

FARO DOC



VINEYARD & PRODUCTION INFO

Soil composition: primarily volcanic sand

Training method: espalier and alberello

Elevation: 1,640 ft a.s.l.

Exposure: North

Vines age: 25 years

Harvest time: third week of September

Production: 10,000 bottles



WINEMAKING & AGING

Varietal composition: 55% Nerello Mascalese, 25% Nerello Cappuccio, 10% Nocera, 10% Nero d'Avola

Fermentation

Container: French oak barrels

Length: 1 month

Maceration

Technique: stirring 5 times a day; pressing the skins

Length: 1 month

Aging

Container: oak barrels

Wood: French oak

Length: 9 months

In bottle: at least 6 months



TECHNICAL DATA

Alcohol: 13.5%



FOOD PAIRINGS

Red meat, game, meat-based first courses, grilled dishes and aged cheeses.



TASTING NOTE

Brilliant, dense, and bright ruby red, the wine is a beautiful hue.

The wine has ample, elegant aromas of red fruit and blueberries on the nose. It has floral notes typical of the Mediterranean regions; it is slightly spicy, with the scents of black pepper and nutmeg perfectly integrated with the oak aging.

On the palate, the taste is well balanced between elegant and firm tannins and has a round, rich, fruity flavor that is long and persistent.

PRODUCER PROFILE

Estate owned by: Gianfranco

Sabatino & Andrea Barzagli

Winemaker: Carlo Ferrini

Total land under vine: 11 ha

Winery production: 50,000 bts

Region: Sicily (Italy)



LE CASEMATTE

