



FONDO ANTICO

WINE CATALOGUE



# Wine Catalogue





# Varietal Line





# Grillo Parlante

Grillo – Sicilia DOC

Bright straw yellow in colour with greenish nuances. Its bouquet encompasses the exuberant character of exotic fruit and the delicate scent of white flowers, giving expression to “Grillo Parlante” so as to reveal its varietal aromas. A feeling of richness on the palate integrates a pleasant saltiness. Fine and balanced, it expresses a sought-after compromise between acidity and fruit ripeness.

**Appellation:** DOC Sicilia

**Grape variety:** Grillo

**Training system:** Counter-espalier with Guyot pruning

**Planting density:** about 3600 plants per hectare

**Yield per hectare:** 110 quintals

**Type of soil:** clay loam with good structure

**Altitude:** 50 metres above sea level

**Harvest time:** from late august to mid-september

**Winemaking:** grape chilling and cryomaceration in an oxygen-free environment; soft pressing, must settling and fermentation in stainless steel vessels at controlled temperature.

**Aging:** the wine ages on its lees in stainless steel vessels for about four months in accordance with “sur lies” method, and other two months in bottle before being marketed. Periodical pumping-overs stir up the lees and increase the wine’s shelf life, as well as imparting it with a pleasant richness on the palate.

**Bottle capacity:** cl 75

**Service temperature:** 8-10°C

**First vintage of production:** 2003

## TASTING NOTES

**Color:** bright yellow with greenish nuances

**On the nose:** typical varietal aromas deriving from thiols that resemble those of exotic fruit, lychee, yellow peach, passion fruit along with more terpene-derived aromas of white flowers and citrus.

**Taste:** rich and fruity, balanced by saltiness provided by the cultivation soil (carbonates and limestone of marine origin).





# Sole

Inzolia – Sicilia DOC

Delicate pale yellow in colour, with elegant but imposing aromas of white fruit. With a savoury and persistent sip, capable of appealing to any palate, “Sole” reveals all the aromatic potential of Inzolia, a grape variety with a pleasant taste that used to be eaten with bread at harvest time.

**Appellation:** DOC Sicilia

**Grape variety:** Inzolia

**Training system:** free cordon

**Planting density:** 4000 plants per hectare

**Yield per hectare:** 120 quintals

**Type of soil:** clay loam

**Altitude:** 70 metres above sea level

**Harvest time:** mid-september

**Winemaking:** grape chilling upon reception, soft pressing and vinification in stainless steel tanks at controlled temperature.

**Aging:** four months in stainless steel tanks and one month in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 8-10°C

**First vintage of production:** 2020

## TASTING NOTES

**Color:** pale straw

**On the nose:** gentle, yet predominant aromas of white pulp fruit and yellow flowers.

**Taste:** round and savoury with the flavour of those same aromas felt on the nose.





# Bello Mio

## Zibibbo – IGT Terre Siciliane

Aromatic, captivating and delicate wine obtained from an indigenous aromatic grape variety, Zibibbo. Meant for offering a glass of wine on any occasion and season, our welcome to the island originates from the study of Sicilian indigenous varieties, as it boasts the scent one can smell strolling along a boulevard planted with bitter orange trees, the sweetness of orange blossom, the saltiness of the sea. A premiere of Sicily in a glass of wine.

**Appellation:** IGT Terre Siciliane

**Grape variety:** Zibibbo

**Training system:** free cordon

**Planting density:** about 4000 plants per hectare

**Yield per hectare:** 100 quintals

**Type of soil:** clay loam with good structure

**Altitude:** 70 metres above sea level

**Harvest time:** early to mid-september

**Winemaking:** grape chilling upon reception, soft pressing and cryomaceration in an oxygen-free environment in stainless steel tanks at controlled temperature.

**Aging:** four months of bâtonnage sur lies and two months in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 6-8 °C

**First vintage of production:** 2014

### TASTING NOTES

**Color:** pale straw with greenish nuances

**On the nose:** typical aromas deriving from terpenes are noticeable, with notes of bergamot, cedar, bitter orange and floral hints of orange blossom, jasmine and rosehip.

