Deeply rooted in the present, since 1860
Since 1860, Rallo is synonymous with quality, reliability and authenticity. Producing elegant and fragrant table wines, austere fortified Marsala wines and sweet and aromatic Passiti, Rallo has proved an innovative and authentic player throughout its long history, for more than one hundred fifty years. One of the oldest and most famous brands of Italian winemaking, Rallo succeeded in staying young and fresh through unwavering commitment to its values and continuous research.

Today Rallo stands for the best expressions of western Sicilian winemaking, producing the typical varieties of the province of Trapani, the most eclectic, suitable and planted terroir of Italy.

The winery focuses its commitment on a number of selected varieties, generating the full potential of each one: Grillo, is close to the sea in Marsala, Catarratto and Nero d’Avola cultivated on the fine and famous hills of Alcamo, Moscato, is protected from the constant winds on the island of Pantelleria, the black pearl of the Mediterranean.

We strive to combine a passion for good food and wine with our responsibilities towards both the environment and everyone involved in the daily life of the winery, marrying the mystic seduction of the dancing Bacchus with the rationality and balanced of conscious and ethical choices. This is the challenge that the estate puts out to the world of wine and that it wishes to share with its loyal customers.
Don Diego Rallo began his entrepreneurial venture in the world of wine in 1851, founding the homonymous Cantine Rallo wine estate in 1860, the year of the unity of Italy. It was the time of Garibaldi and of the Marsala, the star of Sicilian winemaking at the time and a wine appreciated all over the world.

In 1997, after more than a century of history, the Vesco family, owner of a flourishing agricultural estate situated in the heart of the D.O.P. Alcamo, bought the company, combining the two estates.

In an ambitious project with great attention to detail and respecting the heritage of this historic brand, the Vesco family turned Cantine Rallo into a modern estate, making it yet again a reference point on the map of Sicilian wine.
Since April 2010 Cantine Rallo has been operating as a “Società Agricola”, the most appropriate legal status for an estate that has always dedicated itself exclusively to the promotion of its agricultural production.

Andrea Vesco runs the winery with expert knowledge and commitment, personally and meticulously attending to all the stages of production from the cultivation of the grapes to the bottling of the wine. Rallo wines and olive oil, organically grown in a certified organic agriculture, are “produced and bottled at their origin by the grower”.
Forming an eternal union between nature and culture, between technique and sensibility of the winemakers, the wine is a synthesis of its environment and of the men who created it.

Cantine Rallo grows the indigenous grapes of the territory with three oenological projects in three different areas: Alcamo, Marsala and Pantelleria.

Between brambles, pine trees, olive trees and rosemary thrives a varied family. They are called Catarratto, Insolia, Viognier, Chardonnay, Müller Thurgau, Sauvignon Blanc, Zibibbo, Cabernet Sauvignon, Merlot, Syrah and Nero d’Avola. Eleven children, indigenous or by adoption, all fostered in the name of a single principle: to cultivate only those varieties that find their ideal habitat in Sicily.

Our journey begins in Alcamo, at the heart of Western Sicily, on a farm one time called “Mistretta”. Nowadays it is known as “Patti Piccolo” and tomorrow who knows...
THREE SITES, ONE ORGANIZATION

ALCAMO / PATTI PICCOLO

MARSALA / PIANE LIQUIDE

PANTelleria / Bugeber
We are in Alquam (muddy earth), the fertile land at the heart of western Sicilian winemaking. But we are also at the border with Monreale, the old Arab village situated on the slopes of Mount Caputo. Between these two towns, Alcamo and Monreale, one of the properties of Rallo - Patti Piccolo – is located with 100 hectares of vineyards.

The once small vineyards, today restructured and enlarged, is a modern and efficient agricultural company of 100 hectares, of which there are 68 of vineyards, 12 of arable land, 7 of olives trees and 10 of forest. The vineyards are cultivated in hilly soils at several altitudes: from 250 meters for Nero d’Avola to 600 meters for Müller Thurgau, the “foster child”.
In the interest of biodiversity, large areas are excluded from the cultivation and are alternate with the planted area. In this way several oases of environmental protection enable the existence of a variety of species of animals and plants. The landscape of Patti Piccolo is one of tidy rows, carefully bred and raised alongside herbs, flowers, trees and hedges where macro and microorganisms move silently.
Ever since anyone can remember the vine in this area is married with the olive tree. Both these cultivations constituted the base of our ancestors’ diet and are the foundation of the history of wine and food in the Mediterranean.

