



*Doc Erice, where the land meets the sea*





# indice

Our values	pag. 2
A shared history	pag. 4
The territory	pag. 6
Doc Erice	pag. 7
The perfect Terroir	pag. 8
Our vineyards	pag. 9
Cultivated varieties	pag. 10
Sustainability	pag. 11
Our wines	pag. 12
Mont'elimo Line	pag. 14
The Classics	pag. 26
The Selections	pag. 34
Vigne di Pietrasacra Line	pag. 52
Our Sparkling Art	pag. 62
Sparkling wines	pag. 64
Our Passito	pag. 74
Our extra virgin olive oil	pag. 76

# Our values

- We promote the Erice DOC territory through our wines, elegant and identifying, respectful of history but absolutely contemporary
- We use natural resources responsibly to minimize human intervention
- We restore value to the territory and its reference communities
- We respect nature and protect biodiversity to give a better future to the next generations
- We express this beautiful corner of Sicily through our wines, linking agriculture and the landscape that surrounds us





# A shared history



## Dedication and love for the art of viticulture

The history of Casa Vinicola Fazio is inextricably linked to the commitment and passion of a family that, for four generations, has been engaged in the cultivation of vines and in the production of quality wines, authentic expression of the terroirs of origin. Appreciated and recognized both in Italy and abroad - thanks to the work carried out in symbiosis by Lilly Fazio and the company's founding partners - in the last twenty years Casa Vinicola Fazio has become a point of reference for the Sicilian wine market and in the national and international wine scene. From Japan to China, from the United States to Canada, passing through the main European markets: today we are in over twenty countries around the world.





## DOC Erice

*Our home, our territory. Our contribution to the recognition of this new DOC makes us proud*

On one side there is the beauty of Marsala's Stagnone, the salt pans that reach Trapani and the wonderful Egadi islands. On the opposite side there is the Sicilian hinterland with Erice on the top of its mountain, dominating Trapani's countryside from above, revealing the diversity that this land has to offer. In the heart of Trapani's hinterland, the DOC Erice encloses a legendary territory, scattered with very unique historical evidence and naturalistic glimpses of the rarest beauty. Here, over the centuries, the vine, together with olives and wheat - has helped to define the identity of this strip of Sicily and its reference communities. A heritage handed down from generation to generation which, thanks to the love and passion for such a rich and generous land, the Fazio family has managed to cherish and preserve over time.





## The perfect Terroir

*Vineyards in the hills, micro-zones, micro-climates, and a close related viticulture*

A viticultural kaleidoscope of absolute interest, immersed in an area historically suited for quality wine production, where the cultivation of the vine finds its ideal habitat, thanks to the peculiar pedoclimatic conditions that characterize this part of Sicily. A cool and breezy climate is combined with very dark, medium-textured soils characterized by limestone and clay matrix. The presence of hills and the relatively closeness to the Mediterranean sea give the land unique and inimitable characteristics. In addition, the optimal geological conformation is capable of giving the grapes a perfectly balanced mix of perfumes, freshness and acidity.



## Our vineyards

In the heart of the Erice DOC, the company's vineyards, planted by carefully evaluating the exposure and composition of the land, extend at an altitude range between 250 and 600 meters above sea level, on the slopes of Mount Erice. The production area includes forty-five hectares enclosed along the hills that fall within the territories of Torretta, Trapani (Baglio Nuovo, Cialotta, Canalottelli) and Buseto Palizzolo (Ragoleo and Trentasalme). The cultivation of the vine is carried out with spurred cordon systems for Cabernet-Sauvignon and Merlot in the area of Torretta, with an "albarello" system for Catarratto in Buseto Palizzolo and with a Guyot system for the remaining varieties.





## The cultivated varieties

Casa Vinicola Fazio has always claimed the choice of growing native vines along with international varieties. Nero d'Avola, Nerello Mascalese, Grillo, Catarratto, Carricante, Insolia but also Müller Thurgau, Chardonnay, Syrah, Cabernet Sauvignon, Cabernet Franc and Merlot. In all the cultivated varieties we come across pleasant, harmonious, characteristic and elegant aromas, with fruity, floral and herbal notes. A process marked by the rhythm of nature and the succession of seasonal cycles assess the harvest period between the first ten days of August for white grapes and throughout the entire month of September for black grapes.



## Sustainability

*From the vineyard to the cellar: good practices that accompany the entire production cycle*

To produce grapes of the highest quality means to be in perfect balance with the ecosystem to which one belongs to. For these reasons, the company is committed to respecting the rhythms imposed by nature by using systems that limit environmental impact to its fullest extent. Thanks to a deep knowledge of the terroirs and the relationship there is between the environment and the vineyard, every choice is aimed at minimizing human intervention. Some of these choices are: the usage of rootstocks with high resistance to water stress to reduce water consumption; short pruning of the shoots to reduce yields per plant; exclusive use of eco-compatible substances (sulfur) for phytosanitary treatments; use of organic fertilizer (deriving from both pruning and natural grassing) to improve soil fertility. Finally, during the agronomic year, all the activities in the vineyard are defined according to a systemic approach that involves the entire plurality of resources that make up the sustainability framework. This type of philosophy can also be found in the cellar with the recovery of tank washing water, the purification system but also the production of energy from renewable sources. No less important is the careful choice of consumables and bottle glass which are evaluated always considering sustainability and recycling.





# Our wines



*Fine and prestigious wines that express our company and our territory in all its aspects. The wines from Casa Vinicola Fazio stand out for their commitment to the varietal characteristics of the grapes, but also for the modern and innovative production approach in the cellar*

Elegant and refined, authentic expression of the ampelographic heritage of the DOC Erice, Casa Vinicola Fazio's wines enclose Sicilian colors and perfumes. Prestigious wines that express a contemporary wine culture without however losing the ancient bond with the civilization of the vine which - at these latitudes - has its roots in a millenary tradition. From fresh and fruity whites to soft and elegant reds, up to fine but versatile sparkling wines, produced with the Charmat method, our wines offer an exclusive and engaging eno-sensorial experience destined to last over time.



# Mont'elimo line

*The Mont'elimo line is a tribute to the mountain on which the ancient Elymian city of Erice was built, with its temple dedicated to Venus. Five eclectic and versatile wines that can be appreciated on various occasions of consumption. From Nerello Mascalese to Nero d'Avola for red and rosé wines, up to Grillo and Catarratto for whites.*

GRILLO

CATARRATTO

NERELLO MASCALESE ROSÈ

NERELLO MASCALESE

NERO D'AVOLA







## 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 vegetable

**RECOMMENDED GLASS** Tulip  
**SERVING TEMPERATURE** 8-10°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% Grillo

#### VINEYARD LOCATION AREA

Western Sicily

**ALTITUDE** 400 meters above sea level

**TYPE OF SOIL** Calcareous - clayey

#### ORIENTATION AND

#### EXPOSURE OF THE VINES

South - West

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 5000

**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/Lt

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

**REFINING IN BOTTLE** 3 months





## 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

Ho.re.ca.

**ANNUAL PRODUCTION** 12,000  
bottlese

**FORMATS** 75 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

#### TYPE OF VITICULTURE

Espalier system

**VARIETIES USED** 100%

Catarratto

#### VINEYARD LOCATION AREA

Western Sicily

**ALTITUDE** 350 meters above sea  
level

**TYPE OF SOIL** Clayey

#### ORIENTATION AND

#### EXPOSURE OF THE VINES

South - West

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4500

**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/Lt

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

**REFINING IN BOTTLE** 3 months





## Nerello Mascalese Rosè

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

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

Erice DOC area, western Sicily

**ALTITUDE** 400 meters above sea level

**TYPE OF SOIL** Chalky soil  
**ORIENTATION AND EXPOSURE OF THE VINES**

South - West

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 5000

**GRAPE YIELD QUINTALS/HA** 70

**HARVEST PERIOD** First week of September

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

12 % Vol.