**Taste:** the aromatic profile perceived on the nose finds confirmation on the palate and the sip is rich and savoury.





# Lumière

Chardonnay – Sicilia DOC

Chardonnay is a longstanding grape variety of undisputed elegance, with typical aromas of vanilla, banana, tobacco, accompanied by fresher ones of orange blossom, figs and spices. On the palate, it tastes full, with a long savoury finish given by its growing soil. We grow it on hilly terrain characterised by limestone that reflects sunlight and its glare, elements after which our Chardonnay is named.

**Appellation:** DOC Sicilia

**Grape variety:** Chardonnay

**Training system:** counter-espalier with spurred cordon pruning

**Planting density:** 4000 plants per hectare

**Yield per hectare:** 60 quintals

**Type of soil:** clay loam with good presence of limestone

**Altitude:** 250 metres above sea level

**Harvest time:** mid-late august

**Winemaking:** grape chilling upon reception, soft pressing and vinification in stainless steel tanks. At the end of fermentation, it has a short time in French oak barrels at a controlled temperature.

**Aging:** five months sur lies in stainless steel tanks, then the wine is stabilized and remains another two months in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 8-10°C

**First vintage of production:** 2011

## TASTING NOTES

**Color:** bright straw yellow

**On the nose:** predominant notes of ripe white pulp fruit, softened by floral and spicy notes.

**On the palate:** the sip is full-bodied, with a tasty presence of fresh fruit and nuts.





# Aprile

Nero d'Avola – Sicilia DOC

As a prelude to summer, yet with the graceful features of spring, Nero d'Avola grapes impart the wine with that characteristic aroma of cherry then found on the palate, along with the freshness of the grape variety and a gentle alcoholic feel. The colour of our rosé, resembling the island's sunsets, makes it a delightful sipping companion in summertime evenings.

**Appellation:** DOC Sicilia

**Grape variety:** Nero d'Avola

**Training system:** Counter-espalier with Guyot pruning

**Planting density:** 3600 plants per hectare

**Yield per hectare:** 100 quintals

**Type of soil:** medium-textured with good presence of limestone

**Altitude:** 200 metres above sea level

**Harvest time:** late august

**Winemaking:** three hours of cold soak on the skins followed by white vinification at a controlled temperature in stainless steel tanks.

**Aging:** four months in stainless steel tanks and one month in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 8-10 °C

**First vintage of production:** 2004

## TASTING NOTES

**Color:** pale cherry

**On the nose:** fruity and floral with hints of cherry and orange blossom.

**Taste:** savoury, harmonious and long lasting sip.





# Nenè

## Nero D'Avola - Sicilia DOC

Nero d'Avola is present in Sicily with so many biotypes, versions, features and interpretations that it is really difficult to outline a single profile of it. We grow it at 200 metres above sea level on a soil with medium texture with a good presence of limestone and sand. The plant displays a good balance between vegetation and fruit, while the grapes are juicy with purple nuances. The wine we obtain is named Nenè to pay homage to Leonardo Sciascia's tale "Il mare colore del vino". Long-lasting and fresh, with distinctive fruity aromas of cherry and berries, it is so pleasant to sip that it may find a pairing with both meat and fish dishes, above all if it they enriched with Mediterranean spices.

**Appellation:** DOC Sicilia

**Grape variety:** Nero d'Avola

**Training system:** Counter-espalier with spurred cordon and Guyot prunings

**Planting density:** 4600 plants per hectare (cordon) / 3000 (Guyot)

**Yield per hectare:** 90 quintals

**Type of soil:** clay loam with good presence of limestone

**Altitude:** 250 meters above sea level

**Harvest time:** from mid-september

**Winemaking:** maceration on the skins for 15 days in large stainless steel tanks at a controlled temperature.

**Aging:** the 50% of eighteen months in large barrels and the remaining 50% in stainless steel tanks. After blending, it is bottled and remains another three months in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 16-18°C

**First vintage of production:** 2002

### TASTING NOTES

**Color:** ruby with purple nuances

**On the nose:** aromas of red fruit and cherry prevail, while notes of dried fruit and spices enrich its fine bouquet.

**Taste:** full and harmonious. Cherry and forest floor notes return on the palate. Its saltiness balances its roundness so as to make the sip long and pleasant.





