


MARCO DE BARTOLI®





A family
Two cellars
and deep roots in the territory



Samperi.
Home to precious roots

At Baglio Vecchio Samperi, owned by the family for over 200 years, the precious origins of the history of Sicily's wine making are well preserved. From here, Marco started a new journey: going back to the roots of marsala wine.

MARSALA





The roots of the territory

1980. Marco De Bartoli named his first wine Vecchio Samperi in honour of Contrada Samperi, on the outskirts of Marsala, whose arid land, rich in limestone and minerals, is so well suited to vine growing. This was the starting point to develop and share his concept of 'territory'.

Vecchio Samperi: How and When.

Don't wait til the end of the meal to serve Vecchio Samperi, and drink it with aged cheeses and hams, braised meats, oven-baked fish. Interesting and amazing as an aperitif.

At room temperature or slightly chilled.

The roots: Vecchio Samperi

Marsala's pre-British tradition. To make Vecchio Samperi, we use the ancient perpetuum (or Soleras) method that, through the addition of small amounts of new, young wine to wines that are already being aged in barrels, allows to create a harmonious blend of different vintages, with a unique and inimitable taste.

Grillo 100%.

3,500 Grillo vines per hectare, planted in the Samperi district, Marsala, in mostly limestone, level land, with sandy loam soil. The vines use head-trained (alberello) and single Guyot system. The yields are of 4 tons per hectare, late harvested the last week of September.

Manual selection of the grapes, soft pressing, natural decanting, traditional fermentation with wild yeasts in oak and chestnut barrels at room temperature.





The wine of contradiction and confirmation

1988. That year, Marco De Bartoli made a Narsala Vergine for the first time, following the DOC regulation, that requires the fortification with grape spirit (acquavite). The wine started an uninterrupted aging, as he decided not to sell that wine, because for him the true “verGINE” was his Vecchio Samperi, obtained without fortification.

Marsala Vergine Riserva 1988: How and when.

Thanks to its extraordinary complexity and balance, it could be considered a meditation wine, to sip in cognac balloon snifter and to substitute an Extra Old distillate.

Serve it at room temperature or slightly chilled (14-16 °C, that is about 57-61 °F)

Confirmation roots

Today this special reserve of about 30 years of aging is characterized by an extraordinary complexity.

Grillo 100%.

3,500 vines per hectare, planted in the Samperi district, Marsala, head-trained and using Guyot system as well. Manual selection of the grapes, soft pressing, natural decanting, traditional fermentation with wild yeasts in oak and chestnut barrels at room temperature. A part of the must was fortified in 1988 only with acquavite (grape spirit) obtained from the same grapes, and aged up to our days.





Respect for tradition

1986. Following the evolutionary logic of his area's wine history, Marco began making his own Marsala Superiore. This wine, with its memorable bouquet of perfumes and aromas, was conceived and produced to respect the tradition: it is fortified with a "mistella" produced from fresh grape must and grape spirit.

Marsala Superiore Riserva: How and when.

This semi-dry, pleasant wine goes brilliantly at the end of the meal with a dessert. It is also great with blue cheeses served with spicy mustard or jam.

At room temperature or slightly chilled.

The ancient roots of Marsala: 10 years Marsala and Riserva 1987

These classic versions of Marsala Superiore Oro Riserva, differ in the way they're aged with the Soleras system and because of the addition of "mistella" (fresh grape juice and spirit). Both the younger 10 years aged wine and the more austere and older 1987, – which reminds us of the year it has been fortified – with their character take us back to sensations and emotions of older times.

Grillo 100%.

3,500 vines per hectare, planted in the Samperi district, Marsala, head-trained and using Guyot system as well.

Manual selection of the grapes, soft pressing, natural decanting, traditional fermentation with wild yeasts in oak and chestnut barrels at room temperature. A part of the must is fortified with grape spirit (acquavite) for the preparation of the "mistella" to be added to the wine. Over 10 years average aging in oak barrels of different sizes.





The most brilliant minds are always ahead of their times

1985. Marco gave birth to a new style of Marsala by marrying tradition with new methods of wine making. An innovative Marsala Oro, Vigna La Miccia, was born. Not only younger, but more innovative as well.

Vigna La Miccia: How and When.

Drink it with all sorts of dishes: pumpkin-filled pasta, soft and blue cheeses, foie gras, prawns as well as with dessert.

At room temperature or slightly chilled.

Marsala's new roots: Vigna La Miccia

An innovative, contemporary expression of Marsala Oro wine where the most fruity and delicate notes of the grape have been preserved thanks to temperature controlled vinification and avoiding any contact with oxygen during the aging period.

