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Piccolo è bello expands in Catania into a two-day showcase for Sicily’s independent producers

More than 40 wineries and 20 food and craft producers will join talks, tastings and a publishing award

Wednesday, November 25, 2026



Catania will host the eighth edition of Piccolo è bello on December 5 and December 6, with organizers expanding the event beyond wine into a broader program of food, craft, fashion, publishing and cultural discussion under the new banner Trame di Terra.

The event will take place at the Istituto Incremento Ippico per la Sicilia on Via Vittorio Emanuele II, where tasting tables, masterclasses, talks, show cooking events and a publishing award are scheduled across two days. The initiative was created to support small Sicilian wine producers, and this year it is widening its focus to include other independent producers and artists from the region.

Organizers said more than 40 wineries will take part in the tasting area, along with 20 small producers from the food and craft sectors. Students from the Harim Academy in Catania will also present fashion pieces and collections, and artists and artisans are expected to be present during both days. According to the published program, tasting booths will run from noon to 9 p.m. on December 5 and from 11 a.m. to 9 p.m. on December 6.

Agata Arancio, founder and organizer of Piccolo è bello and Trame di Terra, said the new format is meant to connect wine with other small-scale forms of local production, including art, music and architecture. In practical terms, the event keeps wine as a central element but places it within a wider narrative about Sicily’s independent economy and culture.

The venue adds a historical dimension to the event. The Istituto Incremento Ippico per la Sicilia is an 18,000-square-meter complex in central Catania that was originally built as a Jesuit retreat house before becoming, in 1884, one of the Ministry of War’s royal horse depots. The site includes historic stables, an indoor riding arena and a carriage museum. Event materials note that the complex has also been used as a film location, including for Il Bell’Antonio and Storia di una capinera.

The first day opens with a conference on olive oil and wine in Mediterranean food culture, with a focus on nutritional value, food innovation, quality and safety. The speakers listed in the program include representatives from the University of Catania, the regional wine and oil institute, the Order of Agronomists of Catania and the Sicilia DOC wine consortium, along with medical and agricultural specialists. The morning session is scheduled to begin at 10:30.

At noon on December 5, the program moves to a technical tasting workshop on Sicilian extra virgin olive oils. The session is being organized with industry and local food groups, including the Monte Etna DOP consortium, the Italian Association of Olive Oil Sommeliers, Slow Food Catania and regional representatives of the Città dell'Olio network.

A wine masterclass follows at 5 p.m. under the title Between Ice and Fire, comparing wines from Canavese in northern Italy with those from Mount Etna. The speakers named in the program are oenologists Carmine Agrillo and Gualtiero Onore, who is also president of the association of young winemakers from Canavese.

The evening program on December 5 includes a pastry show cooking event at 7 p.m. with pastry chef Nino Pagano and the company Sorelle Di Pino. From 8 p.m. to 9 p.m., the schedule includes a Carricante and Spritz segment focused on the Etna white grape Carricante, followed by a tango demonstration organized by Tango Danzarte.

The second day begins with a noon masterclass titled Etna's Future, focused on the vision and wines of eight producers under age 35. Organizers say the session is intended to highlight a younger generation working on the slopes of Etna, one of Sicily's most closely watched wine areas.

At 4 p.m. on December 6, Slow Food Etna will lead a honey workshop on the biodiversity of the volcano, paired with pastries from Nica Nuci of Linguaglossa. The afternoon continues at 5 p.m. with a talk on the long relationship between cinema and wine, featuring film historian Sergio D'Arrigo.

A show cooking event by chefs Pilar Toledo and Stefano Toscano of the restaurant Sabìa in Gela is scheduled for 5:30 p.m. Organizers describe it as a sensory presentation linking cuisine to local products and wine.

At 6:30 p.m., the program turns to a discussion titled The Roads of Wine Are Infinite, centered on wine tourism, landscape and architecture. The listed participants include representatives from Archeo Club, La Strada del Vino e dei Sapori dell'Etna, Slow Food Etna, the University of Catania, the University Kore of Enna and Milo Mayor Aurora Catalano. The talk will be moderated by Fulvia Toscano, artistic director of NaxosLegge.

After that discussion, the event will host the third edition of the Piccolo è Bello Book award for independent publishing. This year’s prize is set to go to Apalos, a publishing house based in Syracuse, in collaboration with the NaxosLegge literary festival and the Le Donne del Vino Sicilia association.

The closing program on December 6 includes the presentation of the editorial project In bianco e nero, racconti per sottrazione. Throughout both days, organizers said visitors will be able to taste and buy wine, extra virgin olive oil and other artisanal products directly from the producers taking part.