

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 Perricone, a traditional black grape variety, which almost disappeared at the end of the



Casa Vinicola Fazio launches a brand new line for contemporary drinking trends. Verticality, fragrance and integrity of perfumes, balance and sapidity. An oenological Sicily in tune with different lifestyles and which rewards the versatility of wines on different occasions of consumption, even outside meals.

Specific agronomic management of the vineyards, slightly early harvest, young-aged plants and steel refinement are all distinctive elements of a production process centered on enhancing the peculiarities of the vines and their habitat.





Doc Erice

Where the land meets the sea



Via Capitano Antonio Rizzo, 39 - 91010 Fulgatore TP
info@faziowines.it



www.casavinicolafazio.it

Campaign financed according to EU REG. NO. 1305/2013





Mont'elimo

Freshness
eno-sensory authenticity
eclecticism by nature





Packaging

Immediacy. Distinction. Simplicity. The innovative choice of the graphics used for the labels upholds 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.

Origin 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 this line, 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.



GRILLO DOC SICILIA

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.

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Hill culture
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 q/ha
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



CATARRATTO DOC SICILIA

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.

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Hill culture
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 q/ha
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



NERELLO MASCALESE ROSE' DOC SICILIA

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.

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Hill culture
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 q/ha
HARVEST PERIOD: Second week of September
HARVEST METHOD: Manual

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



NERELLO MASCALESE IGT TERRE SICILIANE

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.

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Hill culture
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 q/ha
HARVEST PERIOD: Second week of September
HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 13 % Vol.
CONCENTRATION OF SULPHITES: 70 mg/L
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 DOC SICILIA

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.

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Hill culture
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 q/ha
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/L
RED VINIFICATION: Traditional red vinification in thermo-controlled stainless-steel tanks
REFINING IN BOTTLE: 3 months
LONGEVITY OF THE WINE: Six years

