

OVERVO



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THE NEW
SICILIAN
LIFESTYLE.
SINCE 1824.





The new Sicilian lifestyle according to Corvo is the perfect fusion between the traditions of the land and the new ways of living the present.

Traditions serve as a means of enriching modern life, bringing added value to the cherished recollections of the past. Corvo has rediscovered its roots and brought them into the present. It has renewed and revitalised them in a contemporary way. On the occasion of the 200th anniversary of its foundation, Corvo is renewing its visual identity, while preserving its territorial identity and historical values.

CORVO'S TERROIR



Bagheria is home to our historic wine cellars, where we produce and bottle all our wines.

Corvo is synonymous with Sicily.

Our wines are made from grapes grown in specific areas of Sicily that have been selected for their suitability for viticulture and winemaking. The region of Sicily is renowned throughout the world for its diverse climatic conditions and landscapes.





CORVO
CASTELDACCIA
MARCHIO DEPOSITATO
ANNATA 1957
CASA VINICOLA
Duca di Salaparuta
PALERMO
1957 CONCORSO INTERNAZIONALE
MELBOURNE 1957
MINISTERO A. L. C. 1956
MELBOURNE 1957

CORVO
CASTELDACCIA
ANNATA 1957
CASA VINICOLA
Duca di Salaparuta
PALERMO
1957 CONCORSO INTERNAZIONALE
MELBOURNE 1957
MINISTERO A. L. C. 1956
MELBOURNE 1957

DAL 1824
CORVO
TERRE SICILIANE
INDICAZIONE GEOGRAFICA TIPICA

CORVO
CASTELDACCIA
ITALIA
CASA VINICOLA
Duca di Salaparuta
PALERMO
1957 CONCORSO INTERNAZIONALE
MELBOURNE 1957
MINISTERO A. L. C. 1956
MELBOURNE 1957
RISERVA

HISTORY

From the plots of land in the Corvo Valley in Casteldaccia, in 1824, began the history of one of the longest-standing wineries on the Italian wine scene: the Vini Corvo of the Dukes of Sapalaruta.

Prince Giuseppe Alliata, driven by passion and the desire for change, made wine from the grapes grown in his vineyards, giving life to the first two wines: Corvo Bianco and Corvo Rosso.

The Alliata family started the first example of Sicilian wine business, which was soon to cross regional borders and arrive in Italy and then in foreign markets.





1844

Giuseppe Alliata hands over the management of the company to Duke Edoardo of Salaparuta, who, as a result of his marriage to Felicita Lo Faso, receives a dowry of numerous fiefs and properties, including what was to become the first real winemaking cellar, in the square of Casteldaccia, in the province of Palermo.



1874

Edoardo decides to seek the help of Jean Lagarde, from whom he learnt the methods and processes typically used in the French winemaking tradition, which allow Edoardo to extract only the grape must, the most valuable part of the juice. And so Corvo Prima Goccia was born. That same year, Corvo sold 100,000 bottles in Italy and abroad and the Corvo brand are officially registered with the Prefecture of Palermo.



1994

Corvo Glicine was born, an innovative project for those years, truly unique and highly successful. Glicine is created to satisfy the tastes of those who seek freshness, harmony and light-heartedness in a glass. Extremely pleasant wines with an unmistakable aromatic intensity. The result of painstaking work to recreate the perfect harmony between quality grapes and innovation.



2010

Corvo's line of organic varietal wines, Irmàna: Nero d'Avola, Grillo and Frappato varietal wines, for those who seek the authentic and recognisable taste of each grape variety.

A FAMILY PASSION

CORVO PRIMA GOCCIA IS BORN

CORVO GLICINE IS BORN

CORVO'S LINE OF ORGANIC VARIETAL WINES

CORVO BIANCO AND CORVO ROSSO ARE BORN

PHYLLOXERA IN EUROPE

THE INTERVENTION OF THE REGION OF SICILY

THE RENOVATION OF THE WINE-MAKING CELLARS IN ASPRA

CORVO 200 YEARS



1824

In this year Giuseppe Alliata began to get involved in winemaking. He planted 1,000 Zibibbo rootings in the plain of Sant'Oliva, on the outskirts of Palermo, took part in the first harvest and vinified the grapes at Villa Valguarnera in Bagheria, which was used as a wine cellar. During these years the first wine shop was opened on the ground floor of the Palazzo Alliata in Piazza Bologni, Palermo.