**CONCENTRATION OF SULPHITES** 90 mg/Lt

**VINIFICATION IN ROSÉ** Light cold maceration, soft pressing and thermo-controlled fermentation in stainless steel tanks

**REFINING IN BOTTLE** 3 months





## 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

Erice DOC area, western Sicily

**ALTITUDE** 300 meters above sea level

**TYPE OF SOIL** Calcareous - clayey

#### ORIENTATION AND EXPOSURE OF THE VINES

North - East

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 5000

**GRAPE YIELD QUINTALS/HA** 70

**HARVEST PERIOD** Second week of September

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

13 % Vol.

**CONCENTRATION OF SULPHITES** 70 mg/Lt

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

**REFINING IN BOTTLE** 3 months

**LONGEVITY OF THE WINE** 6 years





## 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

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% Nero d'Avola

#### VINEYARD LOCATION AREA

Western Sicily

**ALTITUDE** 300 meters above sea level

**TYPE OF SOIL** Calcareous - clayey

#### ORIENTATION AND EXPOSURE OF THE VINES

South - East

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 5000

**GRAPE YIELD QUINTALS/HA** 80

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

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

13.5 % Vol.

**CONCENTRATION OF SULPHITES** 70 mg/Lt

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

**REFINING IN BOTTLE** 3 months

**LONGEVITY OF THE WINE** Six years





# The Classics

*Young, fresh and exciting wines, faithful expressions of the main grape varieties of the Sicilian winemaking tradition. Thanks to careful work in the vineyard, combined with in-depth knowledge of the territory, Nero d'Avola, Nerello Mascalese, Catarratto and Carricante release the intense aromas of the Mediterranean scrub, giving life to eclectic and versatile wines, ideal for daily consumption, without ever giving up on quality.*

BRUSÌO

CASTELMEDIO

GÀBAL





## Brusio

Young and intense. The union of two great native varieties, Carricante and Catarratto, gives life to this proud Sicilian white wine, with a playful, but at the same time, powerful nature. The grapes are harvested by hand to protect their integrity before vinification. To avoid oxidation and change of color, the de-stemming and maceration are done at a very low temperature. The grapes are then soft pressed and fermented in thermo-controlled stainless-steel tanks. The result is Brusio, a white wine with a brilliant straw yellow color and an elegant and aromatic bouquet of fruits and spicy notes, typical of our noble Sicilian varieties.

**DENOMINATION** DOC Sicilia

### ENO-SENSORY ANALYSIS

**COLOR** Straw yellow, limpid and brilliant

**BOUQUET** Sweet notes of peach and white melon to the nose, with hints of spices and jasmine

**TASTE** Fresh and dry. Perfect sapidity that enhances the varietal flavors. The finishing notes are a succession of its persisting aromas

### HOW TO TASTE IT

**PAIRING** Ideal with white meats, stewed and velvety vegetables. Also good with risotto, first and second fish-based courses

**RECOMMENDED GLASS** Tulip  
**SERVING TEMPERATURE** 9°C

### ON THE MARKET

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

**ANNUAL PRODUCTION** 22,000 bottles

**FORMATS** 75 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

#### TYPE OF VITICULTURE

Espalier system

**VARIETIES USED** 60%

Carricante - 40% Catarratto

#### VINEYARD LOCATION AREA

Erice DOC area, western Sicily

**ALTITUDE** 350/400 meters above sea level

**TYPE OF SOIL** Calcareous - clayey

#### ORIENTATION AND

#### EXPOSURE OF THE VINES

South - West

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000/4500

#### GRAPE YIELD QUINTALS/HA

60-65

**HARVEST PERIOD** First twenty days of September

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

11.5 % Vol.

**CONCENTRATION OF SULPHITES** 90 mg/Lt

#### WHITE VINIFICATION

Destemming, cold maceration of the skins with the must (4 ° C).

Soft pressing of the grapes and a very slow, thermo-controlled fermentation. Cold bottled

**REFINING IN BOTTLE** 3 months

**LONGEVITY OF THE WINE** 3 years



## Castelfrudio

Delicate, harmonious. A great red, 100% Nerello Mascalese, from one of the most iconic and identifying grape varieties of Etna's ampelography. After harvest, the grapes are de-stemmed and left to macerate at a controlled temperature, which adds distinctive aromatic richness. Fermentation takes place in stainless-steel tanks and, finally, the refinement in the bottle for a period of four months. Soft, with a remarkable longevity, Castelfrudio Nerello Mascalese has an elegant bouquet, characterized by notes of red fruits and sweet spices, as well as great persistence and sublime tannins.

**DENOMINATION** IGT Terre Siciliane

### ENO-SENSORY ANALYSIS

**COLOR** Light ruby red, limpid and brilliant

**BOUQUET** Releases exceptional fruity notes of prickly pear and red fruits that blend with hints of moist tobacco and cocoa

**TASTE** Its warm and enveloping on the palate. Soft and smooth tannin. The finish is long and persistent

### HOW TO TASTE IT

**PAIRING** Perfect with cured meats and semi-aged cheeses, grilled red meats or roasted dishes. To try with more daring combinations such as grilled red tuna

**RECOMMENDED GLASS** Large ballon

**SERVING TEMPERATURE** 14°C

### ON THE MARKET

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

**ANNUAL PRODUCTION** 18,000 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** 250/300 meters above sea level

**TYPE OF SOIL** Clayey

**ORIENTATION AND**

**EXPOSURE OF THE VINES**

South - West

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000/4500

**GRAPE YIELD QUINTALS/HA** 60

**HARVEST PERIOD** First ten days of September

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

13 % Vol.

**CONCENTRATION OF SULPHITES** 80 mg/Lt

**RED VINIFICATION** Traditional pressing of the skins and maceration

at a controlled temperature between 20 - 25 ° C. Malolactic fermentation

in steel and cold bottling

**REFINING IN BOTTLE** 4 months

**LONGEVITY OF THE WINE** 5 years





## Gàbal

Full-bodied, identifying. An elegant and rich red wine that perfectly reflects the varietal characteristics of one of the most traditional grape varieties of Sicilian viticulture. The grapes are harvested by hand in small crates to preserve their integrity without compromising their organoleptic qualities. The vinification takes place in stainless-steel containers, first the maceration at a controlled temperature to allow the complete extraction of the aromatic substances, then slow fermentation of the must. Gàbal Nero d'Avola is characterized by a bouquet of berries and spices that make it particularly pleasant and fascinating.

**DENOMINATION** DOC Sicilia

### ENO-SENSORY ANALYSIS

**COLOR** Dark garnet red

**BOUQUET** Notes of wild strawberries and blackberries combine with hints of spices, black pepper and sage

**TASTE** Full-bodied and warm on the palate. Its excellent sapidity enhances the aromas of berries and spices. The soft and velvety tannin opens to a long and persistent finish

### HOW TO TASTE IT

**PAIRING** First and second courses of meat, like pork and steak.

Excellent also with aged cheeses

**RECOMMENDED GLASS** Large ballon

**SERVING TEMPERATURE** 16°C

### ON THE MARKET

#### DISTRIBUTION CHANNEL

Ho.re.ca.

