



## LE CASEMATTE PELORO ROSSO TERRE SICILIANE IGP



**Classification:** Terre Siciliane IGP

**The Story:** A small but courageous winery with a can-do philosophy located high above the Strait of Messina in the northeast corner of Sicily; one of the earliest wine-growing regions. The property features two casemates, or bunkers, from World War II, which served as observatories and defense units at that time. The wine's name pays homage to Capo Peloro, one of the most celebrated promontories in Sicily.

**Varieties:** 70% Nerello Mascalese, 30% Nocera

**Vineyard:** From vineyards located at Faro Superiore. 250-370 meters (820 and 1,215 feet) above sea level, with northeastern exposure and a mix of sandy, calcareous, and clayey soils; Guyot-trained vines, 15-30 years old.

**Vinification:** The grapes are hand harvested mid to late September. Vinification takes place in stainless steel vats.

**Aging:** Aged in second-use French oak barrels for two months and in bottle for four to five months.

**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, the wine has fresh acidity, rich fruity flavors, mineral notes, and vibrant tannins.

**Aging Potential:** Up to five years.

**Serving Suggestions:** Best served at 16-18 °C (60.8-64.4 °F); pairs well with grilled meat, roasts, game and aged cheese.

**Analysis:** Alcohol cont.: 13% by vol.; dry extract: 25 g/l; residual sugar: <5 g/l; total acidity: 6 g/l; pH: 3.2

**Average Production:** 25,000