1865

Phylloxera spreads throughout Europe, but Edoardo, who had studied and travelled extensively, is able to save his crops in Sicily by importing the American rootstock. Phylloxera devastates every plant in the surrounding countryside, but his vineyards are in full bloom.



1964

The company is taken over by the Region of Sicily. After being sold by the Alliata family, the restructuring period begins. Production increases from 150,000 to 750,000 bottles and Corvo begins to export, with an 83% increase in turnover.



2004

The wine-making cellars in Aspra are renovated and equipped with the latest grape processing equipment, which preserves the organoleptic characteristics of each grape variety harvested and ensures that each stage of production is constantly monitored.



2024

Corvo harvests its 200th vintage and proposes itself on the market with a new logo that returns to its origins but with an eye to the future. The R of the brand curls up as in the first historical labels and the new logo takes shape in a contemporary version, with the redesigned and coloured coat of arms.



BAL DO
CORVO
VINHO VERDE


THE PACT WITH NATURE



“Caw-caw” is the sound of the birth of Corvo, which dates back to 1824, the year in which Giuseppe Alliata of Villafranca reaped the fruits of the first harvest in his plots in the Corvo Valley in Casteldaccia.

Legend has it that the name “Corvo” originated from a pact made between a man and a noisy, squawking crow that disturbed the farmers engaged in harvesting grapes. According to the legend, in exchange for his silence, the crow made a pact with the man asking that the valley should be named after him.

It was in fact because of this anecdote and the name of the valley that in 1824 Giuseppe Alliata decided to call his company Corvo.

A woman in a white shirt and dark pants is pushing a shopping cart filled with groceries on a paved road. To her left, a large flock of sheep is moving across the road. In the background, there are green hills and a small town with buildings. A road sign with two black arrows pointing left is visible on the right side of the road.

At Corvo, sustainability is not just something we value - we believe in it. Sustainability is the belief that every day, through our own efforts, we can have a positive impact on the environmental and social ecosystem around us.

01 ECONOMIC SUSTAINABILITY

One of the company's key objectives is to generate sustainable growth in terms of economic and income markers for the livelihoods of its employees and grape suppliers.

The reduction of waste, the optimization of industrial processes and the punctual control of the use of energy resources allow the company to make the best use of its potential, positively impacting not only the economic but also the environmental aspect. Corvo is today synonymous with stability, reliability and a point of reference for all business partners.

02 ENVIRONMENTAL SUSTAINABILITY

Through its Pact with Nature, Corvo is committed to pursuing sustainable practices that respect and safeguard the ecosystem with which it operates and in which it has its roots. The quality of Corvo products comes from the extreme attention and care that agronomists and technicians put

into every production step. Business processes are constantly monitored and optimized, in order to reduce waste and consumption of non-renewable energy.

03 SOCIAL SUSTAINABILITY

Corvo lives in every worker who is part directly or indirectly part of the company. Since 1824, the baton of ethic has been passed from generation to generation, keeping as a cornerstone of its mission the always high and essential quality of Corvo products. Today Corvo finds itself in all the professionalism that make up the company organization chart, with great attention to their health, their safety at work and the company benefits available to the employees have been extended to the entire family unit.

Corvo is the first company in Sicily to have obtained both VIVA and Equalitas certifications.

V.I.V.A

The V.I.V.A. (Sustainability in the Italian wine sector) Certification obtained by our organisation evaluates the environmental sustainability and impact of our activities on our local area, in terms of protecting biodiversity, as well as safeguarding and enhancing the landscape, and for the community, in terms of social and economic impacts. The reason we chose VIVA is that it constantly sets improvement targets to be achieved, which are established and monitored by the Italian Ministry of the Environment and Energy Security. This means that we are now able to measure and improve our performance, creating a virtuous circle that brings numerous benefits to everyone.

