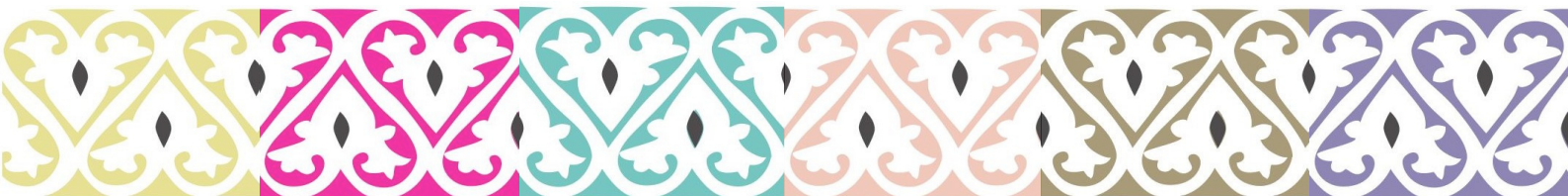




Mont'elimo

CATARRATTO - GRILLO - MULLER THURGAU -
NERELLO MASCALESE ROSATO - NERO D'AVOLA -
NERELLO MASCALESE

DOC SICILIA - IGT TERRE SICILIANE



OUR VALUES

Freshness, eno-sensorial devotion, and natural eclecticism.

It represents fragrance and integrity of perfumes, balance and sapidity to the palate.

Mont'elimo symbolizes an enological Sicily, in tune with different lifestyles that reward the versatility of these wines in different circumstances of consumption, even between meals.

Specific agronomic management of the vineyards, early harvest and the aging in stainless steel tanks, give distinctive elements centered on enhancing the peculiarities of the vines and their habitat.

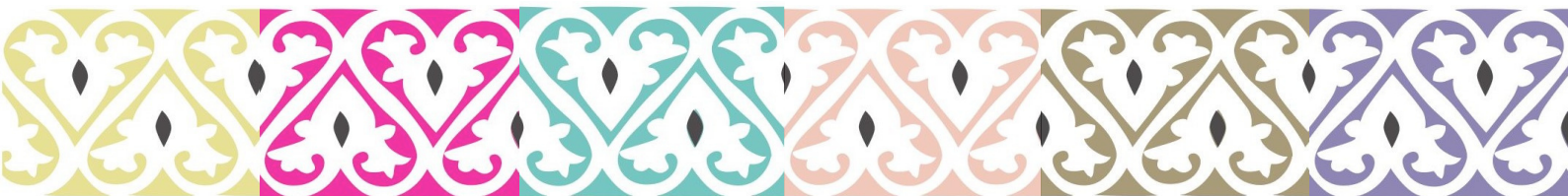




MONT'ELIMO AN AUTHENTIC SICILY FOR CONTEMPORARY DRINKING

Mont'elimo is a pure and direct Sicilian wine-making approach, seeking immediate and distinctive elements that enhance freshness and intense aromas, and give refined elegance to its different tastes. The Mont'elimo wines are a result of selected grapes from young vineyards, that have favorable exposure and a more regular and homogeneous ripening of the bunches. The harvesting period, especially for white grapes, is relatively early, to enhance the freshness of the fruit and its aromaticity. These wines have been conceived to reflect their natural varietal characteristics: from Nerello Mascalese to Nero d'Avola for red and rosé wines, Grillo and Catarratto for white wines. Finally, the Mont'elimo line is completed by a Muller Thurgau, an international variety which has not only been an integral part of the company since the beginning of its business, but it also has been an exceptional and very unique Fazio production.

Mont'elimo wines are eclectic by nature and are suitable and versatile in different circumstances of consumption. These wines cover a wide range of meal pairings, from aperitif and appetizers to quick and light lunches, from gourmet dinners to regular home consumption.





MONT'ELIMO MEANING AND HISTORY OF THE NAME

Mont'elimo is the sacred mountain that represented arrival and salvation on the Sicilian island.

