

A STORY OF A GREAT PASSION

The beginnings and Timeline of Principe di Corleone is one of the historical realities of Sicilian wine, with more than a century of life behind it. A productive experience, linked to the land and identity of the territory, which has had its driving force in the Pollara family for five generations. A heritage of skills and knowledge that has been passed down through time, and participating in the rebirth movement of Sicilian wine in the 80s, that has seen Prince of Corleone become a leading role in an extraordinarily important place in the millenary history of agriculture in Sicily. Principe di Corleone, and the Pollara family, have never lost the importance of this identity and have renewed their commitment, dedicating themselves agriculturally, to the enhancement of traditional crops. Investing in a viticulture centred on quality in the vineyard, as well as in the cellar, expresses a modern and competitive wine culture.



Research, experimentation, choices and cultivation practices suitable to reach qualitative and quantitative standards focus on the principles of environmental sustainability but also the socio-economics of the territory and the communities of the areas inland of Sicily.

An entrepreneurial model whose point of reference is the family business, but also a profound sense of the concept of entrepreneurial responsibility and good economics. Today Corleone expresses an entrepreneurial dynamism linked to the agricultural world and to quality agri-food processing capable of generating interest, value and work. The Pollara family company, with the involvement of new generations, is today the protagonist of this renewal and shares with other producers in the area, a series of strategic, commercial and communication initiatives that have opened up new opportunities for this area, for healthy and consistent development within the values of the community.



CORLEONE AND THE FARMING SOUL OF SICILY



Corleone is a symbol of the Sicilian countryside, sunny and powerful by nature. A small city, strongly linked to Palermo and with a respectable artistic and monumental heritage. Making it an integral part of its corporate identity not only constitutes a factor of recognition and pride for the Pollara family, but with awareness and rationality, intends to enhance its agricultural soul and territory, which is made up of hills, clearings, woods and stone fortresses. A water rich area but also a place recalled in Hollywood cinema and world literature that has made it a universally known name with audiences and readers. A place with natural marvels, art, popular traditions linked to peasant traditions with roots that go back to the struggles of the Fasci Siciliani, a season of rights, hope and social progress, the epic of agrarian reform. Enchanting, immersed in the sweet Sicilian countryside and surrounded by green and undulating hills: Principe di Corleone tells its story, treasuring the good practices and socio-economic sustainability generated over one hundred years of company life. A territory that in recent years has rediscovered its tourist vocation: the small and intimate historic centre, the highly fascinating natural context, the Bosco della Ficuzza, the Gorgo del Drago, Rocca Busambra have given life to a heritage of variable biodiversity, today appreciated by numerous Italian and foreign travellers. Corleone and the peasant soul of Sicily.



CAMPAGNA FINANZIATA ACCORDO TO EU REG. NO. 3827/2015

PRINCIPE DI CORLEONE ♦ FAMIGLIA POLLARA ♦

PRINCIPE DI CORLEONE
Contrada Mavello s.n.c.,
Monreale - 90046
Palermo, Italia

www.principedicorleone.it



PRINCIPE DI CORLEONE ♦ FAMIGLIA POLLARA ♦

AN AUTHENTIC SICILY



CAMPAGNA FINANZIATA ACCORDO TO EU REG. NO. 3827/2015

THE WINE LIST OF PINCIPE DI CORLEONE

Seven labels that identify the Principe di Corleone company, best describing its production philosophy are: the Catarratto and Nero d'Avola from the “Sophia Collection”, then Grillo and Syrah from the “I Paladini Collection”. Autochthonous varieties with a great tradition alongside Syrah, which has found its ideal habitat right in the Monreale DOC. The Pollara family’s wine offer is completed by the wines of the “family selection”: Bianca di Corte (a blend of Inzolia and Chardonnay), Quattro Canti (a blend of Merlot and Cabernet Sauvignon) and finally, San Lo , a Classic Method sparkling wine from Nerello Mascalese vinified in white. The wines of Principe di Corleone are the result of constant research into qualitative excellence both in the vineyard and in the cellar, achieved through continuous monitoring and experimentation, as well as the selection of the most suitable varieties to be planted in the Corleone area.

SOPHIA COLLECTION

SOPHIA CATATARRATTO
PGI (Protected Geographical Indication) Terre Siciliane

Grapes
Catarratto

Vinification
Manual harvesting of grapes between late September and early October. Destemming, cold maceration and soft pressing of the grapes. The vinification takes place in reduction and at a controlled temperature (16/18  C) for about 12 days.

Bottle Size: 0,75 l
Serving temperature: 8/10 C



SOPHIA NERO D'AVOLA
SICILIA PDO (Protected Designation of Origin)

Grapes
Nero d'Avola

Vinification
Manual harvesting of grapes in early October. Destemming, maceration in stainless-steel fermenters (22/28 C) for 4/5 days. Soft pressing of the berries and very slow, thermo-controlled fermentation.

Bottle Size: 0,75 l
Serving temperature: 14/16 C



THE PALADINI COLLECTION

RIDENTE ANGELICA GRILLO
SICILIA PDO (Protected Designation of Origin)

Grapes
Grillo

Vinification
Manual harvesting of grapes in mid September. Destemming, cold maceration and soft pressing of the grapes. Vinification takes place at controlled temperatures in stainless steel tanks.

Bottle Size: 0,75 l
Serving temperature: 8/10 C



RIDENTE ORLANDO SYRAH
MONREALE PDO (Protected Designation of Origin)

Grapes
Syrah

Vinification
Manual harvesting of grapes in mid September. Destemming, soft pressing and maceration in stainless steel fermenters for about ten days at a controlled temperature.

Bottle Size: 0,75 l
Serving temperature: 14/16 C



FAMILY SELECTION COLLECTION

BIANCA DI CORTE
SICILIA PDO (Protected Designation of Origin)

Grapes
50% Inzolia e 50% Chardonnay

Vinification
Manual harvesting of Chardonnay in early August, Inzolia in mid September. Destemming, cold maceration and soft pressing. Fermentation takes place at a thermo-controlled temperature (16/18  C) for about ten days in stainless steel tanks.

Bottle Size: 0,75 l
Serving temperature: 10/12 C



QUATTRO CANTI
SICILIA PDO (Protected Designation of Origin)

Grapes
50% Merlot e 50% Cabernet Sauvignon

Vinification
Manual harvesting of Merlot in the end of August, Cabernet Sauvignon in the end of September. Destemming, maceration for about fourteen days. The fermentation process begins at an initial temperature of 20  C and is completed at 28/30  C.

Bottle Size: 0,75 l
Serving temperature: 16/18 C



SAN LO  METODO CLASSICO
Classic Method Sparkling Wine

Grapes
Nerello Mascalese

Vinification
Manual harvesting of grapes in the end of August. The harvested grapes are vinified in white and at low temperatures for at least 15 days. The refermentation takes place in the bottle according to the Champenois method and the yeasts for the second fermentation are added about 4 months after the end of the fermentation. The disgorgement is carried out 30 months after the harvest with the addition of the liqueur d'expedition.

Bottle Size: 0,75 l
Serving temperature: 6/8 C

