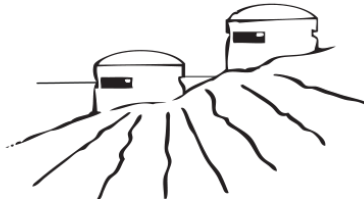


# LE CASEMATTE



## “Peloro” Bianco Terre Siciliane IGT

<b>Grapes:</b>	65% Grillo and 35% Carricante
<b>Region:</b>	Sicily
<b>Vineyards:</b>	From a vineyard located at Faro Superiore
<b>Exposure:</b>	Northeast
<b>Altitude:</b>	820 and 1,215 feet above sea level
<b>Soil:</b>	A mix of sandy, calcareous, and clayey soils
<b>Vine Training:</b>	Guyot
<b>Vine Age:</b>	15-30 years old
<b>Time of Harvest:</b>	2nd week of Sept.
<b>Vine Density:</b>	2,024-2,430 vines per acre
<b>Total Production:</b>	15,000 bottles
<b>Vinification Process:</b>	The grapes are hand harvested in mid-September. Vinification takes place in stainless steel.
<b>Aging Process:</b>	The wine is aged in steel vats and then in bottle for three months before release.
<b>Alcohol Content:</b>	12.50%
<b>Tasting Notes:</b>	Bright straw yellow in color. The bouquet has notes of white and yellow-fleshed fruit, floral aromas of mimosa and chamomile, mineral aromas and Mediterranean herbs. On the palate the wine is fresh and tangy with pleasant fruit and a long, invigorating finale heightened by lively citrus notes.
<b>Winemaker:</b>	Carlo Ferrini
<b>Winery Philosophy:</b>	The company is deeply rooted in the territory and its history but also values the needs of contemporary wine production. The fruit of our work: 8% luck, 50% passion, 24% determination and 13% irresistibility
<b>Cellaring:</b>	1-2 years
<b>Bottled:</b>	Feb/March
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Simple fish dishes as well as raw preparations like sushi and sashimi