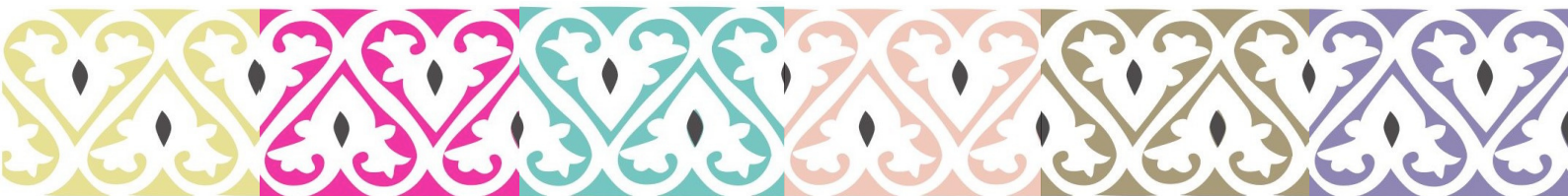
By choosing the name Mont'elimo for its wines, Casa Vinicola Fazio pays homage to the promontory on which the ancient Elymian city of Erice was built, with its temple dedicated to Venus. Mont'elimo was known and used in ancient times as a reference point for sailors who traveled that stretch of the Mediterranean Sea with their vessels.



MONT'ELIMO PACKAGING



Immediacy. Distinction. Simplicity. The innovative choice of the graphics used for the labels also uphold the desire to fully identify with this new production project. The use of the burgundy bottle, the play of colors between the sealing cap and the label, and the simplicity of the lettering, win and attract attention. As a whole, it creates distinctive readability and a desirable look exercised with care and vision.





MONT'ELIMO CATARRATTO



Fragrant and delicate. A white varietal Catarratto, which gets its strength from its sapidity and its discreet aroma. The harvest takes place during the first ten days of September with manual harvesting to preserve the integrity of the grapes. Maceration and soft pressing are rigorously carried out at a cold temperature (4°C). The Mont'elimo line Catarratto of Casa Vinicola Fazio originates from the autochthonous white grape variety that best identifies the history of Sicily. A fresh wine and very representative of an island with thousands of different facets.

Denomination: DOC SICILIA

ENO-SENSORY ANALYSIS



COLOR: Pale yellow



BOUQUET: Notes of hawthorn and pear, but also white peach and citrus



TASTE: On the palate it is savory and persistent. Freshness and fragrance accompany a fruity and floral bouquet

HOW TO TASTE IT

PAIRING: Ideal in combination with white meats, grilled vegetables but also with first course fish. Definitely to try with goat cheeses

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 8-10°C

ON THE MARKET

DISTRIBUTION CHANNEL: Horeca

ANNUAL PRODUCTION: 12,000

FORMATS: 75 cl

PACKAGING: Six bottle box

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VINES USED: 100% Catarratto

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 350 meters above sea level

TYPE OF SOIL: Clayey soil

EXPOSURE OF THE VINES: South-west

PRUNING SYSTEM: Guyot

PLANTS/HA: 4,500

GRAPE YIELD QUINTALS/HA: 70

HARVEST PERIOD: First ten days of September

HARVEST METHOD: Harvest by hand

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12.5% Vol.

CONCENTRATION OF SULPHITES: 95 mg/L

WHITE VINIFICATION: Soft pressing of the grapes and slow and thermo-controlled fermentation in stainless steel tanks

REFINING IN BOTTLE: 3 months



MONT'ELIMO GRILLO



Sapid, mineral, identifying. A pure, aromatic, and intense Grillo, one of the island's most popular traditional grape varieties, which expresses its varietal characteristics in its drinkability. It is harvested by hand, soft pressed and slowly fermented in thermo-controlled stainless steel tanks. This is to ensure the best quality of the must and the least amount of stress of the grapes. The Grillo by Casa Vinicola Fazio is a fresh wine that stands out in a contemporary Sicilian context for its lively and pleasant character. The aromaticity and intensity of its perfumes anticipate taste and structure on the palate.

