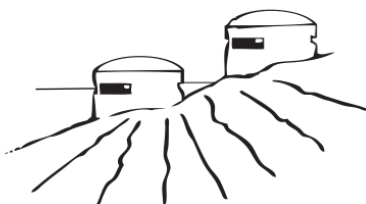


LE CASEMATTE



“Peloro” Rosso Terre Siciliane IGP 2020

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|------------------------------|--|
| Grapes: | 770% Nerello Mascalese and 30% Nocera |
| 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: | 25,000 bottles |
| Vinification Process: | The grapes are hand harvested in mid to late September. |
| Aging Process: | Ages in stainless steel vats and then in 2nd-use French oak barrels for two months and in bottle for four to five months. |
| Alcohol Content: | 13.00% |
| Dry Extract: | 25 g/l |
| Total Acidity: | 6 g/l |
| Residual Sugar: | <5 g/l |
| pH: | 3.2 |
| Tasting Notes: | Brilliant ruby red in color with violet reflections. The nose has generous aromas of small red berries, floral fragrances as well as carob, licorice, and spice. On the palate, it shows fresh acidity, rich fruity flavors, mineral notes, and vibrant tannins. |
| Winemaker: | Carlo Ferrini |
| Cellaring: | 5 years |
| Bottled: | March |
| Closure: | Dian |
| Food/Menu Pairing: | Pairs well with grilled meat, roasts, game and aged cheese. |