**ANNUAL PRODUCTION** 28,000 bottles

**FORMATS** 75 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

#### TYPE OF VITICULTURE

Espalier system

**VARIETIES USED** 100% Nero d'Avola

#### VINEYARD LOCATION AREA

Western Sicily

**ALTITUDE** 250/300 meters above sea level

**TYPE OF SOIL** Calcareous - clayey

#### ORIENTATION AND EXPOSURE OF THE VINES

South - South/East

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000/4500

**GRAPE YIELD QUINTALS/HA** 65-70

**HARVEST PERIOD** First ten days of September

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

13.5% Vol.

**CONCENTRATION OF SULPHITES** 80 mg/Lt

**RED VINIFICATION** Fulling of the skins, maceration at a controlled temperature between 25° and 28° C. Fermented in steel and refined in the bottle for three months

**REFINING IN BOTTLE** 3 months  
**LONGEVITY OF THE WINE** 6 years

# The Selections

*An attentive work carried out in the vineyard, through a careful selection of the best grapes harvested strictly by hand, is the result of an exclusive and refined line that, along with traditional Sicilian vines, it includes exceptional international varieties. The Selections consist of structured wines, with marked aromaticity and personality, that is authentic expression of the territories of origin.*

AEGADES

CALEBIANCHE

GRILLIDIMARE

MÜLLER THURGAU

ANIMA SOLIS BIANCO

ANIMA SOLIS ROSSO

TORRE DEI VENTI

LUCE D'ORIENTE





## Aegades

Fresh and direct. A 100% Grillo, which best expresses the varietal characteristics of the rich and sincere historic Sicilian variety. After a manual harvest, the grapes are separated from the stalks. The must is then obtained by a preliminary pressing of the grapes and the maceration of the peels at a cold temperature. The grapes are then soft pressed again and the fermentation is carried out slowly and at a controlled temperature. Finally, the wine is bottled and left to rest for about four months. Aegades Grillo is characterized by an elegant aromatic bouquet with hints of pear, green apple, lemon peel and flowers. A delicate white wine that has, at the same time, an important and refined structure.

**DENOMINATION** DOC Erice

### ENO-SENSORY ANALYSIS

**COLOR** Brilliant straw yellow

**BOUQUET** Notes of white-fleshed fruit, spices, floral hints of orange blossom and citrus peel

**TASTE** It is dry on the palate, with a great acidity typical of the Sicilian grape. Sapid and with a long finish, during which all the aromas are distinctly perceived

### HOW TO TASTE IT

**PAIRING** Ideal with grilled blue fish, white meats and vegetables, but also with fish and shellfish-based dishes

**RECOMMENDED GLASS** Tulip

**SERVING TEMPERATURE** 9°C

### ON THE MARKET

#### DISTRIBUTION CHANNEL

Ho.re.ca.

**ANNUAL PRODUCTION** 22,000 bottles

**FORMATS** 75 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE** Espalier system

**VARIETIES USED** 100% Grillo

#### VINEYARD LOCATION AREA

Erice DOC area, western Sicily

**ALTITUDE** 300/350 meters above sea level

**TYPE OF SOIL** Calcareous - clayey  
**ORIENTATION AND EXPOSURE OF THE VINES**

North

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000

**GRAPE YIELD QUINTALS/HA** 70

**HARVEST PERIOD** Last ten days of August

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

12.5% Vol.

**CONCENTRATION OF SULPHITES** 90 mg/Lt

#### WHITE VINIFICATION

Destemming, cold maceration of the skins with the must (4 ° C).

Soft pressing of the grapes and a very slow, thermo-controlled fermentation. Cold bottled

**REFINING IN BOTTLE** 4 months

**LONGEVITY OF THE WINE** 5 years



# Calebianche

Dry, sapid, balanced. A pure Catarratto that expresses its varietal characteristics with class and harmony. The grapes are harvested by hand to preserve the integrity of the grapes. After destemming, for a full extraction of the polyphenolic substances, the must undergoes a cold maceration of the skins. The grapes are then soft pressed, followed by a slow and thermo-controlled fermentation. Calebianche, at the top of Fazio’s quality pyramid, is characterized by an aromatic bouquet of melon and peach enriched by sweet hints of spring flowers. A combination of elements that make this wine a versatile product, that arises pleasant emotions to who drinks it.

**DENOMINATION** DOC Sicilia

## ENO-SENSORY ANALYSIS

**COLOR** Bright straw yellow

**BOUQUET** Great notes of white melon and peach are enriched by floral scents of orange blossoms and jasmine

**TASTE** Soft and dry, it has an excellent flavor that enhances the aromas. The finish is long and harmonious

## HOW TO TASTE IT

**PAIRING** Raw fish, crustaceans, mollusks, grilled tuna, swordfish. It also goes well with white meats and seared vegetables

**RECOMMENDED GLASS** Tulip  
**SERVING TEMPERATURE** 9°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%

Catarratto

### VINEYARD LOCATION AREA

Erice DOC area, western Sicily

**ALTITUDE** 350 meters above sea level

**TYPE OF SOIL** Clayey with the presence of calcarenite

### ORIENTATION AND EXPOSURE OF THE VINES

South - West

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000

**GRAPE YIELD QUINTALS/HA** 75

**HARVEST PERIOD** First ten days of September

**HARVEST METHOD** Manual, in crates

## ENOLOGICAL INFORMATION

### ALCOHOL CONTENT

12.5% Vol.

### CONCENTRATION OF SULPHITES

95 mg/Lt

### WHITE VINIFICATION

Destemming, cold maceration of the skins with the must (4 ° C).

Soft pressing of the grapes and a very slow, thermo-controlled fermentation. Cold bottling

**REFINING IN BOTTLE** 4 months

**LONGEVITY OF THE WINE** 5 years





## Grillidimare

Fragrant and sapid. An elegant and sophisticated sparkling white wine, 100% Grillo, which best expresses the aromatic characteristics of the noble Sicilian grape. The hand-harvested grapes, are processed in the cellar with soft pressing and fermentation at a low temperature and controlled pressure. Grilli di Mare is characterized by delicate floral notes enriched by the elegant presence of spices and aromatic herbs. It represents a journey through flavors and emotions in the heart Trapani's hilly countryside.

**DENOMINATION** DOC Sicilia

### ENO-SENSORY ANALYSIS

**COLOR** Bright straw yellow

**BOUQUET** Graceful floral notes blended with delicate hints of spices and sage

**TASTE** On the palate it is fresh, pleasantly sapid and harmonious

### HOW TO TASTE IT

**PAIRING** Ideal with aperitifs, first and second fish-based courses

**RECOMMENDED GLASS** Tulip

**SERVING TEMPERATURE** 6°C

### ON THE MARKET

#### DISTRIBUTION CHANNEL

Ho.re.ca.

**ANNUAL PRODUCTION** 18,000 bottles

**FORMATS** 75 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE** Espalier system

**VARIETIES USED** 100% Grillo

**VINEYARD LOCATION AREA** Western Sicily

**ALTITUDE** 400/500 meters above sea level

**TYPE OF SOIL** Calcareous - clayey  
**ORIENTATION AND EXPOSURE OF THE VINES**

North

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000

**GRAPE YIELD QUINTALS/HA** 60

**HARVEST PERIOD** First twenty days of August

**HARVEST METHOD** Manual, in crates

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

11.5% Vol.

