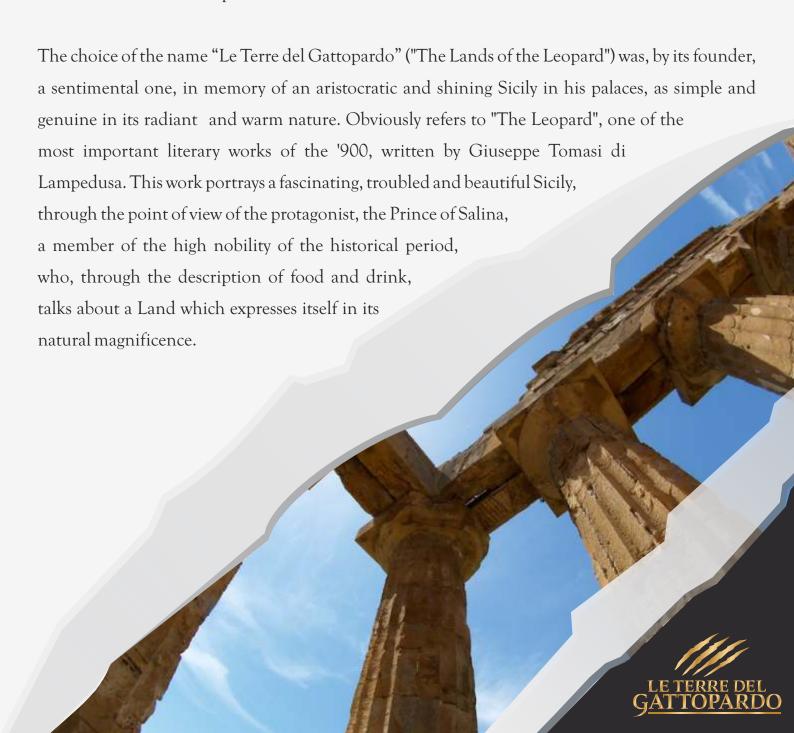
erre del Gattopardo's story is closely linked to that of the passion of Giovanni Scacciaferro, Sicilian that, like many others, left his country in his youth to invest in his future career, but, as many countrymen, has been strongly linked to its origins. Eight years ago, Giovanni decided to return to the passion for wine and oil passed down through his family generations reclaiming land which belonged to his ancestors and which had been lost in the last war.

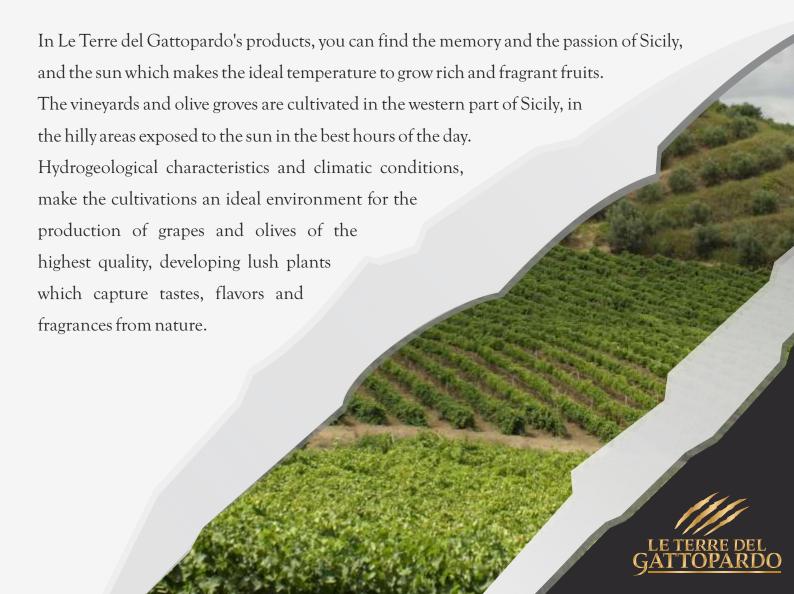
The ancient Greek Theatre of Segesta, the Acropolis of Selinunte, Erice's Castle, Teatro Massimo of Palermo, Trapani's saltpan, are considered among the symbols of the Sicilian culture and art most known in the world for their historical, cultural and artistic worthiness; these are the sites that today reach the lands of the Leopard.



A popular legend tells that the origin of Sicily is due to the will of God, who in a moment of joy, decided to put a diamond in the middle of the sea, for the happiness of the world. Its triangular shape would be the fruit of three nymphs, coming over the sea taking the more fertile parts of the world a handful of earth mixed with pebbles. The three nymphs stood under the clear blue sky over the world, and from three-point where they had stopped, threw their handful of earth into the sea and there dropped the flowers and fruits they had in their veils.

The sea, when they appeared, dressed all the lights of the rainbow and, little by little, from the waves emerged a colorful and fragrant earth, rich in all the beauties of nature.

Since the Middle Ages, Sicily has been considered, even by his conquerors, fertile soil and an ideal climate for the cultivation of olives and grapes; the exposure of the land, the winds and the summer temperature range differentiate and promote the physiological cycles of slow and natural ripening of the grapes, giving them freshness, authenticity, perfume for white wines, structure and body for red wines.



Wine and extra olive oil: important products of Mediterranean diet.

Through many scientific medical studies over the past decades, it was found that people living in Mediterranean countries have lower rates of cardiovascular disease than others

belonging to other areas of the world where there is a greater consumption of animal fats.

The Mediterranean diet has been nominated by nutrition experts as one of the most health-conscious eating habits for the human being and also thanks to the extensive use of two Italian products as ancient origins: the oil and the wine.

It has been demonstrated that olive oil, used in Mediterranean cuisine, lowers cholesterol levels in the blood and contains polyphenols and vitamin E acting as an antioxidant slowing down the aging of cells.