EQUALITAS

We chose the Equalitas standard not only to show just how dedicated we are to pursuing sustainable practices, but also to be able to communicate and share information promptly, transparently and reliably with consumers.





CORVO CLASSICS

The Sicilian lifestyle,
since 1824.

For everyday drinking, for your most important occasions, a wine that makes its way onto tables all over the world.







CORVO ROSSO

«Our red wine
with a Sicilian character,
since 1824»

Corvo Rosso continues to be a symbol of traditional taste for all the generations who want to appreciate and experience the Sicilian lifestyle in a modern way. With its succulent yet pleasantly fresh taste, it is the ideal accompaniment to traditional dishes from all over Italy.

PAIRINGS

-  Scottona tartare
-  Swordfish “cajonata”
-  Selection of mature cheeses
-  Pasta alla norma

SERVING TEMPERATURE

-  14-16 °C

PRODUCTION AREA

South-central Sicily

GRAPE VARIETY

Native Sicilian varieties
and international varieties









CORVO BIANCO


«A fresh white wine with Mediterranean scents»

Corvo Bianco is a fresh wine, with a flavour and Mediterranean aromas, pairs with dishes of both of Italian and international cuisine.

PAIRINGS

-  Almond chicken
-  Spaghetti with clams
-  Soft cheeses like robiola cheese
-  “Trofie” with basil pesto

SERVING TEMPERATURE

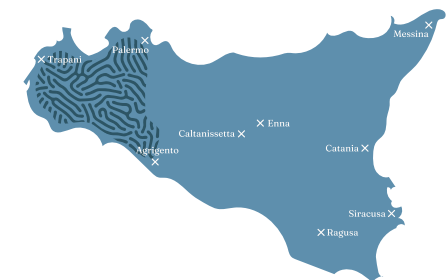
-  8-10 °C

PRODUCTION AREA

Western Sicily

GRAPES VARIETY

Native Sicilian varieties and international









CORVO ROSA


«The elegance of Rosé with a fresh twist»

Well-orchestrated, vibrant and fresh, Corvo Rosa is the ideal accompaniment to simple but flavourful dishes.

PAIRINGS

-  Hunter-style guinea-fowl
-  Tuna tartare
-  Hard cheeses
-  Spinach and ricotta pie

SERVING TEMPERATURE

-  8-10 °C

PRODUCTION AREA

South-central Sicily

GRAPES VARIETY

Varietà siciliane autoctone ed internazionali



RISERVA

A red wine with good structure,
ideal for the most demanding palates.

For its 200th anniversary, Corvo gives itself a Riserva DOC Sicilia. An oenological project born from native Nero; Avola grapes grown in central southern Sicily.

A process from the vineyard to the bottle, where each oenological phase aims at organoleptic quality.



CORVO RISERVA

«A red wine with good structure,
ideal for the most demanding palates»

Waiting for the grapes to ripen properly lays the foundation for a great red wine with character, which finds its best expression in a long maceration of the grapes that accompanies the fermentation of a wine with an alcohol content of 14 % vol.

PAIRINGS



Savoury first dishes and game



Mature cheese

SERVING TEMPERATURE



14-16 °C

PRODUCTION AREA

South-central Sicily

GRAPES VARIETY

Nero d'Avola



NOVELLO

The young Corvo

A taste of future, for those who love
freshness in the glass.



NOVELLO


«Corvo Novello arrives as the harvest ends»

Full of scents of marasca cherries, it is a glimpse of the future Sicilian lands, where our dreams grow and bloom.

COLOUR

 Deep red with purple tinges

BOUQUET

 Notes of marasca cherry, wild berries, blackberry and black mulberries

SERVING TEMPERATURE

 12-14 °C

PRODUCTION AREA

South-central Sicily

GRAPES VARIETY

Native Sicilian varieties



GLICINE

Timeless freshness

Wines for all social occasions,
fresh and easy to drink, with
Mediterranean scents.