# Per Te

Perricone - IGT Terre Siciliane

“Per te” is a wine dedicated to Sicily and its viticultural heritage, of which Perricone is a longstanding expression: a long abandoned grape variety, yet joyfully rediscovered in recent times. Its synonym, Pignatello, refers to the art of making cooking pots (“pignatte”) with the red ground rich in iron and aluminium of Marsala’s territory. Its colour is ruby, on the nose it displays aromas of Mediterranean herbs and red fruit. On the palate it is round and mellow, with a touch of saltiness attributable to the soil: a wine that is ideal to sip on any occasion.

**Appellation:** IGT Terre Siciliane

**Grape variety:** Perricone

**Training system:** free cordon

**Planting density:** 4000 plants

**Yield per hectare:** 90 quintals

**Type of soil:** medium-textured clay

**Altitude:** 70 metres above sea level

**Harvest time:** middle of september

**Winemaking:** maceration on the skins for 15 days in large stainless steel tanks at a controlled temperature.

**Aging:** three months in large barrels, about nine months in stainless steel tanks, and three months in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 16-18°C

**First year of production:** 2014

## TASTING NOTES

**Color:** ruby red

**On the nose:** notes of Mediterranean herbs and red fruit.

**Taste:** mellow and round on the palate, with predominant flavours of spices and Mediterranean scrub, along with saltiness given by the soil.





# Le Clay

Syrah – Sicilia DOC

Syrah is one of the grape varieties that best thrive in a warm environment. It retains its varietal features, originating structured but very enjoyable wines. A given percentage of clay in the soil acts as a water supply, allowing the berries to achieve full ripeness. We have, therefore, named our Syrah after Le Clay, the clayey soil where our vineyard is located.

**Appellation:** DOC Sicilia

**Grape variety:** Syrah

**Training system:** Espalier with spurred cordon pruning

**Planting density:** 4600 plants per hectare

**Yield per hectare:** 80 quintals

**Type of soil:** clay loam with good structure at 50 metres above sea level.

**Harvest time:** between late august and early september

**Winemaking:** maceration on the skins at a controlled temperature in steel tanks for about 15 days.

**Aging:** the 50% of eighteen months in large barrels and the remaining 50% in stainless steel tanks. After blending, it is bottled and remains another three months in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 16-18°C

**First vintage of production:** 2004

## TASTING NOTES

**Color:** ruby with purple nuances

**On the nose:** predominant spicy aromas, with marked notes of black pepper and mint. Red berry and balsamic notes also define its aroma.

**Taste:** its sip proves juicy, mellow and very aromatic. Its savoury freshness supports the full body and lengthens the finish.



# Baccadoro

Passito - IGT Terre Siciliane



Raisin wine from blended Grillo and Zibibbo grapes. The golden nuance of its grapes, ripened on the plant, inspired its name, “Baccadoro”. It resembles sun reflections on lemon peel, with aromas of orange blossom or freshly picked citrus fruit. Its freshness, amid its great intensity, creates a remarkable contrast. Reminiscent of Sicilian passion...so sweet.

**Appellation:** IGT Terre Siciliane

**Grape variety:** Grillo and Zibibbo

**Training system:** counter-espalier with Guyot pruning

**Planting density:** about 3,600 plants per hectare

**Yield per hectare:** 80 quintals

**Type of soil:** medium-textured with good presence of limestone

**Altitude:** 50-100 meters above sea level

**Harvest time:** from late august to mid-september

**Winemaking:** fermentation at controlled temperature with skin contact

**Aging:** in stainless steel tanks and in bottle

**Bottle capacity:** cl 50

**Service temperature:** 10-12°C

**First vintage of production:** 2004

## TASTING NOTES

**Color:** golden yellow, with amber nuances following further maturation.

**On the nose:** intense aromatic bouquet. On the nose, aromatic notes of apricot, orange blossom, candied fruit prevail.

**Taste:** intense and persistent taste that reflects the aromatic bouquet perceived on the nose. Excellent freshness-sweetness balance. Grillo gives freshness and Zibibbo sweetness.



# Etna Line





# Aitho Bianco

Etna Bianco DOC

A wine that reflects the great elegance and complexity of the volcano. The northeast side in the Martinella district, in Linguaglossa, allows us to produce wines with a good balance between structure and freshness, showing good longevity. Also very important are the exposure and high altitude, which contribute to a slow and gradual ripening of the grapes, increasing the aromatic complexity and freshness of the wine.

