



CATALOGO AZIENDALE 2020

Fondo Antico S.r.l. Società Agricola

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Codice Fiscale e Partita Iva IT01879040812



MEMORIE

“Memorie: once upon ago...every family had his wine barrel and the rosé wine was a food; a symbol of celebration”.It introduces itself as a wine aged in barrel, a wine full of stories....

The Nero d'Avola emerges with its delicate varietal notes, cherry and blueberries; long and sapid tasting, and involving body from a long aging in barrel.

Type: Rosé

Denomination: IGT Sicilia

Grape: Nero d'Avola

Trellis System: Espalier, Guyot

Vinification: Skin maceration for few hours,
fermentation in barrel

Refinement: 12 months in barrel

Alcoholic proof: 12,5% by volume

Bottle capacity: 75 cl.

Food pairings: because of his acidity and body
it is perfect match with champagne meal. We
suggest drink it with shellfish; but also faith
fish as salmon, risottos, fresh past with truffles.
At the and of the meal great with blue cheese.

Serving temperature: 54 – 58 °F/ 12-14°C

Prodotte solo n. 3000 bottiglie



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IL CORO di Fondo Antico

The golden yellow color given by the skins anticipates a wine rich in warm aromatic notes. Scents of apricot, citrus fruits and candied orange can be perceived on the nose. An unusual sensation for a white wine that can remember the power, the charisma and the pleasantness of a grape variety that has always been cultivated in Marsala and harvested when the grapes had the color of the sun.

Type: White

Denomination: IGT Sicily

Grape: Grillo

Trellis System: Espalier with Guyot pruning

Vinification: fermentation on the skins in temperature-controlled stainless steel tanks

Refinement Stainless steel tanks for six months.

Bottle capacity: 75 cl.

Alcohol: 13,5% vol.

Food pairings: Its fruity and spicy bouquet, along with its body make it a very special wine to drink with meals or even during a break... with aged cheeses, honey, jams, onions, game, etc..

Serving temperature: 50 – 54 °F/ 10-12°C

Total production: 3,000 bottles



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BACCADORO

Like the reflection of the sun on lemons, smelling like an orange blossom in bloom, like freshly picked citrus. In this sea of intensity, its freshness makes a sharp contrast. Reminds you of the strange fieriness of Sicilians, so... sweet.

Type: White dessert wine from partially dried

grapes - Passito

Appellation: IGT Terre Siciliane

Grapes: Grillo and Zibibbo

Vinification: Cold maceration on the skins for 12 hours. Fermentation at controlled temperature and ageing in stainless steel tanks

Ageing: In the bottle

Alcohol: 12% vol.

Bottle capacity: 50 cl.

Food pairings: Delicious with desserts from traditional cuisine. A must try with almond pastries, dried figs, candied oranges

Serving temperature: 50-54 °F / 10-12

°C



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GRILLO PARLANTE

It is a bright and lively wine, a pale yellow with greenish reflections. Its bouquet combines the delicacy of flowers with the sweetness of white fruits, giving voice to the Grillo Parlante (litt. “talking cricket”, i.e. Pinocchio’s Jiminy Cricket) and disclosing the flavors of the Grillo cultivar. To the palate it is fresh and pleasantly tasty. Its finesse and balance show a perfect compromise between acidity and ripeness of the fruit.

Type: White

Appellation: DOC Sicilia

Grapes: Grillo

Training System: Espalier with Guyot pruning

Vinification: Soft pressing of hand-harvested whole grapes, vinification in temperature-controlled stainless steel tanks

Ageing: in stainless steel tanks and in the bottle

Alcohol: 13.5% vol.

Bottle capacity: 75 cl.

Food pairings: It suits very well both raw and cooked fish, especially when the fish is salt-baked or cooked simply with fresh herbs. Excellent as an aperitif, it is a wide-ranging wine that can match different... tables.

Serving temperature: 46-50 °F / 8-10 °C



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BELLO MIO

“Bello mio” is the name of a fragrant wine, exuberant and at the same time naive and delicate with its orange blossoms’ scents.

