



FIRRIATO
Authentic Terroir

WINE TASTINGS | WINE EXPERIENCE | COOKERY COURSES



FIRRIATO WINE EXPERIENCE

It is a wine-sensory journey of excellence in Sicily, the one proposed by Firriato in his Wine Tasting. The experienced wine-lover as well as the neophyte who approaches to wine for the first time, will find - in a setting of pure conviviality - an attentive sommelier who presents Firriato wines and terroir of reference. From the Baglio Soria wine resort located in the Trapani countryside to Cavanera Etna wine resort located on the north, north-east slope of the volcano, included in the Favignana island, winelovers can directly experience in a glass the viticultural estates of Firriato by adhering to one of the guided tastings realised by the winery.

A book full of possibilities that always has the wine as its protagonist to enjoy also in combination with a selection of typical local products, enriching the experience with the pleasure of combining wine and food.





WINE TASTINGS

• Discover Sicily - Firriato's terroirs

 90 minutes

 Wines 6

 euros 20.00

A wine tasting entirely dedicated to six Firriato's wines coming from different terroirs. The tasting invites you to take a complete journey into the sensorial wine universe of Sicily. This tasting passes from the Cavanera Estate on Etna volcano, to the Calamoni Estate on the Favignana island, before finally experience the different terroirs of the Trapani agricultural area, covering a kaleidoscope of soils, microclimates and vine varieties which make this area the most intensely vine-planted area in Europe. "Discover Sicily-Firriato's terroirs" is a tasting for discovering the oenological excellence of a Sicily which has understood how to value tradition with innovation and a constant production of quality which is recognised and valued by those who love wine and Sicily. The tasting program also includes a tasting of the company's Passito wine.



• Sicilian Native Varieties

 90 minutes

 Wines 6

 euros 20.00

The Sicilian ampelographic heritage is extensive, counting more than 100 remaining varieties. This tasting format aims at supporting you along the discover of this precious regional heritage. Sicily is one of the vine-growing regions which best represents the grape culture of the Mediterranean. Starting from this wide precious treasure trove that Firriato has drawn its *raison d'être*, undertaking constant work in wine development and production based on the enhancement of the organoleptic characteristics of each variety used. A great range of native grapes: Nero d'Avola, Nerello Mascalese, and Perricone red grape; and Grillo, Catarratto and Zibibbo white grape varieties. We highlight Firriato's research and winemaking work carried out on Perricone vine with Ribeca, one of the winery's most important labels. These are the Sicilian native varieties. The tasting program also includes a tasting of the company's Passito.



• Wine and Food sing the soul of Sicily

 90 minutes


 Wines 6

 euros 28.00

Wine meets food in this tasting where everything is exclusively made in Sicily. This tasting will see you combine six wines - of which one will be a passito - with six different types of traditional, high-quality, Sicilian products. A discovery of fragrances and flavours of sunny Sicily, where local products coming from the countryside and from the sea are matched with wine. Organic Firriato extra-virgin olive oil will also be available to taste, a real treat for connoisseurs.



• The Wines of Favignana island

 90 minutes

 Wines 6

 euros 20.00

It is an eno-sensorial journey in the Sicily of excellence, the trip proposed by Firriato in its wine tasting in Favignana, where niche productions are made. Three wines obtained from vines grown in the five hectares of the splendid Calamoni estate in the Favignana island. Favina la Muciara, blend of Grillo, Catarratto and Zibibbo, white native grapes; Favina Le Sciabiche, red wine obtained from Perricone and Nero d'Avola; and finally Favina Passulè, varietal Zibibbo wine, particularly appreciated for its pleasant, never invasive sweetness. The tasting proposal also includes the tasting of 3 other references belonging to the Terroir of Firriato. This kind of format can be required as well in the Baglio Soria (Trapani countryside) and Cavanera Etnea (Etna volcano) Wine Resorts.



WINE TASTINGS

• Wines from the Etna Volcano

🕒 90 minutes

🍷 Wines 6

€ euros 20.00

Etna is surely the most interesting area in the Sicilian winescape. The great names of international world of wine from Robert Parker to Monica Lerner, from Debra Meiburg to Jancis Robinson have voted the wines from the Volcano among some of the most exclusive and prestigious wines in the world, with wines that have the potential to reach the absolute highest score possible. Here, on Etna, the high sun-bathed mountain peak, the volcanic terrain and the vine varieties: Nerello Mascalese, Nerello Cappuccio, Carricante and Minnella, have formed the oenological history of Sicily.



• Vertical Tasting: the Firriato Greats

🕒 90 minutes

🍷 Vintages 3

€ euros 30.00

This tasting is dedicated to the great Firriato wines, with the opportunity to try more than one vintage. This vertical tasting was created to extol the qualitative aspects of the company's most symbolic labels following them through their different years of production. For this rather particular tasting, Firriato makes a number of bottles from their untouchable reserves available. These are reserves which year on year the company decides to for technical tastings for journalists and international competitions. You can choose one of the wines from those listed and taste three different vintages of that label, according to availability in the winery. You will find a selection of 7 wines in "The Firriato Greats" vertical tasting, four red and three white, from which to select your wine of choice: Camelot, Harmonium, Ribeca, Cavanera Rovo delle Coturnie, Favina La Muciara, Quater bianco and Cavanera Ripa di Scoriavacca. This tasting requires a minimum number of 4 participants.



• The Blind Tasting Game

🕒 90 minutes

🍷 Wines 5

€ euros 25.00

The tasting in black glasses is particular and fun. Our sommeliers will lead you by the hand into a sensory experience where each conditioning is canceled and the focus is on the varietal and organoleptic profiles of wines from different production areas. Guests will be able to bring back every single wine tasted to the vine and its territory. A personal journey to the center of the purity of Firriato wines. The proposal includes an approach to tastings of the territory that can favor the recognition of wines. This type of tasting is available in both Firriato resorts: Baglio Soria and Cavanera Etna.



