



Silvia's Sicily

The Sicily Insider Etna Experience

Sicily Curated



www.sicilycurated.com

The Sicily Insider Experience at a glance

Silvia hosts every experience personally, which means only a handful of guests get access to Etna this way each season. From pick-up to drop-off, she'll walk you through the boutique producers, terroir, and stories behind her own selection of winemakers who make outstanding wines. Some of these wines are on the world's best wine lists, if you can find them at all. Others are poured only in a handful of restaurants, nowhere else on earth.



Silvia gives you access to both: standing in the vineyard, with the people who made them. She hosts personally, which limits how many guests she can take on each season. This isn't a tour you can rebook next year and expect the same pour: vintages change, allocations sell out, and producers' availability. **If Etna's wine world is on your list, this is the way in, and the way most people never get. And if it's not, why not?**



Day 1 - the north meets the east

The morning begins exploring a vineyard on the north side of Etna producing world-class traditional classic red wines with the winemaker. Lunch will follow with local produce in season. In the afternoon you will explore the eastern side, to taste different wines than the north side. The focus will be on white wines.



Day 2 - the unconventional producers

Today you meet the producers pushing against conventional winemaking. Producers making natural wines on Etna's north side working with minimal intervention and spontaneous fermentation. It's a conversation as much as a tasting: why they believe in unconventional winemaking. Lunch is at a table with a natural wine list and local produce. By afternoon, on the east side, you'll taste artisanal whites that show just how differently Etna can speak depending on who makes it and where the grapes grow.



Day 3 - the south

This is the day for anyone who wants to understand why Etna wine tastes the way it does. South-side vineyards here are farmed on some of the volcano's most specific terroir, older soils that shift from one contrada to the next, and wines that taste like it. After lunch, you'll sit under centuries-old olive trees with a master oleificio for a guided tasting of extra-virgin oils, learning to read bitterness, pepper, and grass the way you'd read tannin in a wine. The day closes back on the south side, comparing a second contrada against the first, the kind of side-by-side tasting most visitors never get access to.



Day 4

The final day puts you in the kitchen. A private pasta class with a home chef who cooks the way Etna families have cooked for generations. You'll eat what you made for lunch, paired with wine from a vineyard producing some of Etna's most classic wine. The afternoon closes gently, with an olive oil tasting on the volcano, quiet last note after four days of learning to taste Etna properly.



Silvia Rizzo

Silvia Rizzo grew up in the foothills of Mount Etna, but her curiosity always stretched further than the Sicily, an early fascination with new cultures and languages that never really let up.

That pull led her to London, where she lived for nine years and used the city as a base to explore the world, travelling widely while building a career in wine.

There, she earned her WSET Level 3, trained in professional cookery, and spent years in London's wine trade tasting bottles from every corner of the globe.

But no matter how far she travelled, Sicily kept pulling her back.



Silvia Rizzo

Year after year, she returned home, deepening relationships with boutique wine producers, artisans, and family-run estates across Sicily.

Those relationships became the foundation of her work today: guiding travellers beyond the postcard version of Sicily and into the one locals actually know, the boutique wineries, the artisanal food, the traditions passed down rather than performed.

Now based between London and Sicily, Silvia curates experiences for those who want to see the island as an insider would, not as a tourist, but as a guest.





*You can choose from 1 day up to 4 and any of the options listed can vary based on your preferences. Silvia is your host, she will pick you up with a private driver.

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****available only until November 2026***