CARUSO &MININI

Year Founded: 2004

Region: Marsala, Sicily, Italy

Founders: Stefano Caruso & Mario Minini

Known For: Caruso & Minini's story is a compelling blend of tradition and innovation—rooted in centuries of land cultivation and elevated by modern business savvy. With Giovanna and Rosanna at the helm, the winery is not only preserving a family legacy but also pioneering new directions in sustainable, expressive winemaking.

-Certified Organic-



The Caruso family has been growing and selling grapes since the mid-twentieth century, but only since the late 1990s have they managed the entire production chain, including bottling. The meeting of the third-generation winemakers with the Mininis, entrepreneurs from Brescia with a love for Sicily, was crucial. Their union is the culmination of a dream that transcended borders, and which today translates into the production of fine wines distributed in approximately 40 countries worldwide. A winning venture that sees us together in sharing a timeless winemaking treasure, one of the island's flagships. The Minini family has profound market knowledge, as well as the ownership of a marketing company founded in Verolanuova after the Great War and developed during an era of rural economy. Stefano, Francesco, and Roberto Caruso are the faces of the third generation of winemakers, bringing the vine to the bottle, thus realizing the dream of their grandfather Nino. The company is now run by his granddaughters Rosanna and Giovanna, supported by their husband Andrea, a breath of fresh air for the entire family. Caruso & Minini is history in a glass, a perfect balance between ancient and modern.

The vineyards are where the Mediterranean meets the high, airy hills of Salemi. Located 20 kilometers from the sea, the area is cooled by strong winds, yet is far enough from them to avoid any potential damage. The area, which was under water millions of years ago, is characterized by its alluvial soil, rich in water and organic substances. Most notable are the large stones called cuti in local dialect. The softball-sized cuti not only impart a distinct minerality on the grapes grown in them, but also soak up heat from the sun which they transfer to the vines, allowing for an earlier ripening of the grapes thus making harvest possible at a stage which will allow for higher acidity in the wines.

We are aware that we work in a precious soil and climate, where we manage our vineyards according to certified organic practices, having also adhered to the Equalitas certification protocol, a sustainability certification specifically designed for the Italian wine industry. It evaluates and certifies wineries based on comprehensive environmental, social, and economic sustainability standards. The rows are planted with flowers and plants that attract pollinators, helping the soil breathe, in perfect harmony with our green philosophy.



Frappo Rosé 2025

Fruity, intense, and organic. Frappo is one of the jewels in the crown of the Caruso & Minini quality pyramid. A rosé made from the finest selection of Frappato grapes, hand-picked in the Marsala hinterland between late September and early October. The process continues in the cellar with an 8-hour maceration at 10°C, followed by soft pressing and temperature-controlled fermentation of the must. It concludes with a 4-month aging in steel tanks and then in bottle. Fresh and lively, Frappo is characterized by an aromatic bouquet of strawberry and cherry and a delicate acidity, an elegant blend of innovation and tradition. Particularly evocative are the colors of the label, featuring a pink flamingo, the iconic bird of the Stagnone nature reserve.

90 Points – Falstaff

"Sizzles from the glass with a classy, pretty, flower-shop nose. Rosewater, tangerine peel, jasmine and rhubarb nuances build with air. Finishes long and sprightly, with admirable freshness and a sexy, silky texture." -Vinous



Nero d'Avola 2023

Hand harvested and destemmed before undergoing maceration and fermentation in stainless steel for 15-20 days. Malolactic fermentation is then carried out in stainless steel tanks before the wine is aged 50% in barrels and 50% in stainless steel tanks for two months.

"*Lovely aromas of sliced grapefruit, white peach and fresh flowers. Medium-bodied with subtle mineral and saline character coloring the tangy fruit."* – James Suckling



Frappello 2024

Carefully picked up by hand. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25° C for 15-20 days. Malolactic fermentation in stainless steel tanks. Aged 30% in barrique of 225 litres for 4 months. The rest in stainless steel tanks for 8 months. This blend reaches perfect equilibrium between the notable tannins of the Nerello Mascalese and the low tannins content of Frappato. Light refreshing wine with a full bouquet. Notes of spices and wild berries. Notable acidity. Can perfectly matched both fish and meat; Can also be paired to medium-aged cheeses.