



## MONT'ELIMO NERELLO MASCALESE



Fresh and enchanting. The varietal Nerello Mascalese wine, is endowed with great drinkability. The harvest by hand enhances the grapes which, having reached the cellar, are brought to a temperature of about 4°C to avoid oxidation of the must. After a first refinement in stainless steel, the wine is finally bottled and left to rest for another three months before being released on the market. The Nerello Mascalese by Casa Vinicola Fazio is a young wine, lively but at the same time decisive and confident.

**DENOMINATION:** IGT Terre Siciliane

### ENO-SENSORY ANALYSIS



**COLOR:** Purple red with ruby reflections



**BOUQUET:** Blackberry, currant and strawberry anticipate light spicy and undergrowth notes



**TASTE:** Savory, enveloping and persistent on the palate, with a pleasant acid note that enhances the fragrance of the fruit

### HOW TO TASTE IT

**PAIRING:** Ideal with an aperitif or in-between meals, it prefers meat-based dishes but also goes well with medium-aged cheeses and meats

**RECOMMENDED GLASS:** Tulip

**SERVING TEMPERATURE:** 12 - 14° C

### ON THE MARKET

**DISTRIBUTION CHANNEL:** Ho.re.ca.

**ANNUAL PRODUCTION:** 12,000 bottles

**FORMATS:** 75 cl

**PACKAGING:** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE:** Espalier system

**VARIETIES USED:** 100% Nerello Mascalese

**VINEYARD LOCATION AREA:** Western Sicily

**ALTITUDE:** 300 meters above sea level

**TYPE OF SOIL:** Calcareous – clayey

**EXPOSURE OF THE VINES:** North/East

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 5,000

**GRAPE YIELD QUINTALS/HA:** 70 q/ha

**HARVEST PERIOD:** Second week of September

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 12.5% Vol.

**CONCENTRATION OF SULPHITES:** 70 mg/L

**WHITE VINIFICATION:** Traditional red vinification in thermo-controlled stainless steel tanks

**REFINING IN BOTTLE:** 3 months