Grillo 100%.

3,500 vines per hectare, planted in the territory of C.da Samperi, Marsala, and trained with the single Guyot system. Manual selection of the grapes, soft pressing, natural decanting, traditional fermentation with wild yeasts in stainless steel tanks at a controlled temperature. Over 5 years in new French oak barrels always topped-up.





When intuition flirts with the ‘territory’

1990. Without wanting to up-end centuries-old tradition, Marco took another bold step. Out of respect for his area’s emblematic native grape, he decided to make his first white table wine from Grillo.

An austere, fine grape mostly unknown at that time and exclusively used in the making of traditional Marsala wine.

Grappoli del Grillo: How and When.

It goes well with strong-flavored dishes. Amazing to taste it after 10 years of aging in bottle.

Serve at 12-14 °C (54-57 °F).

The roots of Grillo: Grappoli del Grillo

Thanks to the use of modern wine making techniques, Grillo is a variety able to produce complex, well-structured wines that ages beautifully.

Grillo 100%.

3,500 vines per hectare, planted in the territory of C.da Samperi, Marsala, and trained with the single Guyot system. The yields are of 6 tons per hectare, harvested during the first week of September.

Rigorous manual selection of the clusters and soft pressing to obtain a must that will naturally decant at controlled emperature for 48 hours. The limpid run starts fermentation with wild yeasts, at controlled temperature, first in stainless steel tanks, then in French oak barrels. 12 months on the lees (stirring technique) up to full maturation, in French oak barrels of different sizes. It ages beautifully in the bottle.





Two territories. The wine of 'sun and wind'

1997. Marco believed it was time to make a wine that was the fruit of two territories. The only blend from the two most representative varieties that characterize De Bartoli's wine making. A marriage that expresses the structure of Grillo of Marsala and the aroma of Zibibbo of Pantelleria.

Grillo 50%
Zibibbo 50%

Sole e Vento: How and When.

Drink it with marinated seafood, flavored pasta dishes, vegetable soups, and fish cooked in many ways.

Serve at 10-14 °C (50-57 °F).

Territorial varietals

Three indigenous varieties, the symbol of our tradition, that have always characterized our territory: Grillo, Pignatello and Catarratto Lucido.

Abandoned by business logic, they are the focus of Marco De Bartoli's research, to continue exploring splendor and vigor of yore.

Strength, elegance and territory are the characteristics of these varietals

Vignaverde – **Grillo 100%**
Rosso di Marco - **Pignatello 100%**
Lucido - **Catarratto Lucido 100%**





The 'third way' of Grillo

2008. Two sparkling wine versions representing the tradition of an area in evolution, highlighting unexplored characters so far. French tradition with a strong Sicilian personality. Grillo is a variety that continues to amaze with its versatility and strength, in this Terzavia ancestral traditional method sparkling wine expressing a land highly suited to great wines.

Terzavia Metodo Classico - Single vintage sparkling wine
Terzavia Cuvée VS - Sparkling wine Riserva

Evolving roots

Two expressions of traditional method sparkling wine, single vintage the first, and with a small addition of Vecchio Samperi during tirage for the second.

Grillo 100%.

Rigorous manual selection of the clusters and soft pressing to obtain a must that will naturally decant at controlled temperature for 48 hours. The fermentation is activated by wild yeasts and with a minimum use of sulfites.

Tirage with fresh must, instead of sugar, added in such quantities as to dilute alcohol content and to add a dose of (natural) sugar suitable to second fermentation in the bottle. After tirage, at least 18 months on the bottle on the lees. Pas dosé.





Integer. Whole grape variety, whole territory

2006. Wines integrated in the territory through traditional experimentation. From the Latin word integer, that is whole. Only from local varieties that have found in our territories their natural environment. Totally respecting our terroir, avoiding any chemical, physical and mechanical treatment, Integer wines are mature as soon as they reach their natural stability.

INTEGER: How and when.

These wine of an intense structure and slightly oxidized notes are perfect as an aperitif or with particularly flavoured dishes

Grillo from Marsala 100%. Zibibbo from Pantelleria 100%.

After a manual selection of the indigenous grapes, the clusters are gently destemmed, to start a maceration that lasts for all the fermentation process, with wild yeasts, without any pumping over and punching down, in open vats and clay amphorae, and with no control on temperature.

After the racking, the wine ages in the same barrels and amphorae, on the lees, with periodic stirring for a year circa, at room temperature.

The wine is bottled without filtering and fining, as it gets clear through natural decanting, and is sulfites free as well.