**Appellation:** Etna Bianco DOC

**Grape variety:** Carricante

**Training system:** Counter-espalier with cordon spur

**Planting density:** about 2600 plants per hectare

**Yield per hectare:** 45 quintals/ha

**Type of soil:** volcanic sands on the northeast side

**Altitude:** 500 metres above sea level

**Harvest time:** from the third decade of September

**Winemaking:** reception of the grapes harvested manually in crates with pre-selection in the vineyard and fermentation in stainless steel tanks at temperatures of 14-16°C.

**Aging:** the wine remains for about twelve months in stainless steel tanks sur lies using the bâtonnage technique. Subsequently, an additional six months of aging in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 10-12°C

**First vintage of production:** 2022

## TASTING NOTES

**Color:** straw yellow with greenish nuances.

**On the nose:** elegant bouquet with mineral of gunpowder and fresh citrus hints.

**Taste:** the palate is dry, mineral, and savory with a pleasant acidity and persistence.







# Aitho Rosso

Etna Rosso DOC

A wine that reflects the great elegance and complexity of the volcano. The northeast side in the Martinella district, in Linguaglossa, allows us to produce wines with a good balance between structure and freshness, showing good longevity. Also very important are the exposure and high altitude, which contribute to a slow and gradual ripening of the grapes, increasing the aromatic complexity and freshness of the wine.

**Appellation:** Etna Rosso DOC

**Grape variety:** Nerello Mascalese

**Training system:** Counter-espalier with cordon spur.

**Planting density:** about 2600 plants per hectare.

**Yield per hectare:** 45 quintals/ha

**Type of soil:** volcanic sands on the northeast side.

**Altitude:** 500 meters above sea level

**Harvest time:** from the third decade of october.

**Winemaking:** reception of the grapes harvested manually in crates with pre-selection in the vineyard and further selection of the bunches on the vibrating table. Fermentation in stainless steel tanks with maceration on the skins for 10-12 days at about 25°C.

**Aging:** the wine remains twenty-four months for 70% in large wooden barrels and 30% in multi-passage tonneaux, subsequently an additional four months in stainless steel tanks and about six months in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 18-20°C

**First vintage of production:** 2021

## TASTING NOTES

**Color:** light ruby red

**On the nose:** dominant aromas of red fruit (strawberry, black cherry) with oriental spices and fresh balsamic scents that enrich the fine bouquet.

**Taste:** full and harmonious with silky tannins and an elegant finish.



# Sparkling Line







# Lulù

Sparkling brut

Lulù is a “seaside” sparkling wine resembling citrus, Mediterranean scrub and white pulp fruit on the nose. On the palate, it is fresh and savoury, with a lively bubblyness, like a wave carrying the salty wind of Sicily, a wave to sip.

**Appellation:** Sparkling brut

**Grape varieties:** Zibibbo and Catarratto

**Training system:** espalier with Guyot pruning

**Planting density:** 4000 plants per hectare

**Yield per hectare:** 150 quintals

**Type of soil:** clay loam with good structure and presence of limestone

**Altitude:** 70-200 metres above sea level

**Harvest time:** late august

**Winemaking:** grape chilling upon reception and soft pressing. First fermentation to obtain the base wine in stainless steel tanks at a controlled temperature, followed by stabilization and filtration of the base, and refermentation of the base in pressurised tank.

**Aging:** the wine remains for three months sur lies with periodic pumping over using the bâtonnage technique, subsequently it undergoes a second fermentation in pressurised tank for an additional three months and it remains another month in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 5-6°C It is advisable to chill gradually, avoiding any sudden temperature drop.

**First vintage of production:** 2021

## TASTING NOTES

**Color:** pale straw with greenish nuances

**On the nose:** hints of grapefruit and orange peel bond with fresh floral notes and ones of Mediterranean scrub. Peach is predominant among white pulp fruit.

**Taste:** the aromatic profile perceived on the nose finds confirmation on the palate. Lively “perlage”, with round, fresh and savoury flavour.





# Kalio

Semi-sparkling wine

Kalio is a fresh and semi-sparkling white sea wine that reminds of Mediterranean citrus.

