



SICILIA

ISOLA DI FAVIGNANA



FILomena
SELECTIONS



TERRE DEL FAVONIO

favignana

**“WE ARE SICILIANS, PROUD OF OUR TRADITION
AND OF WHAT OUR LAND CAN PRODUCE.
HENCE OUR COMMITMENT TO RECOVER AND
ENHANCE THE NATIVE VARIETIES OF THE
SICILIAN TERRITORY.”**

Located off the northwestern coast of Sicily between Trapani and Marsala lies the island of Favignana, the largest of the Isole Egadi.

Ginevra La Cavera, who grew up part time on the island, now dedicates her work to her life's dream. Proud of her tradition and capabilities of the Sicilian land, Ginevra is committed to recovering and enhancing native Sicilian varieties.

The farm is run organically with both conviction and passion. They do not use synthetic chemical substances and fertilization is carried out with green manure from field beans and wild plants. They reduce tilling to a minimum, trying to safeguard and increase the balance and biodiversity of the ecosystem and let wild plants grow between crops and at the edges of the fields.

The farm consists of several plots located in the western part of the island of Favignana, for a total of about 50 hectares. The main cultivations are olive trees. They also produce vegetables, aromatic plants, figs, prickly pears, Sicilian black bee honey and eggs from free and happy hens.

The vineyard covers 4 hectares in which 3 native vines suitable for the territory, Grillo, Catarratto and Frappato have been planted.

VARIETIES: GRILLO, CATARRATTO, FRAPPATO



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RACINA DI VENTO

MACERATED WHITE WINE

Grape variety: Grillo

Classificazione: Bianco IGP Terre Siciliane

Vintage: 2021

Altitude: 0 mt s.l.m

Age: 5 years

Collection method: Manual harvest

Harvest: First week of August

In the cellar: Maceration on the skins for 4 days. Spontaneous fermentations from yeasts indigenous people. No intervention on the grapes, no addition of sulfur dioxide or other chemical additives. Aged on the noble lees for at least 10 months. Aged for month of oak. Not less than three months in the bottle.

13.5% vol.



FILOMENA
SELECTIONS



RACINA DI MARE

MACERATED WHITE WINE

Grape variety: Catarratto

Classificazione: Bianco IGP Terre Siciliane

Vintage: 2021

Altitude: 0 mt s.l.m

Age: 5 years

Collection method: Manual harvest

Harvest: First week of August

Production: 1,300

In the cellar: Maceration on the skins for 2 days. Spontaneous fermentation from indigenous yeasts. No intervention on the grapes, no addition of sulfur dioxide or other chemical additives. Aged on the noble lees for at least 10 months. Aged in steel vats, not less than three months in the bottle

12.5% vol.



ROSSO FAVONIO

RED WINE

Grape variety: Frappato

Classificazione: Rosso IGP Terre Siciliane

Vintage: 2021

Altitude: 0 mt s.l.m

Age: 5 years

Collection method: Manual harvest

Harvest: First week of August

In the cellar: Maceration on the skins for 5 days. Spontaneous fermentations from yeasts indigenous people. No intervention on the grapes, no addition of sulfur dioxide and others chemical additives. Aged on the noble lees for at least 10 months. Aged in steel vats, not less than three months in the bottle

13.5% vol.