Denomination: DOC SICILIA

ENO-SENSORY ANALYSIS



COLOR: Pale yellow



BOUQUET: Aromas of white melon, pear, and pineapple but also jasmine and green pepper



TASTE: On the palate it is endowed with great sapidity and it has an inviting and pleasant drinkability. Good persistence and pleasantness

HOW TO TASTE IT

PAIRING: Excellent with Sicilian fish cuisine. Definitely to try with sea urchin pasta or fried fish and vegetables

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 8-10°C

ON THE MARKET

DISTRIBUTION CHANNEL: Horeca

ANNUAL PRODUCTION: 12,000

FORMATS: 75 cl

PACKAGING: Six bottle box

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VINES USED: 100% Grillo

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 400 meters above sea level

TYPE OF SOIL: Calcareous – clayey soil

EXPOSURE OF THE VINES: South-west

PRUNING SYSTEM: Guyot

PLANTS/HA: 5,000

GRAPE YIELD QUINTALS/HA: 70

HARVEST PERIOD: Last week of August

HARVEST METHOD: Harvest by hand

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12.5% Vol.

CONCENTRATION OF SULPHITES: 90 mg/L

WHITE VINIFICATION: Soft pressing of the grapes and slow and thermo-controlled fermentation in stainless steel tanks

REFINING IN BOTTLE: 3 months



MONT'ELIMO MÜLLER THURGAU



Dry, fresh, mineral. The Müller Thurgau by Casa Vinicola Fazio is a classic, a grounded integral part of the company's production since the very beginning of its business. The white grape variety exceptionally adapted in the Erice DOC area. Pure, agile, aromatic, it shows its distinctiveness in its perfumes. The manual harvest takes place during the third week of August. The grapes are then processed at a cold temperature (4°C) to avoid oxidation of the must. The Müller Thurgau by Casa Vinicola Fazio is a young, balanced, and refined wine, with high drinkability. The intense aromas that distinguish it make it a wine suitable for any occasion.

Denomination: DOC SICILIA

ENO-SENSORY ANALYSIS



COLOR: Light straw yellow



BOUQUET: Notes of peach, yellow-fleshed fruit, but also muscat rose and sage



TASTE: On the palate it is enveloping, with a marked smoothness and persistence of aromas

HOW TO TASTE IT

PAIRING: Ideal with light appetizers, fish dishes but also goes well with white meats

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 8-10°C

ON THE MARKET

DISTRIBUTION CHANNEL: Horeca

ANNUAL PRODUCTION: 12,000

FORMATS: 75 cl

PACKAGING: Six bottle box

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VINES USED: 100% Müller Thurgau

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 450/500 meters above sea level

TYPE OF SOIL: Calcareous – clayey soil

EXPOSURE OF THE VINES: South-west

PRUNING SYSTEM: Guyot

PLANTS/HA: 5,000

GRAPE YIELD QUINTALS/HA: 55

HARVEST PERIOD: Third week of August

HARVEST METHOD: Harvest by hand

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12% Vol.

CONCENTRATION OF SULPHITES: 90 mg/L

WHITE VINIFICATION: Soft pressing of the grapes and slow and thermo-controlled fermentation in stainless steel tanks

REFINING IN BOTTLE: 3 months



MONT'ELIMO NERELLO MASCALESE ROSATO



Agile, mineral and fresh in its aromas. The rosé of the new Mont'elimo line is obtained only from Nerello Mascalese grapes, vinified in white. Smooth, graceful and with exceptional drinkability, it is the ideal companion at any time, from aperitifs to brunches or dinners. The grapes are harvested by hand to preserve the integrity of the grapes, it ferments in thermo-controlled stainless steel tanks.

