



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



## Peloro Bianco Sicilia DOC

65% Grillo and 35% Carricante. Bright straw yellow in color. The bouquet has notes of white and yellow-fleshed fruit, floral aromas of mimosa and chamomile, mineral aromas and Mediterranean herbs. On the palate, the wine is fresh and tangy with pleasant fruit and a long, invigorating finale heightened by lively citrus notes.

“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

**JAMES SUCKLING:** 91

**VINOUS:** 91

**WINE ADVOCATE:** 91

## Winemaking and Aging

Grape Varieties:	65% Grillo and 35% Carricante
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast
Fermentation temperature:	16 °C (60.8 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	March
Aging before bottling:	6 months
Aging in bottle:	3 months
Closure:	diam

## Vineyard

Organic:	No
Vineyard name:	no name
Vineyard location:	Faro Superiore, Messina, Sicily
Vineyard size:	20 hectares (49 acres)
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:	71 -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):	15,000



## Tasting Notes and Food Pairings

Tasting notes:	Bright straw yellow in color. The nose boasts notes of white- and yellow-fleshed fruit, floral aromas of mimosas and chamomile, mineral aromas and Mediterranean herbs. On the palate, the wine is fresh and tangy with pleasant fruit and a long, invigorating finale heightened by lively citrus notes.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Simple fish dishes as well as raw preparations like sushi and sashimi.
Aging potential:	3 years
Alcohol:	Alcohol cont.: 12.5%/13 by vol.; dry extract: 20 g/l; residual sugar: <5 g/l; total acidity: 6.5 g/l; pH: 3.2
Winemaker:	Carlo Ferrini