Bukkuram, a world of new emotions

In the early 1980s Marco was thrilled by the potential of another extraordinary wine making area: the volcanic island of Pantelleria, located south-west of Marsala.

There, in Contrada Bukkuram - the name means 'father of the vineyard' in Arabic - he wanted to build a new cellar in an historic farmhouse, or 'dammuso', from the 18th century. 5 hectares of vineyards with south-west exposure, at 200 metres (about 656 ft), above sea level. As he did in Samperi, he gave the cellar and vineyard the district's name.



PANTELLERIA



Pantelleria and its passito wine. Traditional charm and aromas

1984. Marco spent years talking to the island's elders and experts to understand how the grapes there, dried under the fierce sun, could turn into the 'nectar of the Gods'. This is how Bukkuram, from the Arabic "father of the vineyard", that gives the name to the best suited area for the making of passito with the traditional method.

Bukkuram: How and When.

At the end of the meal as a dessert wine.
Meditation wine with dark chocolate.

Serve at 12-16 °C (54-61 °F).

The roots: Bukkuram 'Father of the Vineyard'

A perfect balance between structure, acidity and smoothness that only in the best vintage you can achieve.

Zibibbo 100%.

2,500 vines per hectare trained as low, free-standing bushes ('alberello pantesco') planted in Bukkuram district, on volcanic, terraced slopes, Pantelleria. Yields of 4 tons per hectare.

Harvest in the middle of August of a part of the grapes to start a sun-drying process of about 3 weeks, in suitable areas, delimited by dry walls made of volcanic stones. The remaining grapes go on maturing on the vines up to September for the making of the base wine that, after a fermentation with wild yeasts, is macerated for about three months with the sun-dried grapes that bring sugar and aromas. The wine is bottled after an aging period of 30 months in oak barrels.





Pantelleria.

A land that can't be tamed

2011. Each year the harvest reveals different sensations and potential. In Pantelleria those are amplified. During the harvest, Marco De Bartoli often used to say that the essential ingredient for making his own passito of Pantelleria was 'the sun of August', the month during which Zibibbo grapes are laid down for sun-drying.

Passito: How and When.

Perfect with seasonal fruit, cream filled treats and pastries.

Serve at 12-16 °C (54-61 °F).

Ancient roots: Bukkuram 'Sun of August'

The character of the sun-dried grapes allow us to portray a territory, with perfumes and flavors that only this magical island can express. A young, fresh and fruity passito able to infuse pleasant sensations.

Zibibbo 100%.

2,500 vines per hectare trained as low, free-standing bushes ('alberello pantesco') planted in Bukkuram district, on volcanic, terraced slopes, Pantelleria. Yield of 4 tons per hectare. Harvest in the middle of August of a part of the grapes to start a sun-drying process of about 2 weeks, in suitable areas, delimited by dry walls made of volcanic stones. The remaining grapes go on maturing on the vines up to September for the making of the base wine that, after a fermentation with wild yeasts, is macerated for about three months with the sun-dried grapes that bring sugar and aromas. The wine, after a short passage in oak barrels for 6 months, is aged in stainless steel tanks and finally bottled.





Pantelleria.

A pioneer in a foreign land

1989. Pantelleria's nature is as complex as Marco's was. But he managed to be the first to imagine that Zibibbo grapes, grown in the most north-facing vineyards, could also successfully be vinified as a dry white wine with outstanding aromatic notes.

Pietranera: How and When.

To combine with crustaceans, fish tartares, oysters, raw fish.

Serve at 12-14 °C (54-57 °F).

Different roots: Pietranera

This was the first time that such an aromatic, mineral grape variety, Zibibbo, from the volcanic land of Pantelleria, could express itself in a dry wine. An innovative wine for Pantelleria, compared to the typical sweet production.

Zibibbo 100%.

2,500 vines per hectare trained as low, free-standing bushes ('alberello pantesco') planted in C.da Cufurà and C.da Ghirlanda, Pantelleria. Yields of 5 tons per hectare, harvested during the second week of September. After a rigorous manual selection of the clusters, these are destemmed, gently pressed and macerated at controlled temperature for 24 hours circa. After the soft pressing, the must decants at low temperature for 48 hours.

The limpid run starts fermenting, with wild yeasts, at controlled temperature, in stainless steel tanks. 6 months of aging in stainless steel tank.





Marco De Bartoli. **The roots of a family**

To honour and respect the extraordinary accomplishments of their father, who devoted his life to bring back dignity to the wines of his beloved Sicily, his children, Gipi, Renato and Sebio are carrying on with his project in the belief that Marco De Bartoli is the root and the origin of their work.

And that, as Gaudì said: “originality consists in returning to the origin.”





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