



Silvia's Sicily

The Sicily Insider
South East
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 the South East of Sicily 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 South East of Sicily'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 - Noto, from the ground up

You start where the food starts: a working farm outside Noto, with vineyards, olive groves, and almond trees all on the same land. A hands-on cooking class comes first, using what's grown there, and lunch is what you've made, hosted at the owners' own table. In the afternoon, you'll walk a vineyard practicing biodynamic viticulture, where the winemaking follows lunar cycles and the land is treated less like a business and more like an inheritance.



Day 2 - one region two voices

A quieter, more reflective day. In the countryside beyond Noto, a visit to small-production natural winemaker. Lunch is a food-and-wine pairing to showcase the differences within the same region.



Day 3 - Baroque & the artisan

Scicli, one of the Val di Noto's baroque jewels, is the location for a cooking class with a home chef. Lunch is what you've cooked, in her home. Afterward, a small artisanal winery in the surrounding hills, followed by an olive oil tasting that closes the day on the same theme as the meal: everything here is made by hand, in small enough quantities that most people never get to try it.



Day 4 - vines by the sea

The final day moves toward the coast. Near Siracusa, you'll visit a vineyard making wine close to the sea, with maritime influence you can taste in the glass. Lunch is at a fish restaurant in Ortigia, Siracusa's island old town, before one last stop at a small artisanal winery in the south, a fitting final toast to a region defined by artisans.



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.

Sicily Curated
www.sicilycurated.com

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