



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Faro DOC

55% Nerello Mascalese, 25% Nerello Cappuccio, 10% Nocera, and 10% Nero d'Avola. Dark ruby red with orange hues, the wine has an intense, elegant and ample nose boasting notes of ripe red berries and blueberries, Mediterranean shrub, and spicy notes like nutmeg and pepper. Well-balanced on the palate with firm tannins, a round, rich fruity flavor, and an elegant finale. Faro DOC officially became an appellation in 1976, but was documented in several historical sources as being made as far as back as the Greek colonization of Sicily. It has been mentioned many times over in historic writings, which wax poetic about the high quality. It then disappeared after WWII only to be revived in the 1990s. And in recent times, we've truly seen its total rebirth, with winemakers like Gianfranco Sabbatino leading the way with his well-respected interpretation.

"Le Casematte is deeply rooted in the territory and its history but also values the needs of contemporary wine production."

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**Wine exported to:** Japan, USA

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## Most recent awards

**GAMBERO ROSSO:** tre bicchieri

**JAMES SUCKLING:** 91

**WINE ENTHUSIAST:** 92

**VINOUS:** 91

**VINOUS MEDIA:** 94

**WINE ADVOCATE:** 93

**VINI BUONI D'ITALIA:** Corona

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## Winemaking and Aging

Grape Varieties:	55% Nerello Mascalese, 25% Nerello Cappuccio, 10% Nocera and 10% Nero d'Avola
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12 days
Type of yeast:	Selected yeast
Fermentation temperature:	20 °C (68 °F)
Maceration technique:	skin contact
Length of maceration:	6 days
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	500 HI
Container age:	Second, third use
Type of oak:	French
Bottling period:	April
Aging before bottling:	21 months
Aging in bottle:	6 months

Closure: Natural Cork

## Vineyard

Organic: No

Vineyard location: Faro Superiore, Messina, Sicily

Soil composition: Calcareous clay and sand

Vine training: Guyot

Altitude: 250-370 meters (820 and 1,215 feet) above sea level

Vine density: 5,000-6,000 plants per hectare

Yield: 70 -75 quintals per hectare

Exposure: Northeastern

Years planted: 1999

Age of vines: 15-30 years old

Time of harvest: Mid to late September

First vintage of this wine: 2009

Total yearly production (in bottles): 7,000

## Tasting Notes and Food Pairings

Tasting notes: Dark ruby red with orange highlights, its intense, elegant and ample nose boasts notes of ripe red berries and blueberries, Mediterranean scrub, and spicy notes like nutmeg and pepper. Well-balanced on the palate with firm tannins, a round, rich fruity flavor, and an elegant finale.

Serving temperature: Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:	Pairs well with roasts or braised meats with mushrooms, aged cheeses and rich, structured dishes.
Aging potential:	10 years
Alcohol:	13.5% by vol.
Winemaker:	Carlo Ferrini