



**T**ravellers know that Sicily is an island that evokes emotions and a place where history merges with myth. Where nature is extraordinarily generous and where the culture is the fruit of the fusion of great civilizations. Since 2005 Sicily has been able to boast of yet another great achievement: the Strada del Vino e dei Saponi Erice Doc.

This route, which includes cities like Erice, Trapani, Castellamare del Golfo, Scopello, San Vito lo Capo, and Mozia, abounds with unique historical sites (Segesta, Selinunte), natural scenery of rare beauty (Riserva dello Zingaro, Riserva dello Stagnone). And among the most important gastronomic delights, of course is the Ericean Wine, which is of extremely high quality. The Erice countryside,





The Trapani's province  
with its gastronomically  
unforgettable experience

by Sònia Graupera



vines and enological production have produced wines whose superior quality is now recognized all over the world. It was achievements such as this that made it possible to obtain the prestigious recognition of the Controlled Denomination of Origin, Erice D.O.C. The vines are grown on the hills surrounding the municipality of Erice and the vineyards lie at between 250 and 500 metres in height, but close to the sea. Thanks to this rare combination, the wines reflect the aromas, notes and colours of an extraordinarily heterogeneous territory such as that of D.O.C. Erice.

The tradition of fishing tuna dates back to time of the Arab domination in Sicily. The cultivation and culture of salt date back to the Phoenicians and nowadays salt is one of the province's most important products: [www.salineditrapani.it](http://www.salineditrapani.it). Olive trees, from the autochthonous cultivar already known and appreciated by the Greeks and Romans grow well in this area and the oil produced from these trees has an intense characteristic fragrance and an agreeable harmonious flavour.

## Erice Wine Route

in the province of Trapani, has made quality the prime endeavour of its production. The climatic conditions, the fertile land, the deep-rooted tradition in the cultivation of

marzipan sweets, pastries and the almond biscuits, made following ancient recipes in the Erice convent tradition, are also delicious and widely acclaimed.

[www.stradadelvinoericedoc.it](http://www.stradadelvinoericedoc.it)





Salina Ettore Infersa

And of course what made my trip unique was one of the most spectacular hotel I have ever seen and ever slept in, Torri Pepoli.

It's an old castle totally restored to its original elegance and overlooking Mount Cofano, and all the coastline which gives it incredible views from every corner of the hotel.

One gets the unmistakable feeling of being transported to another time, to the

middleages in this truly incredible refurbished structure: [www.torriepoli.it](http://www.torriepoli.it)

Today the Erice Wine Route brings together enterprising private businesses: quality agricultural tourism centres, luxury resorts, restaurants with a truly authentic local flavour, wineries and local craftsmen.

Everything is has been set to welcome the discerning tourist for a complete and unforgettable holiday experience.

