



**Longtime experience,
great determination
and heartfelt respect
for the territory**

Possente

AUTHENTIC SICILY

The history of the Possente family has always been linked to their “Sicilian Roots” as the highest expression of the love for the land and the work



As family, we put all our commitment in the production of our wines, trying to transmit our values of quality, terroir, unicity, healthy production, care of details, selection of the best grapes, all the value that our family has from generations and our experience in wine production. We are planning to export not only a bottle of wine... but our lifestyle, our unique terroir where the mix of soil, sun, passion and experience let any sip of our wine will be a “SIP OF SICILY.”



The Possente winery interprets in the best possible way the natural wine vocation of the territory

Vineyards

At altitudes of almost 400 meters above the sea level, vines grow luxuriant, thanks to the typical Mediterranean climate. Along the slopes crossing the hills, sandy and chalky soils coexist.

37 hectares of vineyards, located between Alcamo and Salaparuta, in which the terroir gives an intense and strong taste to the wines.

These are the territories in which Possente's wines are born, becoming the expression of the vinicultural vocation which has always belonged to these places.





Kima

ORGANIC WHITE WINE

Classification: Organic wine IGP Terre Siciliane;

Grapes: 100% Catarratto;

Production area: Western Sicily; Salaparuta territory;

Altitude: 250 - 300 m.a.s.l.;

Exposure South;

Orography: Hilly;

Soil: Calcareous, rich in nutritional elements;

Vineyard

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur pruning;

Planting densities: 3700 plants per hectare;

Yield per hectare: 80 qL;

Harvesting: Third decade of August and first of September;



Fermentation

Fermentation at controlled temperatures in stainless steel tanks and aging on the lees for 3 months.

Aging

2 month in the bottle. Unfiltered.



Grillo

Classification: SICILIA DOC;

Grapes: 100% Grillo;

Production area: Western Sicily; Salaparuta territory;

Altitude: 350 m.a.s.l.;

Exposure south / east

Orography: Hilly;

Soil: Purely silty with a good percentage of clay;

Vineyard

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur pruning;

Planting densities: From 3500 to 4000 plants per hectare;

Yield per hectare: 85 ql;

Harvesting: Last week of August;



Fermentation

Fermentation at controlled temperatures in stainless steel tanks and aging on the lees for 3 months.

Aging

3 month in the bottle. Unfiltered.



Abir

ZIBIBBO SECCO ORGANIC WHITE WINE

Classification: IGP Terre Siciliane Organic Wine;

Grapes: 100% Zibibbo (Moscato d'Alessandria);

Production area: Western Sicily; Salaparuta territory;

Altitude: 300 - 350 m.a.s.l.;

Exposure: North / east;

Orography: Hilly;

Soil: Silty with a good percentage of clay;

Vineyard

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur pruning;

Planting densities: 4000 plants per hectare;

Yield per hectare: 70 qL;

Harvesting: Second and third decade of August;



Fermentation

Fermentation at controlled temperatures in stainless steel tanks and aging on lees naturally developed by fermentation for 3 months.

Aging

3 month in the bottle. Unfiltered.



Nero D'Avola

VINO BIOLOGICO
TERRE SICILIANE I.G.P



Classification: SICILIA DOC;

Grapes: Nero d'Avola 100%;

Production area: Western Sicily, Salaparuta;

Altitude: 400 m.a.s.l.;

Exposure: North / east;

Orography: Hilly;

Soil: Purely silty;

Vineyard

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur pruning;

Planting densities: 4000 plants per hectare;

Yield per hectare: 75 ql;

Harvesting: Manual, second decade of September;

Fermentation

Maceration of the skins for 15 days at a temperature of 24°C with frequent pumping over and some délestage. After racking, we wait for spontaneous malolactic fermentation to proceed with refinement in stainless steel tanks.

Aging

4 month in the bottle.



Zohra



Classification: IGP Terre Siciliane Organic Wine;
Grapes: 100% Syrah;
Production area: Western Sicily; Salaparuta territory;
Altitude: 350 - 400 m.a.s.l.;
Orography: Hilly;
Soil: Purely silty with a good percentage of clay;

Vineyard

Training and pruning: VSP (vertical shoot positioning),
 with wooden stakes and stainless steel wires;
 cordon spur pruning;
Planting densities: 4000 plants per hectare;
Yield per hectare: 90 ql;
Harvesting: Manual, first week of September;

Fermentation

Maceration of the skins for 15 days at a temperature of 22°C with frequent pumping over and délestage. After racking, we wait for spontaneous malolactic fermentation to proceed with refinement in stainless steel tanks.

Aging

3 month in the bottle.



Acini di Grillo



Classification: DOC SICILIA Organic Wine;

Grapes: 100% Grillo;

Production area: Western Sicily; Salaparuta territory;

Exposure: South / east;

Altitude: 350 m.a.s.l.;

Orography: Hilly;

Soil: Purely clayey, rich in nutritional elements;

Fermentation

Brief maceration on the skins. Spontaneous fermentation in controlled temperature steel silos and aging on the lees for 4 months.

Vineyard

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur pruning;

Planting densities: 4000 plants per hectare;

Yield per hectare: 70 qL;

Harvesting: Manual, last week of August;

Aging

4 months in steel tanks. Unfiltered.



Acini di Nero



Classification: DOC SICILIA Organic Wine;

Grapes: 100% Nero d'Avola;

Production area: Western Sicily; Salaparuta territory;

Altitude: 400 m.a.s.l.;

Orography: Hilly;

Soil: Purely silty;

Fermentation

Maceration of the skins for eight days with frequent pumping over. After racking, malolactic fermentation the wine ages in stainless steel tanks. No addition of sulfites.

Vineyard

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur pruning;

Planting densities: 4000 plants per hectare;

Yield per hectare: 75 qL;

Harvesting: Manual, second decade of September;

Aging

4 months in steel tanks. Unfiltered.



Cinque Inverni

CATARRATTO



Classification: IGP Terre Siciliane;

Grapes: 100% Catarratto;

Production area: Western Sicily; Salaparuta territory;

Altitude: 350 m.a.s.l.;

Orography: Hilly;

Exposure: South;

Soil: Calcareous, rich in nutritional elements;

Fermentation

Maceration on the skins for about 15 days without adding sulfites.

Vineyard

Training and pruning: VSP (vertical shoot positioning), with wooden stakes and stainless steel wires; cordon spur pruning;

Planting densities: 3700 plants per hectare;

Yield per hectare: 70 -80 qL;

Harvesting: Manual, last week of August;

Aging

3 years in tonneaux. 1 year in the bottle.

Extra Virgin olive oil



Classification

Cold Extracted Organic Extra Virgin Olive Oil

Cultivar:

Cerasuola, Nocellara del Belice

Production area:

Alcamo, Salaparuta

Altitude:

150 / 300 m a.s.l.;

Orography:

Hilly

Harvesting:

Hand picking

Harvested Period:

First and second decade of October

Squeezing:

The olives arrive at our mill within 6 hours of being harvested. Every operation is performed with scrupulous attention to the stringent requirements of cold extraction.

Formati:

250 mL./500 mL.

Possente

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