TUTTO



BARRACO

Marsala, Sicilia

Nino Barraco has been instrumental in rewriting the story of wine in Marsala.

Nino took over his family's vineyards in 2004 and from the outset he has done things differently, working organically, focussing on the native grapes of his Western Sicily and producing single vineyard wines in the hope of showing others the region's true potential.

He has spent the past few decades acquiring small parcels and now farms a total of twenty hectares of vines spread along the coast north and south of Marsala. Nino's work is tireless and he can usually be found driving his beat up Fiat through the dunes to check on his vines. There he works organically and with a great respect for nature.

In the cantina his aim is simply to guide the wine from vineyard to glass. Whilst the majority of his wines are bottled the year after harvest, in his parent's garage Nino has embarked on a project to rediscover the Marsala of old. Here, old casks of various sizes hold oxidative wines in various stages of evolution. They are left to age for up to a decade, producing highly concentrated wines of astounding length and complexity.

Nino's wines possess an uncanny sense of place. Salty, sunkissed and radiant, they are as Nino says, the sea in a glass.

BARRACO Marsala, Sicilia

LE DAME *2021*

This special bottling of Grillo sees Nino going back to his roots. His very first wine was raised in glass demijohns and he has often said he considers it to be one of the best wines he's ever made. The fruit here comes from thirty year old vines near his cantina planted over calcareous soils. The grapes are pressed directly and fermentation and ageing takes place in the glass vessels, where the wine rests for nine months. The result is a Grillo unlike any other we have tried. Compact and elegant, it is a wine of great clarity and focus, with an intense, salty mineral and pithy citrus at its core. Available only in magnum in tiny quantities, this is a real collectors item for lovers of Nino's wine.