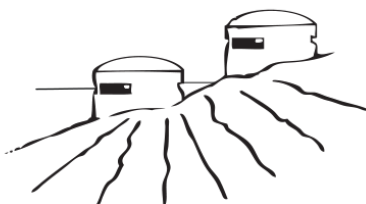


LE CASEMATTE



Faro DOC 2020

Grapes:	55% Nerello Mascalese, 25% Nerello Cappuccio, 10% Nocera and 10% Nero d'Avola
Region:	Sicily
Vineyards:	From a vineyard located at Faro Superiore
Exposure:	Northeast
Altitude:	820 and 1,215 feet above sea level
Soil:	A mix of sandy, calcareous, and clayey soils
Vine Training:	Guyot
Vine Age:	15-30 years old
Time of Harvest:	3rd week of Sept.
Vine Density:	2,025-2,430 vines per acre
Vine Yield:	3.08-3.3 tons per acre
Total Production:	7000 bottles
Vinification Process:	The grapes are hand harvested mid to late September and then go through long maceration on the skins in stainless steel.
Aging Process:	Aged in French oak for 18 months, then concrete for 3 months, and then in the bottle for 6 months.
Alcohol Content:	13.50%
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.