**CONCENTRATION OF SULPHITES** 95 mg/Lt

#### WHITE VINIFICATION

Destemming, cold maceration of the skins with the must (4 ° C).

Soft pressing of the grapes and a very slow, thermo-controlled fermentation. Cold bottling

**REFINING IN BOTTLE** 3 months

**LONGEVITY OF THE WINE** 3 years



## Müller Thurgau

Fresh and mineral. A white Müller Thurgau in purity, which makes smoothness and aromaticity its great strengths. The harvest takes place in boxes to preserve the integrity of the grapes. Maceration and soft pressing are carried out at a cold temperature (4 ° C) to avoid oxidation of the must. The wine is finally bottled and aged for about three months. The Müller Thurgau by Casa Vinicola Fazio is a young wine, with the exceptional vivacity of taste and a strong and decisive character. The intense aroma and persistence that distinguish it give an unmistakable proof of charm and extreme versatility.

**DENOMINATION** DOC Erice

### ENO-SENSORY ANALYSIS

**COLOR** Bright greenish yellow

**BOUQUET** Sweet notes of yellow-fleshed fruit, peach, white melon, perfectly combined with hints of cherry blossom and jasmine

**TASTE** On the palate it is enveloping and harmonious, with great smoothness and persistence of aromas. Sapidity and freshness enhance the fruity and floral bouquet

### HOW TO TASTE IT

**PAIRING** Ideal in combination with fish-based first and second courses, shellfish and raw seafood. It also goes well with white meats and semi-aged cheeses

**RECOMMENDED GLASS** Tulip

**SERVING TEMPERATURE** 9°C

### ON THE MARKET

#### DISTRIBUTION CHANNEL

Ho.re.ca.

**ANNUAL PRODUCTION** 22,000 bottles

**FORMATS** 75 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE** Espalier system

**VARIETIES USED** 100% Müller Thurgau

#### VINEYARD LOCATION AREA

Erice DOC area - western Sicily

**ALTITUDE** 400/500 meters above sea level

**TYPE OF SOIL** Clayey rich in carbonates and calcarinites

#### ORIENTATION AND EXPOSURE OF THE VINES

North

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000 /4500

**GRAPE YIELD QUINTALS/HA** 60

**HARVEST PERIOD** First twenty days of August

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

12.5% Vol.

**CONCENTRATION OF SULPHITES** 95 mg/Lt

#### WHITE VINIFICATION

Destemming, cold maceration of the skins with the must (4 ° C).

Soft pressing of the grapes and a very slow, thermo-controlled

fermentation. Cold bottling

**REFINING IN BOTTLE** 3 months

**LONGEVITY OF THE WINE** 6 years





## Anima Solis Bianco

The love union between Zibibbo and Catarratto grapes gives life to a wine of great pleasantness and rich in enological grandeur. Fresh, slightly sapid, this wine stands out for its rich and intense aromas, born from the collision of two noble Sicilian varieties. The territory of origin contributes to its minerality and a short maceration in stainless-steel at a controlled temperature contributes to its interesting aromatic components, with clear hints of orange blossoms and white peach. The grapes are harvested by hand between the end of August (Zibibbo) and the first ten days of September (Catarratto) in the Erice DOC family vineyards; Anima Solis Bianco by Casa Vinicola Fazio is an ideally enjoyable wine for the entire meal, chosen for its marked versatility in food combinations.

**DENOMINATION** IGT Terre Siciliane

### ENO-SENSORY ANALYSIS

**COLOR** Pale straw yellow, with marked light green reflections

**BOUQUET** Aromatic, elegant and complex. To the nose clear hints of orange blossoms and white peach

**TASTE** Soft and enveloping on the palate. It can be appreciated for its pleasant and vibrant acidity wrapped in elegant aromatic notes

### HOW TO TASTE IT

**PAIRING** Ideal with grilled bluefish, white meats, vegetables, fish and shellfish-based first courses

**RECOMMENDED GLASS** Tulip

**SERVING TEMPERATURE** 9°C

### ON THE MARKET

#### DISTRIBUTION CHANNEL

Ho.re.ca.

**ANNUAL PRODUCTION** 8,000 bottles

**FORMATS** 75 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE** Espalier system

**VARIETIES USED** Catarratto - Zibibbo, in equal percentages

**VINEYARD LOCATION AREA** Erice DOC area - western Sicily

**ALTITUDE** 350/400 meters above sea level

**TYPE OF SOIL** Calcareous - clayey

**ORIENTATION AND EXPOSURE OF THE VINES** North - West

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000

**GRAPE YIELD QUINTALS/HA** 90

**HARVEST PERIOD** Last ten days of August (Zibibbo) and first week of September (Catarratto)

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

12.5% Vol.

**CONCENTRATION OF SULPHITES** 90 mg/Lt

#### WHITE VINIFICATION

Destemming, cold maceration of the skins with the must (4 ° C).

Soft pressing of the grapes and a very slow, thermo-controlled fermentation. Cold bottling

**REFINING IN BOTTLE** 4 months

**LONGEVITY OF THE WINE** 2 years



## Anima Solis Rosso

Harmonious, elegant, enveloping. A great blend obtained from autochthonous and international varieties that stands out for the texture of its tannins, which are pleasant for their softness and elegance first to the nose and then on the palate. The grapes, harvested at the right stage of ripeness, are left to dry in drying room for about 25/30 days. They are then de-stemmed and vinified in red with traditional punching down to obtain maximum extraction from the skins. The careful élevage in second and third passage French barriques for about 12 months, allows the wine to gain roundness and structure. Anima Solis Rosso by Casa Vinicola Fazio is characterized by a bouquet of small ripe red fruits, cherry and undergrowth marmalade, black cherry and spices, then enriched by the pleasant presence of secondary aromas. A deep red, yet freshly fruity, recognizable and enjoyable.

**DENOMINATION** IGT Terre Siciliane

### ENO-SENSORY ANALYSIS

**COLOR** Garnet red, intense and impenetrable

**BOUQUET** Notes of wild berries and cherries stand out to the nose, combined with elegant hints of spices, vanilla and cocoa

**TASTE** Harmonious and enveloping. The tannin is sumptuous and incredibly velvety. It is perfectly sapid, studded with spicy and fruity aromas. It caresses the palate at every sip and its finish is almost interminable

### HOW TO TASTE IT

**PAIRING** It goes well with grilled red meats, guinea fowl and aged cheeses

**RECOMMENDED GLASS**

Bordeaux red

**SERVING TEMPERATURE** 16°C

### ON THE MARKET

**DISTRIBUTION CHANNEL**

Ho.re.ca.

**ANNUAL PRODUCTION** 6,000 bottles

**FORMATS** 75 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE** Espalier system

**VARIETIES USED** 40% Cabernet Sauvignon - 30% Merlot - 30% Nero d'Avola

**VINEYARD LOCATION AREA**

Erice DOC area - western Sicily

**ALTITUDE** 280/350 meters above sea level

**TYPE OF SOIL** Calcareous - clayey  
**ORIENTATION AND EXPOSURE OF THE VINES**

South - South / West

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000 /4500

**GRAPE YIELD QUINTALS/HA** 55 - 60

**HARVEST PERIOD** Last ten days of August - first ten days of September

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT**

14% Vol.

