



Doc Erice
Where the land meets the sea



Scan the QR Code and visit
our cellars at 360 °



index

Our values	pag. 1
A shared history	pag. 2
Doc Erice	pag. 3
The perfect Terroir	pag. 4
Our vineyards	pag. 5
The cultivated varieties	pag. 6
Sustainability	pag. 7
Our Wines	pag. 8
Mont'elimo Line	pag. 10
The Classics	pag. 13
The Selections	pag. 15
Anima Solis Collection	pag. 19
Vigne di Pietrasacra Line	pag. 21
Sparkling wines	pag. 23
ZY - Passito Di Zibibbo	pag. 27

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. Four eclectic and versatile wines that can be appreciated on various occasions of consumption. From Grillo and Catarratto for whites, up to Nerello Mascalese to Nero d'Avola for red.

GRILLO

CATARRATTO

NERELLO MASCALESE

NERO D'AVOLA

GRILLO

Denomination: 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. The Grillo by Casa Vinicola Fazio is a fresh wine that stands out in a contemporary Sicilian context for its lively and pleasant character.



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
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

Denomination: DOC SICILIA

Fragrant and delicate. A white varietal Catarratto, which gets its strength from its sapidity and its discreet aroma. 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
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

Denomination: DOC SICILIA

Fresh and enchanting. The varietal Nerello Mascalese wine, is endowed with great drinkability. Blackberry, currant and strawberry anticipate light spicy and undergrowth notes. Savory, enveloping and persistent on the palate, with a pleasant acid note that enhances the fragrance of the fruit. It 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
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
Denomination: DOC SICILIA

Soft, fruity, intense. The principal Sicilian vine makes smoothness and balanced structure its great strengths. It is a young wine, round and suitable for the typical combinations of the Mediterranean cuisine. The Nero d'Avola of the new Mont'elimo line is soft and smooth on the palate. Its balanced structure and persistent finish enhance hints of spices and red fruits.



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
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 6 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
GÀBAL
CASTELMEDIO

BRUSÌO
Denomination: DOC SICILIA

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 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.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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

GÀBAL - NERO D'AVOLA
Denomination: DOC SICILIA

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. Gàbal Nero d'Avola is characterized by a bouquet of berries and spices that make it particularly pleasant and fascinating.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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

CASTELMEDIO-NERELLO MASCALESE
Denomination: IGT TERRE SICILIANE

Delicate, harmonious. A great red, 100% Nerello Mascalese, from one of the most iconic and identifying grape varieties of Etna's ampelography. Soft, with a remarkable longevity, Castelmadio Nerello Mascalese has an elegant bouquet, characterized by notes of red fruits and sweet spices, as well as great persistence and sublime tannins.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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

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
- TORRE DEI VENTI
- LUCE D'ORIENTE

AEGADES - GRILLO
Denomination: DOC ERICE

Dry, fresh and direct. A 100% Grillo, which best expresses the varietal characteristics of the rich and sincere historic Sicilian variety. 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.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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 - CATARRATTO
Denomination: DOC ERICE

Dry, sapid, balanced. A pure Catarratto that expresses its varietal characteristics with class and harmony. 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.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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
Denomination: IGT TERRE SICILIANE

Fragrant and sapid. An elegant and sophisticated sparkling white wine, (95% Grillo – 5% Zibibbo), which best expresses the aromatic characteristics of the noble Sicilian grape. Grillidimare 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.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
VARIETIES USED 95% Grillo - 5% Zibibbo
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
Denomination: DOC ERICE

Fresh and mineral. A white Müller Thurgau in purity, which makes smoothness and aromaticity its great strengths. 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.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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

TORRE DEI VENTI - NERO D’AVOLA
Denomination: DOC ERICE

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. Torre dei Venti has hints of ripe red fruit and spices that follow one another “taking” the palate on an exciting emotional journey.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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 - SYRAH
 Denomination: DOC ERICE

Young, charming, fruity. A balanced red ideal for meat-based din-
 ners, to which it adds elegance and persistence. 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 pa-
 late at every sip.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
 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



Anima Solis
 Collection

*The Anima Solis Collection encloses excep-
 tionally engaging and unique wines. Two
 high-end blends, to which we added a rosé
 wine made from 100% Syrah grapes. The
 increasingly contemporary and refined
 drinking trends are symbol of an authentic
 oenological project that expresses the area
 of Erice. From the white Anima Solis, born
 from a love union between Zibibbo and
 Catarratto grapes, to the red Anima Solis,
 a Bordeaux blend with Sicilian characte-
 ristics, made using the “appassimento
 style”, vinifying slightly dried grapes. The
 collection is then completed by a rosé wine
 characterized by magnificent savory notes,
 silkiness on the palate and versatility in
 food pairings.*