GLICINE BIANCO


«The intriguing white and contemporary, rich in scents and Mediterranean flavors»

The Sicilian white wine that has embodied the freshness of a lively and light taste for generations. It is perfect for those looking for a wine to drink during light-hearted moments, without having to compromise on quality.

PERFECT FOR

-  A day to the seaside
-  A party with friends
-  For Sunday's lunch

SERVING TEMPERATURE

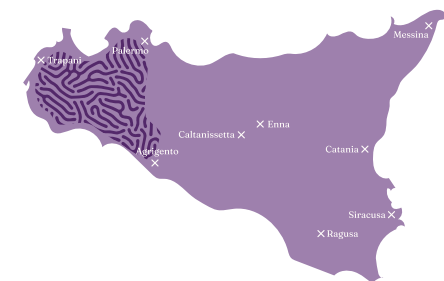
-  8-10 °C

PRODUCTION AREA

Western Sicily

GRAPES VARIETY

Native Sicilian varieties and international varieties





GLICINE ROSSO

«Fresh and lively
on the palate,
a balanced red»

The red wine that has represented for generations a fresh and lively sip. Intense aromas of red fruit, notes of cherry and black cherry combined with hints of violet and rose.

PERFECT FOR



A barbecue with friends



A fun aperitif



Pizza and movie

SERVING TEMPERATURE



14-16 °C

PRODUCTION AREA

South-central Sicily

GRAPES VARIETY

Varietà siciliane autoctone ed internazionali








GLICINE ROSA


«The fresh and lively rosé,
versatile and elegant,
with notes of small red fruits.»

Glicine Rosé strikes the perfect balance between the freshness of white wine and the structure of red wine, making it ideal for creative food pairings to share with friends.

PERFECT FOR

-  A glass of wine at sunset
-  A picnic
-  Sushi and movie

SERVING TEMPERATURE

-  8-10 °C

PRODUCTION AREA

South-central Sicily

GRAPES VARIETY

Varietà siciliane autoctone ed internazionali



IRMÀNA

The authentic expression
of the Sicilia DOC

For those looking for native
flavours in the glass. The organic
varietal with identity.
character.






IRMÀNA ORGANIC GRILLO


«Rich, fresh and persistent on the palate»

Produced from Grillo grapes, this wine with its lively straw yellow colour expresses the best characteristics of the variety: fruity aromas and Mediterranean scents accompanying a broad, fresh and persistent palate.

PAIRINGS

-  Fish-based dishes
-  White meats
-  Vegetable flan

SERVING TEMPERATURE

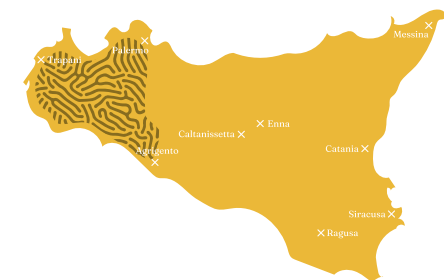
 8-10 °C

PRODUCTION AREA

Western Sicily

GRAPES VARIETY

Organic Grillo



IRMÀNA ORGANIC NERO D'AVOLA

«A velvety and harmonious sip that combines red fruit aromas in an enveloping taste»

Sicily, its territory and its history are all present in the Corvo Nero d'Avola Bio wine. In the glass, it captures the characteristic aromas of the native red grape variety that has come to represent our terroir all over the world. Velvety and well-orchestrated with aromas of red fruits and an enveloping taste.



PAIRINGS



Red meat dishes



Medium-aged cheeses

SERVING TEMPERATURE



14-16 °C

PRODUCTION AREA

South-central Sicily

GRAPES VARIETY

Organic Nero d'Avola








IRMÀNA ORGANIC FRAPPATO

«The fresh palate of Frappato gives great smoothness and aromatic persistence»

Frappato's freshness on the palate gives it a very smooth and persistent aromatic finish. Subtle hints of wild strawberry stand out on the nose, typical of this native grape variety that is appreciated all over the world. Best served slightly chilled for summer aperitifs.

