



Artisans of Wine

COMPANY PROFILE

A close-up photograph of a wine bottle neck being poured into a vat of grape skins. The bottle is tilted, and a stream of red wine is pouring out of the neck into a pool of dark, textured grape skins. The background is blurred, showing warm, bokeh light effects.

Passion, Nature and Tradition

Rediscovery of ancient traditions, passion for viticulture and enhancement of Mamertine territory.

A combination of values that originates in Santa Lucia del Mela (Me), in a land rich in history and in Graeco-Roman culture, where Francesco and his family take care of the vineyard with passion, respecting the environment and living the viticulture as a gift handed down for centuries:
a real human heritage.

THE WINERY

Region	Sicily
Address	Contrada Timpanara Santa Lucia del Mela (ME)
Territory	Calcareous and clayey layers of soil on top of the hill named "San Cono"
Altitude	350 m above sea-level
Grape varieties	Nero d'Avola Nocera Nerello Cappuccio Grillo Catarratto Inzolia
Vinification	Terracotta Amphora Tonneaux
Wines	Mamertino Rosso DOC Artemisio Rosso IGP Nauloco Bianco IGP



CONTACTS

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DISCOVERING ANCIENT FLAVOURS



TERRITORY

Cantine Lipari was born in 2014 in Santa Lucia del Mela (Messina), Contrada Timpanara, on a hill called "San Cono" at about 350 metres above sea level, on the slopes of Monti Peloritani and in front of the wonderful horizon of Capo Milazzo and Aeolian Islands.

GRAPE VARIETIES

The wine production takes place on an ancient family's land composed of calcareous and clayey layers of soil, which extends for about 3 hectares. Our Sicilian ancient vines are made of three varieties of red grape plants (Nero d'Avola, Nocera and Nerello Cappuccio) and three varieties of white grape plants (Grillo, Catarratto and Inzolia).

AMPHORAS & THE WINE

AN HISTORY THAT LASTS FOR THOUSANDS OF YEARS

Terracotta amphoras are considered the oldest container used for production, preservation and transport of the wine. This vinification technique has a millennial history that begins in Georgia about 7000 years ago: the must was fermented with the grape skins in terracotta vases, called Kvevri, totally buried into the ground, so that the temperature was steady for all the process of transformation from grape to wine. Also ancient Greeks fermented the must in amphoras, the Pithos, whereas for Romans amphoras were called Dolium.

Terracotta is a natural material, easy and with an added value compared to the wood: terracotta doesn't release aromas and it doesn't modify the organoleptic aspect of wine, preserving the wine identity maximum possible. Moreover, this material is breathable so, during refinement, wines are naturally micro-oxygenated, without human intervention.



**Our wines are handcrafted and natural,
without chemical additives or human
manipulations.**



Artisans of Wine

We produce wines with passion, respecting the environment and living the viticulture as a gift handed down for centuries: a real human heritage.



OUR WINE

ARTISANS OF VINIFICATION

PRODUCTION

Our production process is based on the intention of privilege artisanal techniques of vinification, so that we can obtain great wines of our land, rich in character.

MANUAL HARVESTING OF GRAPES

MACERATION OF GRAPE SKINS INTO THE MUST

NATURAL FERMENTATION IN TERRACOTTA AMPHORA

WINES VINIFICATION IN AMPHORA OR TONNEAUX

REFINEMENT IN GLASS CONTAINERS



Our wines are natural, possible sediments on the bottle bottom indicate the natural evolution of wine.



IGP
TERRE
SICILIANE



VINIFIED IN
AMPHORA

ARTEMISIO

ROSSO

TECHNICAL INFORMATION

Classification	IGP Terre Siciliane
Grape varieties	Nero d'Avola, Nocera, Nerello Cappuccio
Production area	Sicily, Santa Lucia del Mela (Me)
Soil	Clayey / 300-350 m above sea-level
Exposure	Sud / Sud Est
Harvest month	Second ten days of September
Harvest	Manual harvest
Maceration	4 months on grape skins in Terracotta Amphora with frequent pumping over
Vinification	8 months in Terracotta Amphora
Refinement	4 months in Bottle
Alcohol content	13,5 % Vol.
Bottle	e 75 cl.

ORGANOLEPTIC FEATURES

Color	Ruby Red
Bouquet	An elegant olfactory profile with ripe fruit aromas. The wine is clean on the palate, with a great mineral taste and with a long persistence.

NAULOCO

BIANCO

IGP
TERRE
SICILIANE



VINIFIED IN
AMPHORA

TECHNICAL INFORMATION

Classification	IGP Terre Siciliane
Grape varieties	Grillo, Catarratto, Inzolia
Production area	Sicily, Santa Lucia del Mela (Me)
Soil	Calcareous and clayey layers of soil on top of the hill named "San Cono" / 300-350 m above sea-level
Exposure	Sud / Sud Est
Harvest month	Second ten days of September
Harvest	Manual harvest
Maceration	30 days on grape skins in Terracotta Amphora with frequent pumping over
Vinificazione	6 months in Terracotta Amphora
Refinement	Ready-to-drink
Alcohol content	13 % Vol.
Bottle	e 75 cl.

ORGANOLEPTIC FEATURES

Color	Golden yellow
Bouquet	Dried fruit and citrus smells. The wine is dry on the palate, with a pleasant finale.





DOC
MAMERTINO



VINIFIED IN
TONNEAUX

MAMERTINO

ROSSO

TECHNICAL INFORMATION

Classification	Mamertino D.O.C.
Grape varieties	Nero d'Avola, Nocera, Nerello Cappuccio
Production area	Sicily, Santa Lucia del Mela (Me)
Soil	Clayey / 300-350 m above sea-level
Exposure	Sud / Sud Est
Harvest month	Second ten of September
Harvest	Manual harvest
Maceration	At least 6-7 days on grape skins with frequent pumping over
Vinification	7 months in Tonneaux
Refinement	6 months in Bottle
Alcohol content	13,5 % Vol.
Bottle	€ 75 cl.

ORGANOLEPTIC FEATURES

Color	Intense Ruby Red
Bouquet	A deep olfactory profile with ripe fruit aromas. The wine is harmonious and rich in nuances on the palate.



ITINERARIES & TASTINGS

ANCIENT FLAVOURS

A sensorial itinerary discovering our 3 wines labels in combination with typical foods of our territory realised with local ingredients, that evoke Sicilian ancient flavours. A guided tour through the winery and our vineyards, for a relaxing moment surrounded by nature.

ON THE WAYS OF MAMERTINO

A trekking tour by way of Mamertino's typical places: pleasant walks along "colle San Cono", between vineyards and olive groves, combined with the wonderful view of Monti Peloritani, the promontory of Milazzo and Aeolian Islands archipelago.

The itinerary includes the visit of a donkey breeding known for the production of donkey's milk and the visit of the church of Soccorso (a near country) dating back to the XV century with a Baroque style and dedicated to Santa Maria Assunta.

Then you can visit the winery and tasting our 3 wines with typical products of territory.

BY RESERVATION ONLY

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PASSION / NATURE / TRADITION