



Le Sette Aje wines spring up from the hearth of the Mediterranean sea, in the fascinating Sicily island. Sicily is a generous and sweeping land, with a special airy and dry climate, and bright light. These characteristics give rise to intense, harmonic and full-bodied wines, with unique scents and flavours. Sicilian wines tell the authentic Sicilian tradition and culture.

Le Sette Aje extends to five acres of fruitful vineyards. Grillo is the main grape variety, followed by Catarratto B.L., Moscato Zucco, Carricante, and Nerello Mascalese.

Our mission is to keep alive flavours of the Sicilian culture and tradition, rediscovering ancient tastes almost extinct. That is why we also produce Top Quality Extra Virgin Olive Oil.

Our lands, with their special climate, count more than 800 olive trees, both old and young plants typical from the Valle del Belice area. The best known are Nocellara del Belice and Biancolilla. We also nurture very ancient and autochthonous varieties of olive trees, mostly extinct, such as Giarrappa, Cerasuola, Pidiccuiddara, and Murtiddara.

Le Sette Aje is a story of passion, family and tradition that spans one hundred years and takes place in sunny Sicily, along the Belice river. An ancient story in the heart and recent in fact.

Back in 1916 our great grandfather Leonardo bought the first lands from a wealthy landowner best known as “Canaddunaschi” (literally, “dog with two nostrils” to refer to a person with a particular flair for business).

Since then, we have had three generations of passionate farmers and wine and oil artisans with our grandfather Giovanni and our father Leonardo.

The fourth generation made the passion evolve into a more concrete shape: Rosalia, Cristina, Agata and Gabriella decide to found Le Sette Aje company, managing the business with the harmony that only a family company ensures.

Le Sette Aje products could be defined as biodynamic products. We cultivate our plants with natural and innovative methods, respecting the environment. Our philosophy of cultivation focuses on preserving the naturalness and the naturalness of the plant, in order to reach the higher level of genuineness of the product, concerning quality and goodness.

We are one of the very few companies in Italy and in Europe to adopt agro-homeopathy as an agricultural method, fostering the idea of sustainable farming that does not negatively affect the environment.

Agro-homeopathy helps us to preserve the plant’s natural resistance by minimizing the need for a human intervention, and the nutraceutical properties of its products.

This way, our products express the best genuineness of the plant. That’s why we define them as natural products.



Le **SETTE** **A JE**

NAKONE 2024

**WHITE MOSCATO WINE IGT
TERRE SICILIANE**

VALLE DEL BELÌCE,
CONTESSA ENTELLINA,
SICILY

Variety: 60% Moscato Zucco, 40%
Ancient autochthonous Grapes
Vol. 13.5%
75 cl bottle
Serve at 13-14°C

Color: strong straw yellow, with warm
golden reflections, clear and shiny

Scent: complex and mature, very
perceived the varietal scents, fruity and
floral. They blend harmoniously with
delicate candied aromas and a delicate
vanilla

Taste: very structured and in perfect
harmony with acidity and savoury, with
hints of wood.

To pair with elaborate and complex
meat or fish dishes, smoked variety,
dry dessert, dark chocolate. It is a
sipping wine

Prezzo: €18,00



Le **SETTE** **AJE**
DI
CANNATA ROSALIA E S.LLE

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