• Wine tasting with Light Lunch

🕒 120 minutes

🍷 Wines 4

€ euros 35.00

This innovative format combines the guided tasting of a selection of Firriato wines (six labels) with the possibility of stopping for an intriguing and tasty Light Lunch. At the Baglio Soria Resort and at the Cavanera Etna Resort, the spirit of this one proposal is centered on the review of some traditional Sicilian dishes, made with raw materials at zero km. The Light Lunch includes a fixed two-course menu (starter and first course) plus a dessert.



WINE CLASS with an oenologist

🕒 180 minutes

🍷 Wines 6

€ euros 90.00

A journey of discovery and an examination of the "Sicilian Continent" through the Island's great terroirs of oenological excellence, in the company of a Firriato Oenologist. The format, which is available at both Baglio Soria and Cavanera on Etna includes: a visit to the winery and wine cellar with an explanation of all the production processes; a visit to the vineyard to learn about agronomic management of the Estate in question; a tasting of six wines, one of which will be a passito; a mini wine-tasting course with an explanation of the production techniques involved in every single wine; a description of the wines being tasted and the characteristics of the soil at the estate they come from. The Wine Class requires a minimum of 6 participants. It is only available by booking giving at least a week's notice.



COOKING CLASS [Available at Baglio Soria and Cavanera Etna Wine Resorts]

Firriato's Cooking Classes represent a real moment of cultural study of the Sicilian anthropological tradition, through 4 different Cooking Classes. From the cùscus to the pesto alla Trapanese, included the Sicilian pastry with cassata and cannoli, the dishes are interpreted in a modern key by the skillful hands of the Chef who will reveal the origins and history of each recipe to the participants. Particular attention will be devoted to the description of the raw materials used such as ricotta, durum wheat semolina, local fish and products from the garden strictly at zero km. We will then proceed to the realization of the dish that will be tasted together with Firriato's wines. A unique and unmissable opportunity, face to face with the history and tradition of Sicilian cuisine, to learn, from the voice of a great Chef, the distinctive elements of the cuisine of this stretch of coast. Cooking Classes can be made every day of the week by reservation and for a minimum number of 6 participants both at the Resort of Baglio Soria (Trapani) and at Cavanera Etna (Etna). All Cooking Classes are in Italian and English, but other needs can be assessed.

• Discovering Sicily through its Couscous

🕒 180 minutes

€ euros 100.00

from the age-old recipe, a legacy of the Arab domination, to its Sicilian reinterpretation. This cooking class covers all the secrets for making one of western Sicily's most symbolic dishes couscous perfectly. All the steps from the rolling of the couscous to the preparation of the fish broth from the catch of the day and the cooking in the special terracotta pot are covered. The Cooking Class includes a lunch of the dish created during the lesson and lasts 3 hours (beverage not included).



• His majesty, the fish

🕒 150 minutes

€ euros 120.00

The Mediterranean is an uncontaminated location that fish and shellfish of a unique flavour, recognised the world over, call home from the Mazara red prawns to the Marettimo lobsters, from red tuna to the pelagic amberjack. This class celebrates the Sicilian fisherman's haul and the best dishes which highlight its organoleptic characteristics. The lesson lasts 2 hours and 30 minutes and includes a tasting of the dishes prepared paired with Firriato meditation wines (beverage not included).

• The culinary tradition through Slow Food Ark of Taste Products

🕒 180 minutes

€ euros 100.00

Sicily boasts forty Slow Food Ark of Taste registered products. They are rare products which have been saved from extinction by groups of farmers, breeders, and fisherman to protect the great biodiversity of the island. Some of these excellent small yield products are the raw ingredients used to make the dishes which you will sample at the end of the cooking class. The lesson lasts three hours (beverage not included).



• Sicilian patisserie from tradition to innovation

🕒 150 minutes

€ euros 70.00

the ancient Sicilian patisserie tradition as passed down through history, and the modern interpretation of the tradition's key players: Cassata and Cannoli. The Cooking Class also includes a tasting of Firriato meditation wines. Total duration 2 hours 30 minutes (beverage not included).



BAGLIO SORIÀ

RESORT & WINE EXPERIENCE

Contrada Soria - TRAPANI | GPS 37.978691, 12.602980
Hotel, restaurant, guided vineyard tours, wine tastings, wine bar, wine shop, meeting room, swimming pool
Reservations required:
mob + 39 366 62 60 186 - tel +39 0923 861679
bagliosoria@firriatohospitality.it - sales@firriatohospitality.it

CALAMONI DI FAVIGNANA

APARTMENTS & WINE EXPERIENCE

Contrada Calamoni - FAVIGNANA ISLAND
GPS 37.922411, 12.327122
Residence, guided vineyard tours, wine tastings
Reservations required:
mob + 39 366 62 60 186 - tel +39 0923 921176
calamoni@firriatohospitality.it - sales@firriatohospitality.it

CAVANERA ETNEA

RESORT & WINE EXPERIENCE

Contrada Verzella - ETNA VOLCANO
GPS 37.882202, 15.062259
Agriturismo, bistro, guided vineyard tours, wine tastings, wine bar, wine shop, pool
Reservations required:
mob + 39 366 62 60 186 - tel + 39 0942 986182
cavanera@firriatohospitality.it - sales@firriatohospitality.it



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Further information on <https://www.firriato.it/visite-e-degustazioni/>

Please read terms and conditions of the service by clicking on: <https://www.firriato.it/termini-e-condizioni>

Any special needs or food intolerances should be communicated at the time of booking.