



RICALKATA

AZIENDA AGRICOLA

“Inside each bottle there is a history”

Ricalkata farm is located on the hills of Salemi area, in the western part of Sicily, there, the brothers D'Amico, have fulfilled their dream: producing their family wine, in respect of the tradition, culture and wines of their home land. With this purpose the Ricalkata wines are produced, in line with the rhythm of nature; they tell the character and the history of a millenary viticulture.

“Wines of passion rich”

Each single moment for Vita and her brother Nicola is dedicated to their vineyard. The wine that they produce is just like Sicily: with a strong character, determinate and passionate.



NEBRIS

GRILLO SICILIA DOC

Straw yellow color with floral and fruity notes typical of the Mediterranean, the good balance and a strong acidity.

PRODUCTION AREA : Salemi (TP) - Western Sicily.

GRAPE VARIETY: Grillo 100%..

VINEYARD MANAGEMENT: The vineyards are treated with integrated defense techniques as to control parasites attacks and fungal infections. The technicians of the firm have studied a specific agronomic treatment for any single grape variety, applying the method of grapes thinning in period of good production and irrigation in dry seasons.

ALTITUDE: 250 mt. a.s.l.

TYPE OF SOIL: Clayey soil with a strong limestone presence and rich in skeleton

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 3600 plants/ha.

PLANTING TIME: 2009.

HARVEST PERIOD: End of August, starting of September

YIELD PER HA: 80 ql.

HARVEST: Manual, at full maturity

VINIFICATION: De-stemming and fermentation at 18°C in stainless steel.

ALCOHOL: 12,5% vol

SERVING TEMPERATURE: 8-10°C.

SERVING SUGGESTIONS: It goes with fish and shellfish dishes.

Varietali

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IMENÈ

CATARRATTO SICILIA DOC

Straw yellow color with vegetable and herbal notes, with a full and harmonious taste with a slightly bitter aftertaste.

PRODUCTION AREA : Salemi (TP) - Western Sicily.

GRAPE VARIETY: Catarratto 100%..

VINEYARD MANAGEMENT: The vineyards are treated with integrated defense techniques as to control parasites attacks and fungal infections. The technicians of the firm have studied a specific agronomic treatment for any single grape variety, applying the method of grapes thinning in period of good production and irrigation in dry seasons.

ALTITUDE: 250 mt. a.s.l.

TYPE OF SOIL: Clayey soil with a strong limestone presence and rich in skeleton

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 3600 plants/ha.

PLANTING TIME: 2009.

HARVEST PERIOD: End of August, starting of September

YIELD PER HA: 80 ql.

HARVEST: Manual, at full maturity

VINIFICATION: De-stemming and fermentation at 18°C in stainless steel.

ALCOHOL: 12% vol

SERVING TEMPERATURE: 8-10°C.

SERVING SUGGESTIONS: It goes with fish and shellfish dishes.

Varietali

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EVANTE

ZIBIBBO SICILIA DOC

Straw yellow color with vegetable and herbal notes, with a full and harmonious taste with a slightly bitter aftertaste.

PRODUCTION AREA : Salemi (TP) - Western Sicily.

GRAPE VARIETY: Zibibbo 100%..

VINEYARD MANAGEMENT: The vineyards are treated with integrated defense techniques as to control parasites attacks and fungal infections. The technicians of the firm have studied a specific agronomic treatment for any single grape variety, applying the method of grapes thinning in period of good production and irrigation in dry seasons.

ALTITUDE: 250 mt. a.s.l.

TYPE OF SOIL: Clayey soil with a strong limestone presence and rich in skeleton

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 3600 plants/ha.

PLANTING TIME: 2009.

HARVEST PERIOD: End of August

YIELD PER HA: 80 ql.

HARVEST: Manual, at full maturity

VINIFICATION: De-stemming and fermentation at 18°C in stainless steel.

ALCOHOL: 13% vol

SERVING TEMPERATURE: 8-10°C.

SERVING SUGGESTIONS: It goes with fish and shellfish dishes.

