

Marilena Barbera

Sicily

Menfi, Italy



In the sea side town of Menfi, where the Belice River naturally flows into the deep blue Mediterranean Sea, in the South-western part of Sicily is where you will find Marilena Barbera. Menfi is a hidden paradise: sandy dunes, dwarf palms, wild anise, rich culture, bright sunshine and a fresh cooling breeze. Proprietor and winemaker Marilena Barbera was reared in this garden of Eden, her family has been grape producers for three generations. She is a passionate woman, commitment to a sustainable viticulture that thoroughly respects the natural environment where she live and works with her family and her many, many dogs.



While she still grows the grapes that her father chose, Marilena embraces the regions grape varieties with vigor: Inzolia, Grillo, Perricone,

Nerello, Alicante and Nero d'Avola, these are hers. Marilena Barbera's white wines tend to have an unmatched vibrant, zestful salinity. The mild winters and warm dry summers paired with the intense temperature ranges between night and day impart tasty ripe berries with a touch of sweetness which smell of the land and sea. Marilena uses only indigenous yeast for fermentation- selected and reproduced in the vineyards. The wines do not contain GMO and have very low levels of sulfites. No tricks, no illusions.

Marilena Barbera . Contrada Torrenova S.P. 79 . 92013 Menfi (Agrigento) Italia
info@cantinebarbera.it . www.cantinebarbera.it



Marilena Barbera

Sicily

Inzolia

Menfi, Italy



Inzolia is primarily a native Sicilian grape variety. Marilena Barbera's is a prime example of how delicious it can be when grown properly and made under a focused eye. From the La Costa vineyard in the Belice Valley, this wine has pleasant aromas of fresh blossoms, well balanced with a satisfying amount of natural acidity. It is no wonder that Gambero Rosso awarded it 2 glasses.



100% Inzolia

Stainless steel

12.5 % alcohol

12/750 ml. case

1500 cases produced

Acknowledgments:

Gambero Rosso: 2 bicchieri

Wine Spectator: Top Value

Wine Enthusiast: 87pts.

The luminous straw yellow color reflects a greenish hue when the light is just right. The fresh and charming bouquet with scents of white pear, broom and almond blossoms is an olfactory dream. On the palate it is well balanced with a charming acidity, citrus and a slice of white ripe fruit on the finish. A pleasure to drink.

Marilena Barbera's Inzolia is delightful with Antipasti. Tender fried white fish and juicy mussels were made to be enjoyed with Inzolia. Or try fresh seafood spaghetti or a simple salads with oranges and fresh local greens.



Marilena Barbera

Sicily

Inzolia

Menfi, Italy

Wine	: Inzolia
Appellation	: DOC Sicilia
Grape varieties	: 100% Inzolia
Area of origin	: The Belice Valley, Menfi
Age of vines	: 6 years
Altitude	: 80 meters above sea level
Soil	: Alluvial soil made by clay banks
Harvest	: First half of September
Yield per hectare	: 8.5 tons
Vinification	: 3 months in stainless steel tanks
Production	: 18,000 bottles
Color	: Golden straw with a ting of green
Bouquet	: Fresh pear and almonds blossoms
Taste	: Balanced- citrus and white fruit
Alcohol	: 12 - 12.5%
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml

Suggested retail price: _____



Marilena Barbera

La Bambina Nero d'Avola Rosato



100% Nero d'Avola

Stainless steel
12 - 12.5 % alcohol
12/750 ml. case
500 cases produced

Acknowledgments:
Gambero Rosso: 2 bicchieri
Wine Enthusiast: 86pts.

La Bambina Rosato is dedicated to strong women. It is a celebration of their power and energy, their tireless motivation in fighting for their beliefs, and their talent for problem solving despite difficulties and complications. La Bambina is Marilena's baby- is a pleasant expression of Nero d'Avola grapes, harvested at night to preserve its freshest delicate aromas.

Its color is a pale delicate copper, with a touch of salmon rose. To the nose, fresh and charming scents of wisteria blossoms merge into fruity tones of wild strawberries, watermelon and citrus skin. On the palate it is fresh and well balanced, with a pleasant and long lasting finish.

Marilena Barbera's La Bambina Rosato is a versatile wine. Try it as an "aperitivo" with peanuts and pistachios. It's fab with rice salads, grilled vegetables, soft cheeses and fish. Marilena's favorite combination: Sushi.

