

## MONT'ELIMO NERELLO MASCALESE



Fresh and enchanting. The varietal Nerello Mascalese wine, is endowed with great drinkability. The harvest by hand enhances the grapes which, having reached the cellar, are brought to a temperature of about 4°C to avoid oxidation of the must. After a first refinement in stainless steel, the wine is finally bottled and left to rest for another three months before being released on the market. The Nerello Mascalese by Casa Vinicola Fazio is a young wine, lively but at the same time decisive and confident. With an intense ruby red color, Mont'elimo Nerello Mascalese expresses an intriguing complexity of spices and marked hints of red fruits and sweet spices. A red with great personality, characterized by an important persistence and sublime tannins.

**DENOMINATION:** DOC Sicilia

### 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 cured meats and semi-aged cheeses, grilled red meats or roasted dishes.

**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:** Hill Viticulture

**VARIETIES USED:** 100% Nerello Mascalese

**VINEYARD LOCATION AREA:** Western Sicily

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

**TYPE OF SOIL:** Calcareous – clayey

**EXPOSURE OF THE VINES:** South - East

**TRAINING SYSTEM:** Guyot

**STRAINS/HA:** 4.500/5.000

**GRAPE YIELD QUINTALS/HA:** 80 q/ha

**HARVEST PERIOD:** First ten days of September

**HARVEST METHOD:** Manual

### ENOLOGICAL INFORMATION

**ALCOHOL CONTENT:** 13,5 % Vol.

**CONCENTRATION OF SULPHITES:** 80 mg/L

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

**REFINING IN BOTTLE:** 4 months

**LONGEVITY OF THE WINE:** 6 years