeleton presence; clayey (clay 45,4%, sand 20,4%, silt 34,2%); calcareous and average organic content.

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