**CONCENTRATION OF SULPHITES** 65 mg/Lt

**VINIFICATION IN RED** The grapes, harvested at the right stage of ripeness, dry in a drying room for about 25/30 days. They are then de-stemmed and vinified in red with traditional punching down to obtain maximum extraction from the skins. An accurate élevage then takes place in second and third passage French barriques, for about 12 months, thanks to which the wine gains roundness and structure  
**REFINING IN BOTTLE** 5 months  
**LONGEVITY OF THE WINE** Over 5 years





## Torre dei Venti

Sapid, vibrant, majestic. Nero d'Avola is a great grape variety that gives life to this full-bodied and harmonious red wine. The peculiar geological conformation of the land and the breezy climate give the grapes unique and elegant characteristics. The harvest is done manually, allowing the grapes to keep their integrity. The maceration at a controlled temperature releases an intense and decisive color. The aging is carried out in French oak barrels, which give the wine its valuable aromatic bouquet, making it soft and enveloping. Torre dei Venti has hints of ripe red fruit and spices that follow one another “taking” the palate on an exciting emotional journey.

**DENOMINATION** DOC Erice

### ENO-SENSORY ANALYSIS

**COLOR** Bright ruby red

**BOUQUET** Notes of berries and spices stand out to the nose with delicate hints of prunes and figs

**TASTE** Warm and enveloping on the palate. The great sapidity enhances its aromas. The finish is long and pleasant

### HOW TO TASTE IT

**PAIRING** Perfect with grilled and roasted meat-based dishes and meatballs with sauce. Also good with cured meats and aged cheeses

**RECOMMENDED GLASS** Large ballon

**SERVING TEMPERATURE** 16°C

### ON THE MARKET

#### DISTRIBUTION CHANNEL

Ho.re.ca.

**ANNUAL PRODUCTION** 17,000 bottles

**FORMATS** 75 cl - 150 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE** Espalier system

**VARIETIES USED** 100% Nero d'Avola

**VINEYARD LOCATION AREA** Erice DOC area - western Sicily

**ALTITUDE** 250/300 meters above sea level

**TYPE OF SOIL** Clayey

**ORIENTATION AND EXPOSURE OF THE VINES**

South - South / West

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000

**GRAPE YIELD QUINTALS/HA** 60

**HARVEST PERIOD** First ten days of September

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

13.5% Vol.

**CONCENTRATION OF SULPHITES** 70 mg/Lt

#### VINIFICATION IN RED

Manual harvest, destemming, red vinification with traditional pressing of the skins, maceration at a controlled temperature between 25 and 28 °C. Elevage in French oak barrels for 8/10 months. Cold bottling

**REFINING IN BOTTLE** 6 months

#### LONGEVITY OF THE WINE

Over 10 years



## Luce d'Oriente

Young, charming, fruity. A balanced red ideal for meat-based dinners, to which it adds elegance and persistence. It comes from the careful harvest of grapes by hand in small crates, so that the integrity of the berries is preserved. The maceration at a controlled temperature, between 25 and 28 ° C, gives the wine great intensity and color. A short passage in barrique provides roundness and aromatic wood flavors. Luce d'Oriente is characterized by a fruity bouquet of red cherry, black cherry and plum with the delicate presence of spices such as black pepper and rosemary. A concert of aromas and sensations that inebriate the palate at every sip.

**DENOMINATION** DOC Erice

### ENO-SENSORY ANALYSIS

**COLOR** Intense and impenetrable ruby red

**BOUQUET** Sweet notes of red fruit such as plum and cherry stand out to the nose, surrounded by classic varietal hints of spices

**TASTE** On the palate it is soft and balanced. The tannin is silky and sumptuously accompanies the fruity notes. The finish is long and persistent

### HOW TO TASTE IT

**PAIRING** Plate of different cured meats and aged cheeses, meat-based first and second courses, lasagna, cannelloni

**RECOMMENDED GLASS** Large ballon

**SERVING TEMPERATURE** 16°C

### ON THE MARKET

#### DISTRIBUTION CHANNEL

Ho.re.ca.

**ANNUAL PRODUCTION** 12,000 bottles

**FORMATS** 75 cl - 150 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE** Espalier system

**VARIETIES USED** 100% Syrah

#### VINEYARD LOCATION AREA

Erice DOC area - western Sicily

**ALTITUDE** 250/300 meters above sea level

**TYPE OF SOIL** Clayey

#### ORIENTATION AND EXPOSURE OF THE VINES

South - South / West

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000 /4500

**GRAPE YIELD QUINTALS/HA** 60

**HARVEST PERIOD** First ten days of September

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

#### ALCOHOL CONTENT

14% Vol.

**CONCENTRATION OF SULPHITES** 70 mg/Lt

#### VINIFICATION IN RED

Manual harvest, destemming, red vinification with traditional pressing of the skins, maceration at a controlled temperature between 25 and 28 °C. Elevage in French oak barrels for 8/10 months. Cold bottling

**REFINING IN BOTTLE** 6 months

**LONGEVITY OF THE WINE** Over 10 years



# Vigne di Pietrasacra Line

*Limited yields per plant and superior quality. The company's historic vines, with an average age of over 70 years, planted with Catarratto and Grillo but also other more recent vineyards, between 50 and 30 years of life, with Nero D'Avola, Merlot, Cabernet Franc and Cabernet Sauvignon. Small niche productions, coming from single vineyards of under two hectares, produce wines of great structure and complexity that are aged in barriques, and that find themselves at the top of the qualitative pyramid of Casa Vinicola Fazio.*

TRENTA SALMI

CARTESIANO BIANCO

CARTESIANO ROSSO

PIETRASACRA



## Trenta Salmi

Captivating and well-balanced. This pure Catarratto from Sicily conquers the palate for its variety of aromas and for the refined elegance it is endowed with. The grapes are harvested by hand in 14 kilos boxes to preserve the integrity of the berries thus guaranteeing the final quality of the product. These are then softly pressed to extract only the very aromatic free-run juice. The subsequent static decantation and slow fermentation in medium toasted oak barrels bring great structure and a noble aromatic outfit. Trenta Salmi, an iconic wine of Casa Vinicola Fazio, is characterized by sweet fruity notes of vanilla and cream that make it a real enological jewel.

**DENOMINATION** IGT Terre Siciliane

### ENO-SENSORY ANALYSIS

**COLOR** Intense golden yellow

**BOUQUET** Notes of white-fleshed fruit and exotic fruit blend with the graceful sweetness of vanilla and dried fruit; everything is embellished with a charming scent of lemon peel

**TASTE** Elegant, sophisticated on the palate. The aromatic notes follow one another thanks to its majestic flavor. The finish is enveloping, persistent and harmonious

### HOW TO TASTE IT

**PAIRING** Excellent with grilled blue fish, swordfish, crustaceans and mollusks. It also goes well with white meats, in particular with stewed rabbit

**RECOMMENDED GLASS** Large tulip

**SERVING TEMPERATURE** 13-14°C

### ON THE MARKET

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

**ANNUAL PRODUCTION** 3,000 bottles

**FORMATS** 75 cl

**PACKAGING** Six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE** Greek sapling over 60 years of age

**VARIETIES USED** 100% Catarratto

**VINEYARD LOCATION AREA** Western Sicily in Buseto Palizzolo (TP)

**ALTITUDE** 350 meters above sea level

**TYPE OF SOIL** Calcareous - clayey

**ORIENTATION AND EXPOSURE OF THE VINES**

North - North/East

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 5000

**GRAPE YIELD QUINTALS/HA** 50

**HARVEST PERIOD** First twenty days of September

**HARVEST METHOD** Manual, in boxes of 14 Kg

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT**

13% Vol.