At the centre of the property Patti Piccolo one can find a hill of seven hectares with 1,400 olive trees of more than one hundred years of age. The zone has got a traditional vocation to the production of olive oil, with the thermal excursion between night and day, even in summer, favouring the development of the trees and the complexity of the taste of the fruit. This cultivar is called Cerasuola.
As opposed to the hilly Alcamo, the areas of Marsala is completely flat, with hectares and hectares perfectly level vineyards reaching all the way to the sea. The small vines are trained in a trellis system and are grown in a sandy soil situated near the sea. Today this area D.O.P., the first one recognized in Italy, comprises several towns of western Sicily with Marsala being the most important one.

We continue the journey to the coast near what was once called by the Romans Lilibeum and later renamed by the Arabs Mars el-Allah, or “God’s port”, today Marsala, the most important wine area of Sicily...
The territory of Marsala comprises, besides the production facilities that were key to the transformation of Rallo, Piane Liquide a property of 10 hectares, situated near the natural reserve of Stagnone. Here where land and sea merge into a seamless continuum, where the sun is reflected in the marvellous saline, one of the most representative cultivar of the area, the Grillo grape is cultivated.

In Piane Liquide, besides the Grillo grape, also Zibibbo grape is grown, preeminent among the aromatic grape varieties and in this areas acquiring the typical scent of Mediterranean maquis.
In the middle of the Mediterranean, in a black island, lashed by the winds, where the landscape is African, the harsh and fruitful soil generates a sweet and precious grape: the Zibibbo grape.

On the island of Pantelleria the cultivation of the vine is difficult but the result is an extremely sweet wine of great structure an intense bouquet and intoxicating aromas.

The Zibibbo, from the Arab name Zabib, is the grape used for the production of the famous Passito, the dessert wine which made Sicily renowned in the world of wine. This importance was obtained thanks to the commitment of Rallo, who throughout its history has always developed the wines of Pantelleria.
We moved from the hinterland to the coast and now we are sailing from the coast to an island: Pantelleria.

Terraces made of lava stone walls as well as small olive trees and vineyards dominate the landscape of the island.

On the island of Pantelleria, Rallo owns two hectares of vineyards in the area of Bugeber, overlooking the Lake of Venere.

The vineyards are trained in small hollows to preserve the berries from the hot and African wind. Moscato grapes provide an exceptional source of intense and aromatic bouquet.
The main seat of the Rallo estate is a splendid structure from the nineteenth century in Marsala. The historical and prestigious building is situated at the seaside, on the western coastline of Sicily and facing the islands of Egadi. Its design is in accordance with the architectural style of the traditional “baglio trapanese” which is composed by two producing buildings arranged around a large quadrangular courtyard.

The baglio is the traditional architectural expression of the Sicilian rural economy. The positioning on the sea, ideal for supply and for the commerce of products, had the disadvantage of making business activities extremely vulnerable to incoming attacks from the sea. In order to protect their own properties and interests from the adventurers who went around for the Mediterranean, peasants and traders sheltered their activities in fortified buildings: the baglio.

The baglio of Cantine Rallo measures about two and half hectares, at a length of approximately 320 meters and a covered surface of approximately 13,000 square meters. The entrance through the imposing big gate, leaving the sea behind, leads into the internal courtyard that is dominated by the three-storied main house in Ingham style, behind the main building lies an Arcadian garden.
Cantine Rallo considers its human resources and the technical equipments among the most qualified in order to successfully achieve the objectives of the estate.

A passionate group of expert men fosters the life of the winery and together with management and the team of winemakers constitute the fulcrum of its business activity.

Cantine Rallo believes that the estate has the best size in order to achieve its company goals. As a medium-size company it is not only concentrated on financial results as many larger companies; and at the same time it is not focused on producing wines for only few selected like many small companies do. Rallo’s goal is to achieve a market presence while maintaining its standards of quality.
LOYAL TO THEMSELVES, 
SINCE 1860

It is not easy over such a long time to remain true to one’s own identity and recognisability in an original and distinctive way and to look into the future when the past provided rich successes and gratifying awards. Tradition, diversity, moderation, balance, coexistence, conviviality, exchange, respect and ecologically sustainability: these are the values on which the modern Western world is trying to lay the foundation of its only feasible future, the same themes that Rallo has been pursuing with unrelenting and concrete determination, even if with different nuances for almost two centuries.

Today Rallo’s production is certified “BIO” by BioAgriCert, the agency bases in Bologna responsible for issuance of and compliance with organic certifications. In Alcamo there is an exclusive use of organic fertilizers, including the correct use of sulphur and little copper for the protection of the vines and the use of “sexual confusion”, a biological system that limits the reproduction of hazardous bugs through pheromone over-stimulation.


The winery is also expecting to receive the EMAS certification and is already in possession of the IFS and BRC product certification.

Rallo strongly believes in the values that form the basis of its strategic and operational choices, along with an extraordinary passion for its products. This make it the best choice for all occasion, be it convivial or private, since 1860.