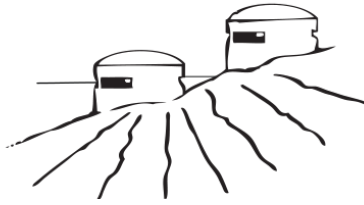


LE CASEMATTE



“Peloro” Rosso Terre Siciliane IGT

Grapes:	70% 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
Total Production:	25,000 bottles
Vinification Process:	The grapes are hand harvested in mid to late September.
Aging Process:	The wine is aged in stainless steel vats and then in 2nd-year French oak barrels for two months. The wine undergoes four to five months of bottle aging before it is released.
Alcohol Content:	13.00%
Tasting Notes:	Brilliant ruby red in color with violet reflections. The bouquet has generous aromas of small red berries, floral fragrances as well as carob, licorice and spice. On the palate the wine has fresh acidity, rich fruit flavors, mineral notes, and vibrant tannins.
Winemaker:	Carlo Ferrini
Winery Philosophy:	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
Cellaring:	5 years
Bottled:	March
Closure:	Cork
Food/Menu Pairing:	Pair with grilled meat, roasts, game and piquant cheese

