



TERRA DELLE
CICALA



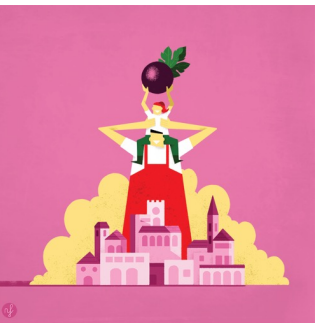
**GUARANTEED AND
TRANSPARENT
SUSTAINABILITY**
Practicing Organic.



**WINEYARD
BIODIVERSITY**
Encourage
settlement of insect
pollinators through
the grassing of the
vineyard during all
the vegetative
phases.



**TERRITORY
PROTECTION**
Safeguard and
maintenance historic
vineyards and
territory.



**SOCIAL
COMMITMENT**
Development
projects in favor of
the community with
the goal of doing
business in a shared
and inclusive way.



**TRADITION,
RESEARCH AND
SUSTAINABILITY**
Be aware of the
impact generated by
own business in order
to implement
sustainable actions
aimed at preserving
the territory and its
history, for the future
generations.



**REDUCE – REUSE –
RECYCLE**
Giving impulse to the
circular economy by
adhering to projects
aimed at reducing
the waste produced
and choosing
packaging and
packing material that
respects the
environment.

Terra delle Cicale Italy, Sicilia





Terra delle Cicale

Terra delle Cicale is the last Winery launched by the Mazzei's Family. The Estate makes wines following the philosophy of the Mazzei's winemaker: choice of exceptional grapes, respect of the tradition, passion and modern-day art of winemaking.



OUR WINES:



Terra delle Cicale Grillo “Mongreno”

100% Grillo Grapes

The production zone vineyards is in Trapani, Sicily.

Soft temperature-controlled fermentation, then a maturation for about 4 month in steel tank.

A bold, sun kissed dry white wine from Sicily. Medium bodied with citrus and tropical fruits and a hint of salinity.



Terra delle Cicale Syrah “Ramarro” IGP

100% Syrah Grapes

The production zone vineyards is in Marzara del Vallo, Trapani, Sicily.

Temperature controlled fermentation for about 12 days. Then a maturation in cement vats for about 6 months.

The color is intense and brilliant red.

Pleasant notes of berries and violets with full bodied round dry finish.

Product Information:

Winery	Wine	Vintage	Case
Colle al Vento	Primitivo Salento IGP 4/20	2020	750/12
Colle al Vento	Primitivo di Manduria “Pacato” DOP	2020	750/12