Sicily

Menfi, Italy



Marilena Barbera

Sicily

La Bambina Nero d'Avola Rosato

Menfi, Italy

Wine	: La Bambina Rosato
Appellation	: DOC Sicilia
Grape varieties	: 100% Nero d'Avola
Area of origin	: the Belice Valley, Menfi
Age of vines	: 6 years
Altitude	: 80 meters above sea level
Soil	: Alluvial soil made by clay banks
Harvest	: First half of September
Yield per hectare	:
Vinification	: 3 months in stainless steel tanks
Production	: 6,000 bottles
Color	: pale copper color, with a touch of salmon rose.
Bouquet	: wisteria blossoms merge into fruity tones of wild strawberries, watermelon and citrus skin.
Taste	: Balanced and long with tastes of strawberries and melon
Alcohol	: 12 - 12.5%
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml

Suggested retail price: _____



Marilena Barbera

Nero d'Avola doc Sicilia

Sicily

Menfi, Italy



Sensual and gentle like an intriguing young lady, Marilena Barbera's Nero d'Avola smells of the tropical winds, Sicilian spices and the Mediterranean Sea. Thanks to mild springs and warm summers, the grapes develop a delicious concentration, a rich and intense body and ripe fruitiness that is well balanced by its fresh acidity.



100% Nero d'Avola

Stainless steel

13 - 13.5 % alcohol

12/750 ml. case

1660 case produced

Typical hot Sicilian summers are not so common in Menfi. Here, the fresh sea breeze creates a microcosm that is perfect for grape growing. This is why the grapes are never too ripe nor too sweet, and grant the wine a vibrant, unique personality.

Acknowledgments:
Gambero Rosso: 2 bicchieri
Wine Spectator: Top Value
Wine Enthusiast: 87pts.
Food & Wine Mag: 89 pts.
Decanter: 3 stars

Marilena Barbera's Nero d'Avola has a brilliant ruby red color with a touch of violet; its bouquet shows marine and spicy perfumes, with notes of fully ripe watermelon. On the palate it is fragrant and full, with soft and velvety tannins.

Taste it with the Sicilian favorite Timballo di Anelletti, fresh tuna fish Aeolian style or Veal meatloaf and some Sicilian Pecorino made from sheep's milk.



Marilena Barbera

Sicily

Nero d'Avola

Menfi, Italy

Wine	: Nero d'Avola
Appellation	: DOC Scilia
Grape varieties	: 100% Nero d'Avola
Area of origin	: The Belice Valley's micro-climate: Dominant breezes blow from the ocean, this constant flow freshens the air temperature during the summer and helps prevent humidity stagnation, especially at night.
Age of vines	: 21 years
Altitude	: 80 meters above sea level
Soil	: Alluvial soil made by clay banks
Harvest	: First half of September
Yield per hectare	: 8 tons
Vinification	: 5 months in stainless steel tanks, 3 months in bottle
Production	: 20,000 bottles
Color	: Brilliant ruby red with violet
Bouquet	: marine and spicy perfumes, with notes of fully ripe watermelon
Taste	: Fragrant and full, with soft and velvety tannins
Alcohol	: 13 - 13.5%
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml

Suggested retail price: _____

Marilena Barbera

Coste al Vento Grillo IGT Sicilia

Sicily

Menfi, Italy



100% Grillo

Stainless steel
12.5 – 13 % alcohol
12/750 ml. case
300 case produced

‘Coste al Vento’, Sicilian for hillside to wind is the perfect title for Marilena Barbera’s single vineyard Grillo. Grown in a low-impact method in the mineral rich rolling hills of Menfi, a stones throw away from the Strait of Sicily. Here the upper-level westerly winds retreat northward in the summer and produce warm and dry weather with light winds, creating a ideal growing situation for grape growing. Marilena Barbera’s native Grillo categorically embodies the land in which it is grown.

Fully ripe and expressive fruits meld with the minerality of the rich Sicilian soil and the saltiness of the fair ocean breeze to create a complex white wine of distinguishing taste and a vibrant straw color. Hints of grapefruit, pineapple, meadow nettle and wild herbs add layers of intricacy.

Aside from being a deliciously sipper best enjoyed with friends over chatter- Marilena Barbera’s Coste al Vento Grillo pairs fabulously with everything from Fondue to fish to white meats on the grill. It is often locally served to accompany Sicilian cheeses such as Tuma and Ragusano.