Type: White wine

Denomination: IGT Terre Siciliane

Grapes: Zibibbo

Vintage: 2018

Trellis System: Free cordon

Vinification: Soft pressing of hand-harvested whole grapes, vinification in temperature-controlled stainless steel tanks

Ageing: in stainless steel tanks and in the bottle

Alcohol: 12% vol.

Bottle capacity: 75 cl.

Food pairings: It is a fun wine to drink for the aperitif as to accompany rich salads, shellfish and fish; these are the most appropriate combinations.

Serving temperature: 46-50 °F / 8-10 °C



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LUMIÈRE

Chardonnay is an ancient grape variety of undisputed elegance: its typical scents of vanilla, banana and tobacco go along with the more refreshing notes of orange blossom, figs, spices. The mouth is full, long, with a savory finish given by the land. We cultivate it on calcareous hills that reflect the light and the glow of the sun, elements to which the name of our Chardonnay is dedicated. It is an excellent wine for an aperitif and goes well with fish, meat and vegetables alike. To enhance its flavor characteristics, we suggest you pair it with dishes having aromatic notes of citrus or exotic fruits.

Type: White

Appellation: DOC Sicilia

Grapes: Chardonnay

Vinification: Soft pressing of the grapes after cooling, vinification in temperature-controlled stainless steel tanks

Ageing: In stainless steel tanks and bottle

Alcohol: 13% vol.

Bottle capacity: 75 cl.

Food Pairings: Its delicate bouquet and its enveloping mouthfeel make it very enjoyable with fish dishes, as well as red and white meat. It is also very good for aperitif with vegetable appetizers

Serving temperature: 46-50 °F / 8-10 °C



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APRILE

A prelude to summer, with the graceful tones of spring. Nero d'Avola grapes give the nose the characteristic aroma of cherry that pops up in the mouth along with the freshness given by this grape variety and by the low alcoholic content. It may be a very good alternative to white wine as its bouquet goes well with the flavors and scents from the Mediterranean and its acidity can counterbalance fish with high fat content.

Type: Rosé

Appellation: DOC Sicilia

Grapes: Nero d'Avola

Vinification: 12 hours of cold maceration on the skins followed by white vinification at controlled temperatures

Ageing: In stainless steel tanks and bottle

Alcohol: 12.5% vol.

Bottle capacity: 75 cl.

Food pairings: It is an ideal dinner-opener: it is a pleasure to see it in a glass, to smell its fragrances of pomegranate and flowers and then to recognise them on the palate. Pairings with crustaceans are interesting.

Serving temperature:

50-54 °F / 10 -12 °C



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NENE'

Nero d'Avola, Sicily's ubiquitous grape variety, exists in the island with so many biotypes, versions, features and interpretations that is really difficult to outline a single profile. Since this is a very elegant variety, one that knows very well the environment where it thrives, denying it the space it deserves would mean missing a central figure from our culture. We grow it at 200 meters above sea level on a fresh soil, with a fair amount of limestone and sand. This is how we got a leafy Nero d'Avola vine with juicy violet-shaded berries. The resulting wine is called Nenè, like the protagonist of the story "Il Mare Colore Del Vino" by Leonardo Sciascia. Long lasting, fresh and fruity with strong hints of cherry and red fruits. In our opinion, it is so pleasant to drink that we have worked to make it a resourceful all-rounder that goes well with both meat and fish, especially if enriched with Mediterranean spices. Since it is a red wine, it is also made to cleanse the palate and make it ready for another bite... and another sip.

Type: Red wine

Denomination: DOC Sicilia

Grapes: Nero d'Avola

Trellis System: Espalier, counter-espalier

Vinification: controlled temperature
maceration for 10/12 days in wide stainless
steel vats at a controlled temperature

Refinement: in stainless steel tanks and in
bottles

Alcohol: 13,5% by Volume

Bottle capacity: 75 cl

Food pairings: Good to enjoy with "its"
Risotto al Nero D'Avola and cloves. Greatly
matching grilled meat and medium-aged
cheeses. Pleasant with fishes and couscous. To
sample with ancient dishes like roasted tuna
with onions and mint.

Serving temperature: 60 – 65 °F/ 16-18°C



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PER TE

“Per te” is a wine dedicated to Sicily and its wine heritage, whose Perricone is an ancient expression. It is great to have him with us with its mediterranean scents and wrap body.