**CONCENTRATION OF SULPHITES** 60 mg/Lt

**VINIFICATION IN RED** Soft pressing with membrane presses, static decantation of the musts and slow fermentation in medium toasted oak barrels

**REFINING IN BOTTLE** 6 months

**LONGEVITY OF THE WINE** Over 6 years if stored in suitable cellars





## Cartesiano Bianco

A distinguished white wine, of great pleasantness and finesse. Cartesiano Bianco by Casa Vinicola Fazio fully expresses the pedoclimatic characteristics of an extraordinary territory. Soil, temperature and continuous ventilation, combine to define this wine's strong personality. A lush white, rich but linear in its varietal characteristics. The best batches of Grillo, Viognier and Catarratto grapes, subject to differentiated harvest periods on the same variety, are carefully selected and vinified separately, to be blended together later. Definitely captivating to the nose for its fragrant hints of jasmine, lemon blossoms, exotic fruits and white melon. Soft pressing and maceration of the skins take place in the cellar at a controlled temperature. This great Sicilian white is considered to be an authentic expression of its terroir and represents a production style centered on the peculiarities of the variety and of the territory.

**DENOMINATION** IGT Terre Siciliane

### ENO-SENSORY ANALYSIS

**COLOR** Straw yellow with light green reflections

**BOUQUET** Floral notes of jasmine and orange blossoms are perceived to the nose, with hints of yellow pulp fruits

**TASTE** Sapid and refined. Full and enveloping on the palate, it releases its aromatic notes with elegance

### HOW TO TASTE IT

**PAIRING** Ideal with fish-based dishes, mollusks and crustaceans

**RECOMMENDED GLASS** Tulip

**SERVING TEMPERATURE** 10 - 12 °C

### ON THE MARKET

#### DISTRIBUTION CHANNEL

Ho.re.ca.

**ANNUAL PRODUCTION** 6,000 bottles

**FORMATS** 75 cl

**PACKAGING** six bottle carton - horizontal

### AGRONOMIC INFORMATION

#### TYPE OF VITICULTURE

Espalier system

**VARIETIES USED** 40% Grillo - 30% Viognier - 30% Catarratto

**VINEYARD LOCATION AREA** Erice DOC area

**ALTITUDE** 350/400 meters above sea level

**TYPE OF SOIL** Clayey - calcareous with the presence of Humus

**ORIENTATION AND EXPOSURE OF THE VINES**

North/East

**PRUNING SYSTEM** Guyot

**PLANTS/HA** 4000/4500

**GRAPE YIELD QUINTALS/HA** 60

**HARVEST METHOD** Manual

### HARVEST PERIOD

Viognier: first harvest at the beginning of August, second harvest at the end of August. Grillo: first harvest last ten days of August, second harvest first ten days of September. Catarratto: first ten days of September

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT** 13% Vol.

**CONCENTRATION OF**

**SULPHITES** 95 mg/Lt

**WHITE VINIFICATION**

Harvesting of selected bunches in boxes. Destemming, cold maceration of the skins with the must (4 ° C).

Soft pressing of the grapes and a very slow, thermo-controlled fermentation

**REFINING IN BOTTLE** 6 months

**LONGEVITY OF THE WINE** 5 Years



## Cartesiano Rosso

Harmonious, elegant, enveloping. It is a Bordeaux blend (Merlot, Cabernet Franc and Cabernet Sauvignon, with 20% Nero d'Avola) that stands out for the incredible balance of aromas and textures, pleasuring the palate for its delicate and refined nature. The grapes, harvested by hand, are de-stemmed and vinified in red with traditional maceration, to obtain the maximum extraction from the skins. The wine then undergoes an accurate élevage in French barriques of second and third passage, for 12 - 14 months, thanks to which the wine acquires roundness and structure. The bouquet that distinguishes the Cartesiano is based on elegant aromas of undergrowth, black cherry and spices, enriched by the pleasant presence of tertiary aromas. An iconic and seductive red, capable of arousing unique and exceptional sensations.

**DENOMINATION** IGT Terre Siciliane

### ENO-SENSORY ANALYSIS

**COLOR** Intense and impenetrable garnet red

**BOUQUET** To the nose notes of wild berries and cherries, combined with elegant hints of spices, vanilla and cocoa

**TASTE** Harmonious and enveloping. The tannin is sumptuous and incredibly velvety. It is rightly sapid, caressing the palate with every sip with an almost interminable finish, studded with strong spicy and fruity aromas

### HOW TO TASTE IT

**PAIRING** It goes well with grilled red meats and aged cheeses

**RECOMMENDED GLASS**

Bordeaux red

**SERVING TEMPERATURE** 16 °C

### ON THE MARKET

**DISTRIBUTION CHANNEL**

Ho.re.ca.

**ANNUAL PRODUCTION** 6,000 bottles

**FORMATS** 75 cl - 150 cl

**PACKAGING** six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE**

Espalier system

**VARIETIES USED** 40% Cabernet

Sauvignon - 10% Cabernet Franc -

30% Merlot - 20% Nero d'Avola

**VINEYARD LOCATION AREA**

Erice DOC area, western Sicily

**ALTITUDE** 250/300 meters above sea level

**TYPE OF SOIL** Calcareous - clayey

**ORIENTATION AND**

**EXPOSURE OF THE VINES**

South - South/West

**PRUNING SYSTEM** Spurred cordon

**PLANTS/HA** 4000/4500

**GRAPE YIELD QUINTALS/HA** 55 - 60

**HARVEST PERIOD** First ten days of September

**HARVEST METHOD** Manual, in crates

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT** 14% Vol.  
**CONCENTRATION OF**

**SULPHITES** 65 mg/Lt

**RED VINIFICATION** Traditional pressing of the skins, maceration at a

controlled temperature, between 25 and 28 ° C. Careful élevage in second

and third passage French barriques for 12-14 months. Cold bottling

**REFINING IN BOTTLE** One year  
**LONGEVITY OF THE WINE**

Over 10 Years





## Pietrasacra

Warm, soft, majestic. Pietrasacra Rosso Riserva is born from 100% Nero d'Avola grapes. It is a powerful and long-lived Sicilian 'black pearl' that comes from historic vineyards. An elegant, sophisticated and complex wine in taste and structure. The harvest is carried out manually in small boxes, picking healthy grapes that have reached the ideal degree of ripeness. The long maceration of 24 hours releases color and an aromatic set of organoleptic notes. The 24-month elevation in Allier-Troncaise barriques brings softness and roundness, nobly enriching the bouquet. A prestigious wine, characterized by pleasant fruity and spicy notes and a robust body that make it ideal for refined dishes, intense and decisive in taste.

**DENOMINATION** DOC Sicilia

### ENO-SENSORY ANALYSIS

**COLOR** Intense ruby red, with garnet reflections

**BOUQUET** Sweet notes of ripe red fruit such as cherries, blackberries and plums stand out to the nose. There are also enchanting hints of spices, tobacco, and vanilla

**TASTE** Intense, elegant, with great structure. At every sip you can appreciate the rich aromatic bouquet and the unique flavor. Very persistent, fine and enveloping

### HOW TO TASTE IT

**PAIRING** Ideal with dishes with a strong, decisive, and savory flavor, such as lasagna and stuffed cannelloni. It also goes well with grilled red meats, duck, and stuffed guinea fowl in the oven

**RECOMMENDED GLASS**

Bordeaux red

**SERVING TEMPERATURE** 16 °C

### ON THE MARKET

**DISTRIBUTION CHANNEL**

Ho.re.ca.

