



CARUSO
& MININI

LET'S
MAKE
OUR
LAND
TRAVEL

The text is rendered in a bold, black, hand-drawn style. The word 'LET'S' is at the top, followed by 'MAKE', 'OUR', 'LAND', and 'TRAVEL' on subsequent lines. The letters are thick and slightly irregular. Various colorful illustrations are placed around the text: a cluster of green triangles above the 'L' in 'LET'S'; a red asterisk-like flower between the 'T' and 'S'; a green fish to the right of 'LET'S'; a red flower between the 'M' and 'A' in 'MAKE'; a small red circle to the left of the 'O' in 'OUR'; a blue sprig of herbs to the right of 'OUR'; a yellow star between 'OUR' and 'LAND'; a blue sprig of herbs to the right of 'LAND'; a blue wine glass with red liquid to the right of 'LAND'; a red bottle at the bottom, partially under the 'T' in 'TRAVEL'; and a small black sprig of herbs to the left of the 'L' in 'LAND'.

CARUSO&MININI

VINEYARDS ON THE HILLS OF TRAPANI

Our winery is in Marsala, on the western tip of Sicily, in a traditional stone farmhouse dating from 1904 and now renovated with artisanal and technological tools and knowledge.

Our wines today come from the work of four generations of winemakers and translate the specificity of our vineyards up in the hills, where low yields allow more intense flavors

These wines tell about a Mediterranean landscape made of wind, salt, and all the different cultures that here in Sicily have met in the past and will always meet.

where the
Mediterranean
wind blows.



UP THE HILLS

REINVENTING SICILIAN WINES

with freshness and elegance.

The vineyards are on the hills of Marsala, between 200 and 450 meters above sea level, where the low yields (about 80 quintals per hectare) concentrate the flavors. Here, the gaze can follow the horizon down to the coast.

The wind from the sea wraps the plants, and we recognize it in the slightly salty notes of the wines.

We have 120 hectares, all organic or in conversion to organic. Flowers and plants growing

among the vine rows attract pollinators, create biodiversity, and help the soil breathe.

- We have calcareous-clay soil. In other times, our lands had been the bed of a river.
- The soil is full of stones called cuti, which protect the roots from excessive heat.
- The temperature range between day and night allows the plant to reach a perfect phenolic ripening.



TECHNOLOGICAL CRAFTS

The work in the cellar is minimalist. We want our wines to be the genuine expression of our hills, maintaining the balance of the grapes and their connection with the landscape where we have our roots.

- We use nitrogen to protect musts and wines from the contact with oxygen, which allows us to reduce the added sulfites.
- We use cryo-maceration to stabilize wines, keep them clean, and preserve all the typical aromas.
- In the cellar, we have a microbiological laboratory to

collect data from wines, study them, and learn from them.

- We do the fermentation and most of the aging in steel tanks, and we use wooden barrels only for the most structured red wines.
- In a region that has always preferred young wines, ready to drink and quick to go on the market, we also like to wait: time enriches the wine and allows us to bring out new things to tell.



FOUR GENERATIONS

took care of the land,
one after the other.

The Caruso family had been growing and selling grapes since the mid-20th century. In the late 1990s, Stefano Caruso, a third-generation winemaker, accomplished his father's dream: managing the entire production process, from farming to bottling.

He could do it also thanks to the meeting with the Minini family, entrepreneurs from Brescia in love with Sicily, which allowed the company to reach more than 30 countries.

BEHIND THE NEW LABELS

The design of the labels is by Laboratorio Zanzara, a social cooperative in Turin whose job it is to promote the integration and creativity of people with mental disabilities, with the artistic curation of Gianluca Cannizzo.

To make the illustrations, they did research about local fauna and flora, Marsala landscapes, and Sicilian imagery.

They collect things on-site, photos, and botanical illustrations. The simple, playful, and materic style refers to Matisse but also reflects the expressiveness of the people who have Zanzara as their creative home.



THE NATIVE VARIETIES

Wines with the grapes we consider most typical for our land and for the history of the winery. On the labels are the flowers that spontaneously grow on our hills: sorrel, sulla, mustard, and borage. And on the Arancino's, the macerated white, a big red sunset sun, when at sunset it goes down to touch the sea. These are wines made of details, care, and memory.



SO CALLED INTERNATIONAL

Wines from so-called international varieties, which have a long local history and over time have adapted to our savory and windy lands. Sicily has always been a land of foreigners who have decided to remain.



THE ICONIC

Wines made of iconic Sicilian grapes, reinterpreted with elegance and freshness. The labels allude to equally iconic elements of the Marsala landscape: the seaweeds of our lagoon, salt piles, mill blades, Mediterranean scrub plants such as samphire, and the fish and birds that live here.



FULL BODIED WINES

Among our wines, these have the most round and full-bodied taste. They represent our work with time, the key ingredient in bottles that want to go far into the future.



READY TO DRINK

Ready-to-drink wines made of blends of Sicilian grape varieties. We jokingly call them "pizza wines" to say they look good inside full glasses and amid cheerful tables.