The Nerello Mascalese Rosé by Casa Vinicola Fazio is a fresh, light and delicate wine but also suitable for the entire meal. A versatile rosé endowed with taste and good persistence.

Denomination: DOC SICILIA

ENO-SENSORY ANALYSIS



COLOR: Soft pink



BOUQUET: Hints of currant and strawberry but also fresh cherries and raspberry



TASTE: Elegant, soft, with a clean and flowing finish

HOW TO TASTE IT

PAIRING: An ideal wine for any occasion. Excellent with margherita pizza or fish crudités

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 10-12°C

ON THE MARKET

DISTRIBUTION CHANNEL: Horeca

ANNUAL PRODUCTION: 12,000

FORMATS: 75 cl

PACKAGING: Six bottle box

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VINES USED: 100% Nerello Mascalese

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 400 meters above sea level

TYPE OF SOIL: Chalky soil

EXPOSURE OF THE VINES: South-west

PRUNING SYSTEM: Guyot

PLANTS/HA: 5,000

GRAPE YIELD QUINTALS/HA: 70

HARVEST PERIOD: First week of September

HARVEST METHOD: Harvest by hand

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12% Vol.

CONCENTRATION OF SULPHITES: 90 mg/L

WHITE VINIFICATION: Light cold maceration, soft pressing and thermo-controlled fermentation in stainless steel tanks

REFINING IN BOTTLE: 3 months



MONT'ELIMO NERO D'AVOLA



Soft, fruity, intense. The principal Sicilian vine makes smoothness and balanced structure its great strengths. The Nero d'Avola harvest takes place in late August, early September with manual and selective harvesting of the bunches. The processing of the grapes continues with a traditional red vinification. It is a young wine, round and suitable for the typical combinations of the Mediterranean cuisine.

Denomination: DOC SICILIA

ENO-SENSORY ANALYSIS



COLOR: Purple red with ruby reflections



BOUQUET: Notes of red fruits such as strawberry, black cherry but also spices and saline aromas



TASTE: Soft and smooth on the palate. Its balanced structure and persistent finish enhance hints of spices and red fruits

HOW TO TASTE IT

PAIRING: Ideal with Sicilian cuisine. Excellent with "pasta alla norma" and Nero d'Avola braised beef

RECOMMENDED GLASS: Tulip

SERVING TEMPERATURE: 12-14°C

ON THE MARKET

DISTRIBUTION CHANNEL: Horeca

ANNUAL PRODUCTION: 12,000

FORMATS: 75 cl

PACKAGING: Six bottle box

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VINES USED: 100% Nero d'Avola

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 300 meters above sea level

TYPE OF SOIL: Calcareous – clayey soil

EXPOSURE OF THE VINES: South-east

PRUNING SYSTEM: Guyot

PLANTS/HA: 5,000

GRAPE YIELD QUINTALS/HA: 80

HARVEST PERIOD: Last week of August - first week of September

HARVEST METHOD: Harvest by hand

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 13.5% Vol.

CONCENTRATION OF SULPHITES: 70 mg/L

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

REFINING IN BOTTLE: 3 months

LONGEVITY OF THE WINE: Six years



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: Horeca

ANNUAL PRODUCTION: 12,000

FORMATS: 75 cl

PACKAGING: Six bottle box

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VINES USED: 100% Nerello Mascalese

VINEYARD LOCATION AREA: Western Sicily

ALTITUDE: 300 meters above sea level

TYPE OF SOIL: Calcareous – clayey soil

EXPOSURE OF THE VINES: North-east

PRUNING SYSTEM: Guyot

PLANTS/HA: 5,000

GRAPE YIELD QUINTALS/HA: 70

HARVEST PERIOD: Second week of September

HARVEST METHOD: Harvest by hand

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 13% Vol.

CONCENTRATION OF SULPHITES: 70 mg/L

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

REFINING IN BOTTLE: 3 months