**ANNUAL PRODUCTION** 6,000 bottles

**FORMATS** 75 cl - 150 cl

**PACKAGING** six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE**

Espalier system

**VARIETIES USED** 100% Nero d'Avola

**VINEYARD LOCATION AREA**

Erice DOC area, western Sicily

**ALTITUDE** 250 meters above sea level

**TYPE OF SOIL** Calcareous - clayey

**ORIENTATION AND EXPOSURE OF THE VINES**

North

**TRAINING SYSTEM** Sapling

**PLANTS/HA** 4000/4500

**GRAPE YIELD QUINTALS/HA** 35

**HARVEST PERIOD** First ten days of September

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT** 14% Vol.

**CONCENTRATION OF**

**SULPHITES** 80 mg/Lt

**RED VINIFICATION**

Destemming, red vinification with traditional fulling of the skins and long maturation at a controlled temperature. Accurate élevage in Allier-Tronçaise barriques for 24 months. Cold bottled in the company and aged in a thermo-controlled environment for one year

**REFINING IN BOTTLE** One year

**LONGEVITY OF THE WINE** Over 10 Years



# Our Sparkling Art



*Moscato Bianco, Grillo, Chardonnay, Nerello Mascalese and Nero d'Avola are the grapes with which we produce our sparkling wines. Each one of these varieties has its own history and identity. They are ideal for accompanying all meals of the day: from aperitifs to desserts, but also throughout lunch or dinner*

An unprecedented Sicilian story - begun over twenty years ago - which today has managed to carve out a space of its own. Petali Moscato Dolce, Blanc de Blancs Chardonnay, Grillo Brut and Nerello Mascalese Rosè Extra Dry today celebrate the art of sparkling wine of this company which, before others, has managed to see the potential and natural vocation of DOC Erice territory. Identifying sparkling wines, faithful expressions of an extraordinary wine-growing area.



# Sparkling wines

*Elegance and complexity, strength and grace. Created from the intriguing idea of demonstrating how Sicily can also be a land of sparkling wines. This experimental project of Casa Vinicola Fazio comes to life through prestigious cuvées, with grapes of Moscato Bianco, Grillo, Chardonnay, Nerello Mascalese and Nero d'Avola wisely processed according to the traditional Martinotti or Charmat method.*

GRILLO BRUT

BLANC DE BLANCS

NERELLO ROSÈ EXTRA DRY

PETALI MOSCATO





## Grillo Brut

Dry and citrusy. A Charmat method sparkling Grillo, which fully reflects the varietal characteristics with great class and excellent structure. The grapes are harvested by hand at the ideal moment of ripeness. They are destemmed and cold macerated. The pressing of the grapes is carried out in a soft and progressive way to extract the best part of the juice. Fermentation takes place slowly and at a low temperature. Grillo Spumante Brut, at the top of the quality pyramid of Casa Vinicola Fazio, is characterized by a refined bouquet of yellow-fleshed fruits, softened by spices and aromatic herbs that make it delicate and extremely balanced.

**DENOMINATION** DOC Sicilia

### ENO-SENSORY ANALYSIS

**COLOR** Bright straw yellow

**PERLAGE** Fine and persistent

**BOUQUET** Delicate notes of citrus and white pulp fruits are pleasantly mixed with hints of aromatic herbs

**TASTE** Creamy and slightly sapid to the palate. All the aromas are enhanced thanks to a delicate and harmonious body

### HOW TO TASTE IT

**PAIRING** Excellent as an aperitif or paired with raw fish. Ideal for the whole meal

**RECOMMENDED GLASS** flute

**SERVING TEMPERATURE**

4-6 ° C

### ON THE MARKET

**DISTRIBUTION CHANNEL**

Ho.re.ca.

**ANNUAL PRODUCTION** 14,000

bottles

**FORMATS** 75 cl - 150 cl

**PACKAGING** six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE**

Espalier system

**VARIETIES USED** 100% Grillo

**VINEYARD LOCATION AREA**

Western Sicily

**ALTITUDE** 400/450 meters above

sea level

**TYPE OF SOIL** Calcareous -

clayey

**ORIENTATION AND**

**EXPOSURE OF THE VINES**

South - South/West

**TRAINING SYSTEM** Guyot

**STRAINS/HA** 4500

**GRAPE YIELD QUINTALS/HA**

60

**HARVEST PERIOD** First ten

days of August

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT** 12.5% Vol.

**CONCENTRATION OF**

**SULPHITES** 95 mg/Lt

**VINIFICATION IN WHITE**

Destemming, cold maceration of the skins with the must (4 ° C).

Soft pressing of the grapes and a very slow, thermo-controlled

fermentation. Second fermentation

with the long Charmat method

**REFINING IN AUTOCLAVE**

3 months “sur lie” with daily stirring

**REFINING IN BOTTLE** 3 Months

**LONGEVITY OF THE WINE** 5

Years





## Blanc de Blancs

Intense, aromatic, intriguing. A cuvée from Chardonnay grapes, the symbolic variety of sparkling wine, which in this expression releases its most refined and elegant characteristics, thanks to an intense bouquet and an impeccable processing of raw materials. After harvesting by hand, the grapes undergo a cold maceration process of the skins with the must. The soft pressing and slow fermentation take place in thermo-controlled stainless-steel tanks. Blanc de Blancs is characterized by delicate hints of bread crust, jasmine flowers, and orange blossoms with sweet notes of yellow-fleshed fruit that enrich its structure. A high-class sparkling wine at the top of Casa Vinicola Fazio's quality pyramid.

**DENOMINATION** DOC Erice

### ENO-SENSORY ANALYSIS

**COLOR** Bright straw yellow

**PERLAGE** Fine and persistent

**BOUQUET** Floral notes of jasmine and orange blossoms with hints of white-fleshed fruits and bread crust

**TASTE** Sapid and refined. Full and enveloping on the palate, it releases its aromas with great elegance

### HOW TO TASTE IT

**PAIRING** Ideal as an aperitif or with fish-based dishes, molluscs and crustaceans

**RECOMMENDED GLASS** flute

**SERVING TEMPERATURE**

6-8° C

### ON THE MARKET

**DISTRIBUTION CHANNEL**

Ho.re.ca.

**ANNUAL PRODUCTION** 16.000 bottles (75 cl) - 1.000 bottles (150 cl)

**FORMATS** 75 cl - 150 cl

**PACKAGING** six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE**

Espalier system

**VARIETIES USED** 100%

Chardonnay

**VINEYARD LOCATION AREA**

Erice DOC area, western Sicily

**ALTITUDE** 350/400 meters above sea level

**TYPE OF SOIL** Calcareous - clayey with presence of Humus

**ORIENTATION AND EXPOSURE OF THE VINES**

North - East

**TRAINING SYSTEM** Guyot

**STRAINS/HA** 4000/4500

**GRAPE YIELD QUINTALS/HA** 60

**HARVEST PERIOD** First twenty days of August

**HARVEST METHOD** Manual, in crates

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT** 12% Vol.

**CONCENTRATION OF**

**SULPHITES** 95 mg/Lt

**VINIFICATION IN WHITE**

Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and very slow fermentation at low temperature.

Second fermentation with the Charmat method

**REFINING IN AUTOCLAVE** 8-10 months “sur lie” with daily stirring

**LONGEVITY OF THE WINE** 10 Years



## Nerello Mascalese Rosè Extra Dry

Fresh and fruity. A sparkling rosé Nerello Mascalese that enhances the characteristics of the grape, elegant and refined. The grapes are harvested by hand, with a further selection in the cellar before soft pressing at a controlled temperature. A gentle and delicate cuvée, characterized by an aromatic bouquet of berries, raspberries and cherries with sweet notes of spices and resin, which make it a versatile product, with a cheerful and joyful soul.