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TÌADE

NERO D'AVOLA SICILIA DOC

Wine with an intense red color with hints of cherry, plum and herbs, with a full well-balanced taste and lively tannins.

PRODUCTION AREA : Salemi (TP) - Western Sicily.

GRAPE VARIETY: Nero d'Avola 100%.

VINEYARD MANAGEMENT: The vineyards are treated with integrated defense techniques as to control parasites attacks and fungal infections. The technicians of the firm have studied a specific agronomic treatment for any single grape variety, applying the method of grapes thinning in period of good production and irrigation in dry seasons.

ALTITUDE: 250 mt. a.s.l.

TYPE OF SOIL: Clayey soil with a strong limestone presence.

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 3600 plants/ha.

PLANTING TIME: 2009.

HARVEST PERIOD: End of August, starting of September

YIELD PER HA: 80 ql.

HARVEST: Manual, at full maturity

VINIFICATION: Stripping and fermentation with the skins 6/8 days (23-25°C) in stainless steel

AGING: 16 months in stainless steel

ALCOHOL: 13,5% vol

SERVING TEMPERATURE: 16-18°C.

SERVING SUGGESTIONS: Perfect with preparation of vegetables, roast meat, game, medium and well-aged cheeses.

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KÒMOS

SYRAH SICILIA DOC

Wine with an intense red color, with hints of red fruits and berries, accompanied by spicy notes, the strong and austere taste, from the large structure and excellent persistence.

PRODUCTION AREA : Salemi (TP) - Western Sicily.

GRAPE VARIETY: Syrah 100%.

VINEYARD MANAGEMENT: The vineyards are treated with integrated defense techniques as to control parasites attacks and fungal infections. The technicians of the firm have studied a specific agronomic treatment for any single grape variety, applying the method of grapes thinning in period of good production and irrigation in dry seasons.

ALTITUDE: 300 mt. a.s.l.

TYPE OF SOIL: Clayey soil with a strong limestone presence.

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 3800 plants/ha.

PLANTING TIME: 1998.

HARVEST PERIOD: End of August, starting of September

YIELD PER HA: 70 ql.

HARVEST: Manual, at full maturity

VINIFICATION: Stripping and fermentation with the skins 6/8 days (23-25°C) in stainless steel

AGING: 16 months in stainless steel

ALCOHOL: 13,5% vol

SERVING TEMPERATURE: 16-18°C.

SERVING SUGGESTIONS: Perfect with preparation of meat dishes, roasts, game, medium and mature cheeses.

Varietali

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RICALKATA

AZIENDA AGRICOLA

*RISIRA "di sera" al tramonto,
al baglio Ricalkata, seduti a
guardare il sole che si spegne nel
mare tra Favignana e Levanzo, e
tra le mani un calice di "RISIRA".*



RISIRA

SHIRAZ SICILIA DOC

Wine with an intense red color, with hints of red fruits and berries, accompanied by spicy notes, the strong and austere taste, from the large structure and excellent persistence.

PRODUCTION AREA : Salemi (TP) - Western Sicily.

GRAPE VARIETY: Syrah 100%.

VINEYARD MANAGEMENT: The vineyards are treated with integrated defense techniques as to control parasites attacks and fungal infections. The technicians of the firm have studied a specific agronomic treatment for any single grape variety, applying the method of grapes thinning in period of good production and irrigation in dry seasons.

ALTITUDE: 300 mt. a.s.l.

TYPE OF SOIL: Clayey soil with a strong limestone presence.

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 4500 plants/ha.

PLANTING TIME: 1998.

HARVEST PERIOD: End of August, starting of September

YIELD PER HA: 60 ql.

HARVEST: Manual, at full maturity

VINIFICATION: Stripping and fermentation with the skins 6/8 days (23-25°C) in stainless steel

AGING: 16 months in stainless steel

ALCOHOL: 14% vol

SERVING TEMPERATURE: 16-18°C.

SERVING SUGGESTIONS: Perfect with preparation of meat dishes, roasts, game, medium and mature cheeses.

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