

HAND MADE

Only grapes and hands.
Nothing added,
nothing taken away

Altrimenti, my "house wine", is born from the ancient Sicilian tradition of perpetual aging.

It showcases both the character and the extraordinary aging potential of Inzolia—the variety most deeply rooted in Menfi's identity.

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WHY ALTRIMENTI

Altrimenti means "otherwise"—it represents a different path, tied to a vanishing tradition.

A single barrel, started in 2012 and left to evolve through time, from which only rare, limited bottlings are ever released.




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Altrimenti

Vino Perpetuo #4

TASTING PROFILE

	COLOR	Bright amber
	AROMAS	A rich tapestry of apricot, quince, and orange peel, layered with dried figs and nuts. Exotic notes of turmeric and ginger are lifted by refreshing menthol and sharp iodine nuances
	PALATE	Broad, savory and textured; it shows a saline core and a refined tannic finish that echoes its long evolution

WINEMAKING

- Harvest: manual picking, mid-September
- Spontaneous fermentation in stainless steel tanks
- Perpetual aging in a single 500-liter oak barrel. The topping up occurs once a year, never exceeding 30%
- Bottling: The wine is manually drawn and bottled directly from the cask, without filtration or corrections ensuring the lees remain undisturbed.

TECHNICAL DATA

Grapes	100% Inzolia	Alcohol	14%
Vineyard	Tenuta Belicello, Vigna Dietro le Case	Production	300 hand-numbered bottles
Soils	Calcareous clay soils, rich in volcanic sediments	Aging potential	8–20+ years

STRUCTURE

BODY	ACIDITY	SALINITY	COMPLEXITY
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FOOD PAIRING

A contemplative wine, perfect with blue and long-aged cheeses, tuna bottarga, and foie gras. It also excels with spicy cuisines and traditional Sicilian sweet-and-sour dishes.

ALTRIMENTI AT A GLANCE

- ★ A WINE SHAPED BY TIME, MEMORY AND PATIENCE: OXIDATIVE, UNFILTERED, AND PROFOUNDLY SICILIAN