**DENOMINATION** DOC Sicilia

### ENO-SENSORY ANALYSIS

**COLOR** Brilliant orange pink

**BOUQUET** Intense and floral to the nose with a slight after hint of resin and spices

**TASTE** The aromatic notes of wild berries and black cherry explode on the palate. The great acidity and sapidity enhance the delicacy of the bouquet

### HOW TO TASTE IT

**PAIRING** Aperitifs, fish based dishes, seared or grilled vegetables  
**RECOMMENDED GLASS** flûte  
**SERVING TEMPERATURE** 6-8° C

### ON THE MARKET

**DISTRIBUTION CHANNEL** Ho.re.ca.  
**ANNUAL PRODUCTION** 6,000 bottles  
**FORMATS** 75 c  
**PACKAGING** six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE** Espalier system  
**VARIETIES USED** 100% Nerello Mascalese  
**VINEYARD LOCATION AREA** Western Sicily  
**ALTITUDE** 350 meters above sea level  
**TYPE OF SOIL** Calcareous - clayey  
**ORIENTATION AND EXPOSURE OF THE VINES** South - West  
**TRAINING SYSTEM** Guyot  
**STRAINS/HA** 4500  
**GRAPE YIELD QUINTALS/HA** 55  
**HARVEST PERIOD** First twenty days of August  
**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT** 12% Vol.  
**CONCENTRATION OF SULPHITES** 90 mg/Lt  
**WHITE VINIFICATION** Destemming, cold maceration of the skins with the must (4 ° C). Soft pressing of the grapes and a very slow and thermo-controlled fermentation. Cold bottling. Second fermentation with the Charmat method  
**AGING IN AUTOCLAVE** 3 months “sur lie” with daily stirring  
**REFINING IN BOTTLE** 3 Months  
**LONGEVITY OF THE WINE** 5 Years





## Petali Moscato

Pleasant and balanced. A sweet sparkling wine made from Moscato d'Alessandria grapes, a historical Sicilian variety rich in aromas, history and traditions. Its typical varietal characteristics are enhanced by the second fermentation, carried out directly in the cuvée, made entirely from first pressing fresh grape must, without the use of base wine. Petali Moscato is an elegant sparkling characterized by a precious bouquet of white pulp fruit with persuasive notes of white flowers that enhance the harmonious, almost ethereal finish.

**DENOMINATION** DOC Erice

### ENO-SENSORY ANALYSIS

**COLOR** Straw yellow, with green reflections

**PERLAGE** Fine and persistent

**BOUQUET** Refined and broad to the nose, with floral and fruity notes of rose and white peach

**TASTE** On the palate the delicate sweet notes of ripe grapes marry perfectly with the velvety profile of the wine. The finish is harmonious and enveloping

### HOW TO TASTE IT

**PAIRING** It goes well with desserts, fruit salads and hard cheeses

**RECOMMENDED GLASS** flûte

**SERVING TEMPERATURE**  
6-8° C

### ON THE MARKET

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

**ANNUAL PRODUCTION** 9,000  
bottles

**FORMATS** 75 c

**PACKAGING** six bottle carton

### AGRONOMIC INFORMATION

**TYPE OF VITICULTURE**

Espalier system

**VARIETIES USED** 100% Moscato  
d'Alessandria

**VINEYARD LOCATION AREA**  
Erice DOC area, western Sicily  
**ALTITUDE** 350/400 meters above  
sea level

**TYPE OF SOIL** Calcareous -  
clayey

**ORIENTATION AND  
EXPOSURE OF THE VINES**  
South - West

**TRAINING SYSTEM** Guyot

**STRAINS/HA** 4000/4500

**GRAPE YIELD QUINTALS/HA**  
75

**HARVEST PERIOD** First ten  
days of August

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT** 7% Vol.

**CONCENTRATION OF  
SULPHITES** 95 mg/Lt

**VINIFICATION IN WHITE**  
Destemming, cold maceration of  
the skins with the must (4 ° C). Soft  
pressing of the grapes and very slow,  
thermo-controlled fermentation.

Second fermentation with the  
Charmat method

**REFINING IN BOTTLE** 3 Months

**LONGEVITY OF THE WINE** 2  
Years



## our passito

### ZY

Sweet, intense, enveloping. A passito wine made out of 100% Zibibbo grapes, one of the most identifying varieties in Sicily. With its extraordinary freshness, it carries along the traditions, history, and aromas of the territory of origin. ZY Zibibbo is a great sweet wine, characterized by an explosive aromatic complexity of candied fruit, cinnamon, and vanilla, embellished with delicate scents that give elegance and flavor.

**DENOMINATION** DOC Erice

### ENO-SENSORY ANALYSIS

**COLOR** Bright amber

**BOUQUET** Aromatic notes of candied fruit and dry straw are perceived to the nose, surrounded by hints of sweet spices such as cinnamon and vanilla

**TASTE** Sweet and mellow to the palate, with a long and persistent finish

### HOW TO TASTE IT

**PAIRING** Ideal as an after meal, with desserts or cantucci. It also goes perfectly with blue or medium-aged cheese

**RECOMMENDED GLASS** Small tulip

**SERVING TEMPERATURE** 10° C

### ON THE MARKET

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

**ANNUAL PRODUCTION** 3,500 bottles

**FORMATS** 50 c

**PACKAGING** six bottle carton

### AGRONOMIC INFORMATION

#### TYPE OF VITICULTURE

Espalier system

**VARIETIES USED** 100% Zibibbo

#### VINEYARD LOCATION AREA

Erice DOC area, western Sicily

**ALTITUDE** 300 meters above sea level

**TYPE OF SOIL** Calcareous - clayey

#### ORIENTATION AND

#### EXPOSURE OF THE VINES

North

**TRAINING SYSTEM** Guyot

**STRAINS/HA** 5000

**GRAPE YIELD QUINTALS/HA** 55

**HARVEST PERIOD** First ten days of October

**HARVEST METHOD** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT** 13.5% Vol.

#### CONCENTRATION OF

**SULPHITES** 85 mg/Lt

#### VINIFICATION IN WHITE

After drying, the grapes are pressed and fermented at a controlled temperature. They are then destemmed by hand and infused into the fermenting must

**REFINING IN BOTTLE** 6 Months

#### LONGEVITY OF THE WINE

Over 10 Years





## our extra virgin olive oil

### Fazioli

**CULTIVAR** 90% Cerasuola,  
5% Nocellara, 5% Biancolilla

**GEOGRAPHIC AREA** Province of  
Trapani - West Sicily

**ORIGIN OF OLIVES** From farms  
assisted technically

**ALTITUDE** 100-300 metres a.s.l

**HARVESTING METHOD** Manual  
picking

**EXTRACTION METHOD** CAlfa  
Laval continuous cycle - Cold pressin

**CRUSHING SYSTEM** Hammers  
and disks

**ASPECT** Opacity by natural  
decantation, unfiltered

**COLOUR** Green with yellow-  
golden hues Scent: Green olive with  
grassy tone

**SCENT** Oliva verde con toni erbacei

**TASTE** Fruity with notes of spicy  
and bitter

**FRUITNESS** Medium-intense

**SUGGESTED USE** LVegetables,  
salads, red meat, game and boiled  
meat



*Love for the art of viticulture*



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