



5 Things You Can Find in a Sicilian Palmento

When you travel through Sicily, chances are that you come across some *palmento*, but what is a palmento? In a not so far past, it was a cellar; a place built in black lava stone basins where the grapes were crushed and processed to make wine and store it. Its characteristic and unusual structure consists of 3 or 4 rooms on different levels to exploit the gravity which lets the must flow into large tanks where it is fermented. The size of the building is usually large, but depends on the quantity of grapes being processed. Later the wine is put for aging in big barrels.

In Sicily, these buildings are still quite common, whether in the countryside or in the rural villages: however, due to the current EU laws they are no longer allowed to make wine, so their owners are turning them in some more modern businesses... So, below I would like to propose some experiences I have been lucky to experience which also are examples of what you can currently find in an old palmento.



1) A Stylish Restaurant

Located in the village of Riposto, there is a lovely place to rest and enjoy the renowned Etna area with its vineyards, and citrus and lemon groves: a farm holiday managed by the Maugeri family. The sea is not far from here, so sometimes you can

feel the cooling breeze blowing in the leaves of the fruit trees in the garden: zaaasshhh! A musical sound, perfect also as a name of the farm holiday itself.

Here there is also an old palmento carefully renovated which has become an intimate yet classy restaurant. In the entrance of the former winery you can relax and have an aperitif or a cocktail. In the past the wine would have been fermenting, but today you can enjoy the delicious local food and wines in a really charming atmosphere. An experience not to be missed.

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