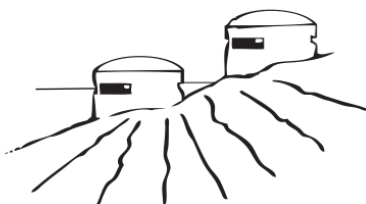


LE CASEMATTE



“Rosematte” Nerello Mascalese IGP

Grapes:	100% Nerello Mascalese
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:	2nd week of Sept.
Vine Density:	2,025-2,430 vines per acre
Total Production:	3,000 bottles
Vinification Process:	The grapes are hand-harvested in mid-September, and have no contact with the skins during vinification.
Aging Process:	The wine is aged in stainless steel tanks.
Alcohol Content:	12.00%
Tasting Notes:	Bright coral pink in color, the wine’s bouquet has notes of small red fruit like wild strawberry and red currant; flowery notes of Mediterranean herbs and minerality. Fresh and delectable with crisp fruit flavors and wonderful acidity. Light, refreshing and zesty on the palate with a lingering finish.
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:	1-2 years
Bottled:	March
Closure:	Cork
Food/Menu Pairing:	Tuna steak cooked with capers and olives as well as other structured fish preparations

