



Wine tasting at Mimmo's cellar including dinner.

Most would presume that local homemade wine is not the best considering the new technology and understanding Enologists have in wine producing nowadays.

Here there are local people who have been making wine in the same way as they did 50 years ago and still using their wooden barrels of 25 years ago.

The wine Mimmo makes is superb. Not just because we are biased but also because many people from all over the world who have tasted it, said so too! For the past 20 years he has continuously been learning how to improve his wine making. It's 100% organic. He uses different woods for his barrels, combines various grape varieties, uses a natural filtering process and never adds any sulphate preservatives

Wine tasting with dinner:

Meet Mimmo in the village of Sant'Ambrogio around 7.00 pm. He will take you to his cellar which is located in the village.

Mimmo will explain the whole process of his wine making.

Start by tasting 2 different white wines then continue with the different vintages of the red Nero D'avola wine (the main Sicilian red grape variety).

There are no restrictions to the amount of wine served, so you can practically drown in it! Mimmo is very happy to share his wine with his guests.

The dinner of various traditional Sicilian dishes, consisting of antipasto, primo, secondo and dolce

Cost: Euro 55 per person

Group size: minimum of 2 people

The wine tasting includes:

- Wine tasting
- Dinner including wine.

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