- ANIMA SOLIS BIANCO
- ANIMA SOLIS ROSÉ
- ANIMA SOLIS ROSSO

ANIMA SOLIS BIANCO
 Denomination: IGT TERRE SICILIANE

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. Anima Solis
 Bianco is an ideally enjoyable wine for the entire meal, chosen for
 its marked versatility in food combinations.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
 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 ROSÉ
Denominazione: IGT TERRE SICILIANE

Fresh and balanced, Anima Solis Rosé by Casa Vinicola Fazio stands out for the richness and intensity of its aromas, with clear hints of light flowers and pink grapefruit. A persuasive and very pleasant wine, characterized by a marked sapidity and unrivaled finesse, which make it the ideal companion for fish-based aperitifs, but also for the whole meal. Obtained from Syrah grapes, the rosé of the new Anima Solis collection is characterized by a pale pink color and intense yet delicate aromas, which fill the palate thanks to its smoothness.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Hill culture
VARIETIES USED: 100% Syrah
VINEYARD LOCATION AREA: Erice DOC area
ALTITUDE: 200 meters above sea level
TYPE OF SOIL: Calcareous - clayey
ORIENTATION AND EXPOSURE OF THE VINES: North - West
PRUNING SYSTEM: Spurred cordon
PLANTS/HA: 3000
GRAPE YIELD QUINTALS/HA: 80 q/ha
HARVEST PERIOD: Second half of August
HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 12.5% Vol.
CONCENTRATION OF SULPHITES: 90 mg/L
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: 2 months
LONGEVITY OF THE WINE: Over 5 Years

ANIMA SOLIS ROSSO
Denomination: IGT TERRE SICILIANE

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. Anima Solis Rosso is characterized by a bouquet of small ripe red fruits, cherry and undergrowth marmalade, black cherry and spices.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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

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 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 ROSSO
PIETRASACRA

TRENTA SALMI - CATARRATTO
Denomination: IGT TERRE SICILIANE

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. 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.



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 ROSSO
Denomination: IGT TERRE SICILIANE

Harmonious, elegant, enveloping. It is a Bordeaux blend that stands out for the incredible balance of aromas and textures, pleasuring the palate for its delicate and refined nature. The bouquet that distinguishes the Cartesiano is based on elegant aromas of undergrowth, black cherry and spices. An iconic and seductive red, capable of arousing unique and exceptional sensations.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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 - ROSSO RISERVA
Denomination: DOC ERICE

Warm, soft, majestic. Pietrasacra Rosso Riserva is born from 100% Nero d'Avola grapes. Powerful and long-lived, it's comes from historic vineyards family. An elegant, sophisticated and complex wine in taste and structure. 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.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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

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. Ideal sparklings to accompany your everyday meals: from aperitif to dessert, but also throughout lunch and dinner

- GRILLO BRUT
- BLANC DE BLANCS
- NERELLO ROSÈ EXTRA DRY
- PETALI MOSCATO

GRILLO BRUT
Denomination: DOC SICILIA

Dry and citrusy. A Charmat method sparkling Grillo, which fully reflects the varietal characteristics with great class and excellent structure. 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.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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 – BRUT SPUMANTE
Denomination: DOC ERICE

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. 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.

AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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 – SPUMANTE EXTRA DRY
Denomination: DOC SICILIA

Fresh and fruity. A sparkling rosé Nerello Mascalese that enhances the characteristics of the grape, elegant and refined. 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.

AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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-SPUMANTE DOLCE
Denomination: DOC ERICE

Pleasant and balanced. A sweet sparkling wine made from Moscato d'Alessandria grapes, a historical Sicilian variety rich in aromas, history and traditions. 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.

AGRONOMIC INFORMATION

TYPE OF VITICULTURE Hill culture
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 90 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





ZY - PASSITO - ZIBIBBO

Denomination: DOC ERICE

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.



AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Hill culture
 VARIETIES USED: 100% Zibibbo
 VINEYARD LOCATION AREA: Erice DOC area
 ALTITUDE: 300 meters above sea level
 TYPE OF SOIL: Calcareous - clayey
 EXPOSURE OF THE VINES: North
 TRAINING SYSTEM: Guyot
 STRAINS /HA: 5000
 GRAPE YIELD QUINTALS/HA: 55 q/ha
 HARVEST PERIOD: First ten days of October
 HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 13.5% Vol.
 CONCENTRATION OF SULPHITES: 85 mg/L
 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





Love for the art of viticulture

www.casavinicolafazio.it



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



www.casavinicolafazio.it



CAMPAGNA FINANZIATA SECONDO LA REGOLAZIONE DELL'UNIONE EUROPEA