PAIRINGS

-  Flavourful fish dishes
-  Meat dishes
-  Medium-aged cheeses

SERVING TEMPERATURE

-  14-16 °C

PRODUCTION AREA

South-central Sicily

GRAPES VARIETY

Organic Frappato



DUETTO

With its lively, exuberant, fresh character, Duetto was born from the meeting of two fundamental elements: passion and quality

They are perfect for informal eating, and go well with mature cheeses and tasty first courses.



DUETTO ROSSO

«A red that offers an enveloping palate and a fresh drink»

From red fruit, to black cherry, to hints of tobacco and spices, this is a red wine with an enveloping palate and a fresh drinkability. The right wine for a tasty meal, simple and light.

PAIRINGS



Grilled red meat, “pasta al forno”



Medium-mature cheeses

SERVING TEMPERATURE



14-16 °C

PRODUCTION AREA

South-central Sicily

GRAPES VARIETY

Native Sicilian varieties and international varieties







DUETTO BIANCO


«Harmonious and characterised by interesting notes of white peach and plum»

It originates in the territories of western Sicily. Its palate is harmonious and characterised by notes of white peach and plum. With a long finish, it has an interesting character that goes well with Mediterranean dishes.

PAIRINGS

-  Seafood salad, Mediterranean dishes
-  Tempura vegetables

SERVING TEMPERATURE

 8-10 °C

PRODUCTION AREA

Western Sicily

GRAPES VARIETY

Native Sicilian varieties and international varieties



NOTE D'ARGENTO

With Sicilian character and great
freshness and versatility

Note d'Argento is the meeting of
different grape varieties that give
rise to three wines with Sicilian
character.






NOTE D'ARGENTO ROSSO

«Austere and complex,
elegant and persistent»

Note d'Argento rosso is the union of Frappato and Syrah, indigenous and international varieties, which together give life to an elegant and structured wine that offers a complex and enveloping drink with hints of plum and wild black cherry.

PAIRINGS

-  Red meats and roasts, first courses with meat sauce
-  Medium-mature cheeses
-  Grilled vegetables

SERVING TEMPERATURE

-  14-16 °C

PRODUCTION AREA

South-central Sicily

GRAPES VARIETY

Frappato and Syrah








NOTE D'ARGENTO BIANCO

«Balanced palate, good complexity and freshness»

The combination of two different grape varieties, Grecanico and Viognier, gives birth to a white wine with a balanced palate that does not renounce good complexity and freshness. Its grapes are grown in the western area of Sicily.

PAIRINGS

-  Mediterranean dishes
-  Semi-mature cheeses
-  White meat and game

SERVING TEMPERATURE

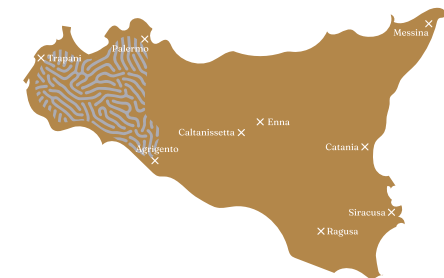
 8-10 °C

PRODUCTION AREA

Western Sicily

GRAPES VARIETY

Grecanico and Viognier





NOTE D'ARGENTO ROSA

«Soft pink tones with bright highlights»

The Note d'Argento rosé is distinguished by its delicate soft pink tones with bright, luminous highlights. With hints of wild strawberry, complemented by floral notes of violet and rose, it is the ideal choice for a fresh aperitif, to be paired with seafood appetisers or lightly matured cheeses.

PAIRINGS



Seafood appetisers, Fish couscous



Medium-mature cheeses

SERVING TEMPERATURE



8-10 °C

PRODUCTION AREA

South-central Sicily

GRAPES VARIETY

Native Sicilian varieties and international varieties





CORVO
DAL 1824
CORVO
TERRE SICILIANE
INDICAZIONE GEOGRAFICA TIPICA

CORVO
DAL 1824
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