Type: Red wine

Denomination: IGT Terre Siciliane

Grapes: Perricone

Trellis System: Free Cordon

Vinification: controlled temperature
maceration for 10/12 days in wide stainless
steel vats at a controlled temperature

Refinement: in stainless steel tanks and in
bottles

Alcohol: 12,5% by Volume

Bottle capacity: 75 cl

Food pairings: a glass of Perricone can
join us at any time. With scents ranging
from berries to smoky notes and a bit
wild, it goes great with the game, with all
meat and recalls the scents of
Mediterranean cuisine combining
vegetables and oily fish.

Serving temperature: 60 – 65 °F/ 16-18°C



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LE CLAY

Syrah is one of the grape variety that well preserves its aromatic characteristics in warm climates. Syrah gives life to structured wines, with good colors and flavor. In the soil, where it is grown, there is a percentage of clay. It acts as a water reserve and this enables the fruit to reach its full maturity. We dedicated the name of our Syrah, Le Clay, to the clay soil on which our vineyards are located. It does not have an overly rude character but it is deep to the nose, with hints of berries and pepper and with balsamic notes. It is round in the mouth, where the fruits appear again, and has a good drinkability.

Type: Red

Appellation: DOC Sicily

Grape: Syrah

Vinification: Maceration on the skins in temperature-controlled steel vats for 10 days

Ageing: In stainless steel and bottle

Alcohol: 14 % vol.

Bottle capacity: 75 cl.

Food pairings: It shows great affinity with game and mushrooms. When poured in a broth or soup, it enhances fragrance and flavors. It is also suitable to drink with appetizers.

Serving temperature:

60-65 °F / 16-18 °C



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I VERSI BIANCO

This cheerful young wine, made to be kept ready at all times, stems from the interplay of three ancient Sicilian grape varieties, Grillo, Insolia and Grecanico, blended together with a simple process that respects their identities.

Type: White wine

Denomination: IGT Terre Siciliane

Trellis System: Espalier, counter-espalier (Guyot).

Vinification: controlled temperature
soft pressing of the entire grapes, in
stainless steel tanks

Refinement: in stainless steel tanks and
in bottle.

Alcoholic proof: 13% by Volume

Bottle capacity: 75 cl.

Food pairings: This fresh and pleasant wine
goes well with fish as well as white meat,
vegetables and cheeses.

Serving temperature: 46 – 50 °F/ 8-10
°C



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I VERSI ROSE'

Versi Rosè is a rosé wine made from particularly fresh and graceful Merlot grapes that, when processed at the right temperature, release a range of flavors from exotic fruits to spices. For aperitif, dinner or just a snack, it can become a creative and pleasant memory of a fine encounter of food, wine and fantasy.

Type: Rosè wine

Denomination: IGT Terre Siciliane

Trellis System: Espalier, counter-espalier (Guyot).

Vinification: controlled temperature
soft pressing of the entire grapes, in
stainless steel tanks

Refinement: in stainless steel tanks
and in bottle.

Alcoholic proof: 12.5% by Volume

Bottle capacity: 75 cl.

Food pairings: It is an ideal dinner-opener:
it is a pleasure to see it in a glass, to smell
its fragrances of exotic fruits and flowers
and then
to recognise them on the palate. Pairings
with
crustaceans are interesting.

Serving temperature: 46 – 50 °F/ 8-
10 °C



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I VERSI ROSSO

As fresh to the palate as it is to the nose, this medium structured wine from a blend of Nero d'Avola, Merlot and Syrah will soon become the joyful companion of your meals.

Type: Red wine

Denomination: IGT Terre Siciliane

Trellis System: Espalier, counter-espalier

Vinification: controlled temperature maceration for 8 days in wide stainless steel vats at a controlled temperature

Refinement: in stainless steel tanks and in bottles

Alcoholic proof: 13,5% by Volume

Bottle capacity: 75 cl.

Food Pairings: Delicate but with personality, it matches well cold cuts, cheeses, rustic dishes and traditionally red meats.

Serving temperature: 60 – 65 °F / 16-18°C



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