**Appellation:** Semi-sparkling wine

**Grape varieties:** Inzolia and Grecanico

**Training system:** espalier with Guyot pruning

**Planting density:** 4000 plants per hectare

**Yield per hectare:** 150 quintals/ha

**Type of soil:** clay loam with good structure and presence of limestone

**Altitude:** 70-200 metres above sea level

**Harvest time:** late august

**Winemaking:** grape chilling upon reception and soft pressing. First fermentation to obtain the base wine in stainless steel tanks at a controlled temperature. Second fermentation in pressurised tank for one month.

**Aging:** The wine is stabilized, filtered, bottled, and remains an additional month in bottle before being marketed.

**Bottle capacity:** cl 75

**Service temperature:** 6-7°C It is advisable to chill gradually, avoiding any sudden temperature drop.

**First vintage of production:** 2022

## TASTING NOTES

**Color:** pale straw yellow with greenish nuances

**On the nose:** hints of orange skin are linked to fresh floral notes.

**Taste:** the aromatic profile perceived by the nose is confirmed. Fresh and creamy on the palate, with a marked flavor.



# I Versi Line







# I Versi Bianco

White – IGT Terre Siciliane

Entertaining, young and lively wine, on account of its colour and its fruity and floral aromas. I Versi Bianco is a blend of indigenous and international grape varieties meant to enhance your aperitif and your dinner, providing harmony both on the nose and palate.

**Appellation:** IGT Terre Siciliane

**Training system:** counter-espalier with Guyot pruning

**Planting density:** about 3600 plants per hectare

**Yield per hectare:** 110 quintals

**Type of soil:** clay loam with good structure

**Altitude:** 50 meters above sea level

**Harvest time:** from late august to mid-september

**Winemaking:** soft grape pressing, fermentation in stainless steel tanks at controlled temperature.

**Aging:** in stainless steel tanks and in bottle.

**Bottle capacity:** cl 75

**Service temperature:** 8-10°C

**First vintage of production:** 2005

## TASTING NOTES

**Color:** pale straw yellow.

**On the nose:** fragrances of yellow flowers, white melon and apple.

**Taste:** reflects the aromatic notes perceived on the nose. Fruity and citrusy taste with savory and fresh notes.





# I Versi Rosè

Rosè - IGT Terre Siciliane

Versi Rosè is a captivating wine thanks to its pale pink nuance and its delicate bouquet, releasing aromas of exotic fruit and spices. On the palate, it displays a pleasant feel of freshness and saltiness that best matches rich aperitifs and tasty dinners.

**Appellation:** IGT Terre Siciliane

**Training system:** counter-espalier with Guyot pruning

**Planting density:** about 3600 plants per hectare

**Yield per hectare:** 100 quintals

**Type of soil:** medium-textured

**Altitude:** 100-200 meters above sea level

**Harvest time:** from late august

**Winemaking:** 12 hours of cold soak on the skins followed by white vinification process at controlled temperature.

**Aging:** in stainless steel tanks and in bottle

**Bottle capacity:** cl 75

**Service temperature:** 8-10 °C

**First vintage of production:** 2004

**TASTING NOTES**

**Color:** pale pink

**On the nose:** its bouquet reveals aromas of exotic fruits and spices.

**Taste:** the palate reveals pleasant fresh and savory sensations.





# I Versi Rosso

Red - IGT Terre Siciliane

Warm ruby in colour, its aroma combines notes of red fruit, typical of indigenous varieties, with spicier ones deriving from international varieties. On the palate, this blend offers a fresh, round and full-bodied sip. A captivating wine with a young character that meets consumers' taste with ease.

**Appellation:** IGT Terre Siciliane

**Training system:** Counter-espalier with spurred cordon pruning

**Planting density:** 4600 plants per hectare

**Yield per hectare:** 100 quintals

**Type of soil:** clay loam with good presence of limestone

**Altitude:** 200 metres above sea level

**Harvest time:** mid-late august

**Winemaking:** cold soak of grapes for 8 days at controlled temperature.

**Aging:** in stainless steel tanks and in bottle.

**Bottle capacity:** cl 75

**Service temperature:** 14-16 °C

**First vintage of production:** 2005

## TASTING NOTES

**Color:** warm ruby red with violet highlights.

**On the nose:** fruity notes of blackberry, raspberry cherry and black cherry stand out.

**Taste:** a fresh, round and full-bodied sip supported by a good level of acidity.



# Evolving Sicily





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