

LAMORESCA

Newsletter 2026

An update from the vineyards, the 2025 wines, and our perspective on the wine world

Update from the vineyards: Nature in abundance (but with fingers crossed)

It is mid-May, and the vineyards look beautiful. The new shoots have reached a length of one to two meters everywhere, and the first grape bunches are already shaping up nicely. It is currently a period of hard work and quick adjustments: we are busy with green pruning and especially with tying up this lush vegetation, so that the new branches do not break during the strong winds that can sweep through here.

Judging by what we can see now, this year's production promises to be very beautiful. It has been a long time since we have seen so many healthy and beautiful bunches hanging from our vines. On some plots, we are even manually removing clusters during green pruning, a task we rarely have to do here. We do this very deliberately to ensure that the remaining grapes stay optimally concentrated. After all, we can only guarantee the typical, characterful, and concentrated Lamoresca flavour with a low production per vine. While in a normal year nature handles this itself in our vineyards (through poor soil and water scarcity), a combination of very favourable weather conditions forces us to limit production ourselves this year.

But the past has taught us never to be overly optimistic and always to touch wood. A seemingly perfect harvest can turn around in no time due to humidity, mildew, hail, storms, or extreme heat. As farmers, we are always pessimistic!



The 2025 wines: Ready for the world

Meanwhile, a large portion of the wines from the 2025 vintage has already left the cellar. With a touch of pride, we dare say that our younger wines, the *Nerocapitano* and *Rosato*, will be opened smoothly and well-chilled on terraces all over the world this summer. Our *Rosso* and *Bianco* will find their way to beautiful culinary pairings, while true connoisseurs will hopefully save the *Nero*, *Elsa*, and *Catarratto* for a special occasion or simply open them in good company.

The feedback we have received so far is beautiful, and we want to thank you all for it. It looks like these wines will sell out quickly again this year, which is a wonderful recognition for us and a sign of your ongoing support for our work.



The coming summer: Fieldwork and fire prevention

While the first bottles are making their way across the globe, our focus in the cellar is shifting. Some of the wines have now been bottled, but the rest will not be ready until August. In the next two months, we will therefore focus primarily on intensive fieldwork, regular maintenance, and actively promoting biodiversity on our estate. This is a period that requires an incredible amount of time behind the scenes. Take our fire prevention, for example: we till and clear the borders of our fields very thoroughly to create open buffer zones. Should wildfires unfortunately strike the region again this summer, we minimize the risk of the fire jumping over into our vineyards.



Natural wine: Normalizing a hype

In the meantime, we travel a lot ourselves to have our wines tasted, and we are in close contact with the sector, from distributors and restaurateurs to wine shops and sommeliers. This allows us to feel the pulse and trends of the wine world from up close. Currently, there are a few clear positive and negative trends to be spotted.

To start with the positive: It seems to us that the extreme hype surrounding 'natural wine' is finally beginning to normalize. In all honesty: when we started making organic wine 25 years ago, we didn't do it because of a hype or to be trendy. We did it simply out of respect for nature, because we live in the midst of our vineyards, and because it seemed like the only right way forward. Over all these years, we have experienced the natural wine hype from up close and have seen many things come and go.



We never participated in the trends and have always remained focused on making clean, terroir-driven wines. Without dogmas, but with the daily ambition to be a little bit better each year than the last. True Lamoresca connoisseurs know they can always be sure of the quality as soon as they open a bottle.

We have seen quite a few extremes in the natural wine market, and although we are not entirely past that yet, we do notice that the market is starting to understand a thing or two. Not all natural wine has to be funky, unstable, or a game of Russian roulette. Natural wine and organic wine can also simply be beautiful, stable, and clean. A lot depends on the health of the plants and grapes, and then, above all, on how cleanly you work in the cellar.

Can things go wrong from time to time? Absolutely. Winemaking remains a craft and a largely natural process; if we do not use chemical products, something can always go wrong, both in the vineyard and in the cellar. We make a living natural product, not Coca-Cola, but as a sector, we must continue to do our utmost to produce a clean product. And we shouldn't try to explain every technical flaw with a beautiful philosophical explanation, but sometimes also just dare to admit that it was a human error. We need to do this so as not to ruin the image of organic and natural wines for the general public. Because in the end, that is what we want: for people to drink good, beautiful wine with low intervention and no chemicals. We increasingly feel that consumers are beginning to understand this, and we must keep pushing this story.

Perspective and Health: Balance in a fast-paced society

Before we close, we would like to share a personal thought with you. This is purely our own opinion and vision; we absolutely do not want to offend, hurt, or disregard anyone else's convictions. After all, everyone must decide completely for themselves how to organize their life and what makes them feel good. But as down-to-earth winemakers, we simply look at certain societal shifts around us with a healthy dose of wonder.

These days, generic studies on the negative effects of alcohol seem to come out constantly. It often feels as though they are primarily aimed at presenting shocking, high statistical percentages with the main goal of scoring as many clicks as possible. In a society that increasingly gets its information from fleeting, flashing short videos or sensational headlines that people quickly scroll past without actually reading the article, we must be vigilant about the image we create.

Is excessive alcohol consumption good for the human body? Of course not. But is the new fitness and 'self-optimization' hype always healthy? Highly debatable, and especially not for your mental health.

I am not a doctor, I am just a simple winemaker. But I think, and this is my personal opinion, that by occasionally and consciously enjoying a glass of real, good wine, you are doing something that is actually very valuable for your mental health and your social life. You can still go to your 'run club' and drink your matcha, but certainly do not forget to drink your glass of Lamoresca. I am prescribing it to you.



Tasting Room: A place to share Lamoresca

And finally, something that some of you have already experienced personally: our new tasting room.

6 years ago, we bought Monte Stagno, a neglected property next to our cellar surrounded by beautiful, wild nature. Over the past years we have worked hard to bring this landscape back into balance. Around Monte Stagno, on the open areas, we planted new vineyards, olive trees and fruit trees, while intentionally leaving large parts untouched and wild.

On the property stood an old farmhouse. A completely abandoned building that had once been used by a local farming family. My grandfather, now 93 years old, still tells stories about how horses and carts used to bring grain here for storage, or how he even helped build the road leading up to this place many decades ago.

When we took over the property, there was barely anything left. No roof, no electricity, no water, just stones and ruins. So slowly, without rushing and in between all the work in the vineyards, we started bringing it back to life.

Today, our tasting room is finally finished, together with 2 rooms for guests. In the future we may create a few more. We have absolutely no ambition to run an agriturismo. The vineyards already keep us more than busy enough. But we did want to create a place where we can welcome people and share Lamoresca in a more personal way.

We are not open to the general public, not because we would not like to be, but simply because there are not enough hours in the day. But for our distributors, restaurateurs, sommeliers and people from the wine world: if you happen to be in Sicily, do not hesitate to send us an email. We will gladly try to make some time to open a few bottles and welcome you to Monte Stagno.





Thank you for all the continued support, here are some pictures on our 2026 so far!





