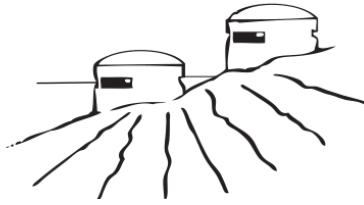


LE CASEMATTE



Faro DOC 2017



Grapes:	55% Nerello Mascalese, 25% Nerello Cappuccio, 10% Nocera and 10% Nero d'Avola
Region:	Sicily
Vineyards:	From vineyards in Faro Superiore, Messina, Sicily
Exposure:	Northeast
Altitude:	250-370 meters above sea level
Soil:	Calcareous clay and sand
Vine Training:	Guyot
Vine Age:	15-30 years old
Time of Harvest:	Mid to late September
Vine Density:	5,000-6,000 plants per hectare
Vine Yield:	70-75 quintals per hectare
Total Production:	7,000 bottles
Vinification Process:	The grapes are hand harvested in mid to late September. The grapes under a long maceration on the skins in stainless steel.
Aging Process:	The wine ages in French oak for nine months to a year and then in the bottle for twelve months.
Alcohol Content:	13.5%
Dry Extract	30 g/l
Total Acidity	6.2 g/l
Residual Sugar	<5 g/l
pH	3.2
Tasting Notes:	Dark ruby red with orange highlights, its intense, elegant and ample nose boasts notes of ripe red berries and blueberries, Mediterranean scrub, and spicy notes like nutmeg and pepper. Well-balanced on the palate with firm tannins, a round, rich fruity flavor, and an elegant finale.
Winemaker:	Carlo Ferrini
Cellaring:	10 years
Bottled:	April
Closure:	Natural Cork
Food/Menu Pairing:	Pairs well with roasts or braised meats with mushrooms, aged cheeses and rich, structured dishes.

