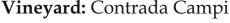


TECHNICAL DATA SHEET

Faro red DOC is a historic wine from Messina, produced in the northeastern part of Sicily. It has a bold, smooth, and alluring taste, with a deep red color that envelops and captivates in a bouquet of fruity and enveloping aromas.



Grape Varieties: Nerello Mascalese, Cappuccio, Nocera, and

Nero D'Avola

Production Area: Castanea - Messina - Sicily

Exposure: Hilly and flat **Climate:** Dry, ventilated

Soil: Clayey and medium texture **Altitude:** 450 meters above sea level **Training System:** Espalier and Guyot **Density nor bestore:** 4000 plants

Density per hectare: 4000 plants

Harvest Period: First decade of October Harvesting: Manual in perforated crates Yield per Plant: Approximately 1.5 kg

Yield of Grapes per hectare: 50 - 60 quintals

Winemaking: Destemming and red fermentation for 5-6 days

Fermentation: In stainless steel at controlled temperature of 20°- 22°C

Maturation: In chestnut barrels for 12 months **Aging:** In bottle for approximately 6 months

Alcohol Content: 13.5% Vol.

Longevity: 8-10 years **First Vintage:** 2005

Tasting Notes and Pairings: (25/03/2023)

The Faro DOC wine presents itself perfectly clear with a garnet red hue and a beautiful depth of color. On the nose, it offers a rich bouquet of floral sensations, such as roses, and fruity notes of cherry. There are evident balsamic and licorice undertones that provide olfactory freshness. The taste is highly intense with a remarkable body, and there is a clear correspondence between the aromas perceived on the nose and the flavors experienced on the palate. The aftertaste is persistent and intense, with tannins that are present but harmonious. It pairs well with swordfish delicacies, sweet and sour chicken and rabbit, mixed grilled meats, as well as platters of cured meats and hard cheeses. Open one hour before serving.