Marilena Barbera

Sicily

Coste al Vento Grillo IGT Sicilia

Menfi, Italy

Wine	: Coste al Vento Grillo IGT Sicilia
Appellation	: IGT Sicilia
Grape varieties	: 100% Grillo
Area of origin	: Menfi
Age of vines	: 15 years average
Altitude	: 80 meters above sea level
Soil	: Red soil of a medium texture, rich in minerals
Harvest	: September
Yield per hectare	: 6 tons
Vinification	: 30% of the must is macerated and fermented in the skins with indigenous yeasts. 70% of the grapes are soft pressed and decanted at a cold temperature. Refined 4 months in stainless steel tanks.
Production	: 3,600 bottles
Color	: Bright straw yellow
Bouquet	: White ripe fruit, tropical and grapefruit notes with a touch of flora
Taste	: Fresh and fruity palate with minerals and spice.
Alcohol	: 12.5 - 13%
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml

Suggested retail price: _____



Marilena Barbera

Dietro le Case Inzolia doc Menfi

Sicily

Menfi, Italy



100% Inzolia

Stainless steel

13 - 13.5 % alcohol

12/750 ml. case

290 cases produced

Acknowledgments:

Gambero Rosso: 2 bicchieri

‘Dietro le case’ Inzolia- ‘behind the houses’ gets its name from the small beautiful vineyard was hand planted by Marilena’s father back in the 1920’s. The property, Tenuta Belicello, was a wedding gift from Marilena’s grandmother’s family. The Inzolia plantings have adapted to the soil and climate over the past 90 years, slowly and naturally modifying themselves to become different than the last- much like the family that has artfully farmed them. E pluribus unum- out of many, one.

Marilena Barbera’s Dietro le Case Inzolia has a rich complex bouquet of white flowers, perfectly ripe melon, yellow clingstone peaches, cedar and a touch of wild thyme. It’s radiant bright strawflower yellow glistens in the glass that possesses a balanced acidity with an intense and mineral taste that is the backbone to this delightful wine. Persistent and pleasantly pleasing.

Get out your clamming rake- this wine is perfect for chowder, as well as many other seaside favorites like shrimp in a light cream over pasta and warm roasted prawns. As for cheese: a local, fresh sheep’s milk cheese pairs most deliciously.



Marilena Barbera

Sicily

Dietro le Case Inzolia doc Menfi

Menfi, Italy

Wine	: Dietro le Case Inzolia doc Menfi
Appellation	: DOC Menfi
Grape varieties	: 100% Inzolia
Area of origin	: Tenuta Belicello Estate, Menfi
Age of vines	: up to 90 years
Altitude	: 80 meters above sea level
Soil	: Calcareous soil with clay and limestone.
Harvest	: September
Yield per hectare	: 7 tons
Vinification	: 5 months in stainless steel tanks
Production	: 6,500 bottles
Color	: Glistening strawflower yellow
Bouquet	: Yellow peach, white flowers, cedar and thyme
Taste	: Rich and complex, smooth with balanced acidity and minerals
Alcohol	: 13 - 13.5%
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml

Suggested retail price: _____

Marilena Barbera

Microcosmo Rosso IGT Sicilia

Sicily

Menfi, Italy



Marilena Barbera's Microcosmo pays homage to the vineyard and all it's goodness, nature working together in perfect harmony. Her approach to interfering with this complex structure is very light handed- only assisting when the situation become dire. Her low-impact methods pay off. The sustainable farm is most health and her wines, especially this Perricone and Nerello Mascalese blend, are always delicious representations of the earth they are cultivated on.



90% Perricone
10% Nerello Mascalese

12 months French oak barrels
6 months in bottle
13 - 13.5 % alcohol
12/750 ml. case
1660 case produced

Acknowledgments:
Gambero Rosso: 2 bicchieri

Microcosmo is a bright and complex treat. Red ripe fruits partner with the enticing balsamic scents of sweet bay-leaf and mellow spices. It is soft and round on the palate making it an easy wine to enjoy. Velvety tannins and a fresh mineral structure facilitate Microcosmo's energetic lingering taste. Always a pleaser.

Want to eat like a Sicilian? Serve Microcosmo with Arancini di riso or other popular street foods or a delicious ragu over ziti. Provola Sfogliata dei Nebrodi, the Sicilian cow milk provolone, would be a grand start.



Marilena Barbera

Sicily

Microcosmo Rosso IGT Sicilia

Menfi, Italy

Wine	: Microcosmo Rosso IGT Sicilia
Appellation	: IGT Sicilia
Grape varieties	: 90 % Perricone, 10% Nerello Mascalese
Area of origin	: Menfi
Age of vines	: 7 years
Altitude	: 80 meters above sea level
Soil	: Alluvial soil with clay fraction
Harvest	: Mid September
Yield per hectare	: 4 tons
Vinification	: Crushed, destemmed, macerated for 2 weeks with the must fermenting in stainless steel tanks. Malolactic fermentation, refined for 12 months in French oak barrels and 6 months in bottle.
Production	: 3,500 bottles
Color	: Bright ruby red
Bouquet	: Red ripe fruit, balsamic scents of sweet bay-leaf and spice.
Taste	: Pleasant, soft, and round red fruits with a mineral structure and a long finish.
Alcohol	: 13 - 13.5%
Bottle	: Bordeaux
Stopper	: Natural cork
Size	: 12/750ml

Suggested retail price: _____