

TUTTO



LAMORESCA

San Michele di Ganzaria, Sicilia

Filippo Rizzo's farm can be found hidden amongst the rolling hills of Sicily's rugged interior, the only reference point being the peak of Etna peering over the hills, somewhere in the distance.

Filippo grew up in the closest village to here, San Michele di Ganzaria and having run restaurants overseas, in 2000 he returned home to purchase a small piece of land home to an ancient variety of olives that gives the farm its name. Today he farms a total of five hectares of vines, planted amongst twenty five hectares of olive groves, prickly pear, fruit and almond trees over four hundred metres above sea level. The elevation results in large differences between daytime and nighttime temperatures—a real boon in this typically Mediterranean climate.

The vineyards are planted over clay, sandstone and silex and have been worked organically from the outset. This is a farm where biodiversity is truly cherished and in recent years, Filippo has begun replanting forests of carob, eucalyptus and ginesta next to the vines. Believing that good wine is made in the vines, in the cantina Filippo's work is decidedly unfussy, resulting in pure, rustic and nourishing wines which speak loudly of Sicily.

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LAMORESCA ROSSO
2023

A blend of Nero d'Avola and Frappato from vines planted over sandstone and clay, high in the hills outside San Michele di Ganzaria. The former was fermented on the skins for two months, then aged in old wooden casks for just over a year, whilst the latter spent around a week on the skins and was aged in concrete. The two were the blended to produce a wine that is a little more compact and elegant than previous vintages, its southern fruit and bitter herbs framed by some neat tannins, making it a wonderful companion for the rustic dishes of Sicily's interior.