

Faro, Province of Messina

Established: 2008

Owners: Gianfranco Sabbatino & Andrea Barzagli

Winemakers: Gianfranco Sabbatino & Carlo Ferrini

Production: 25,000 bottles

Hectares under vine: 7

Viticulture: Organic



Faro is one of Italy's smallest DOC's with a total of just thirty hectares under vine, located on the north eastern tip of Sicily in the Messinesi hills wedged between two seas – the Tyrrhenian and the Ionian that meet at the Messina Strait.

Like neighbouring Mount Etna, Nerello Mascalese and Nerello Cappuccio are the two main varieties here, along with the local Nocera. Faro traces its winemaking back to the Fourteenth Century B.C. but was left devastated by phylloxera, only making a comeback in the 1980's.

Le Casematte was named after the two casemates in the vineyards that served as observatories and defensive structures during World War II. The terraced vineyards (some with a gradient of 70 degrees) are planted between 250 and 370 metres above sea level on clayey-sandy-calcareous soil. The vines here benefit from the constant sea breezes of the Messina Strait, especially the howling Sirocco wind during summer, and there are significant day/night temperature variations. This results in fruit rich wines with wonderful aromatic qualities that show beautiful freshness and balance with a strong sense of place.

Peloro Bianco IGT

Named after Capo Peloro, the northeastern tip of Sicily, Peloro Bianco is a blend of 65% Grillo and 35% Carricante, fermented and aged in stainless steel. Notes of white and yellow stone fruits, chamomile and Mediterranean herbs, the palate is fresh and tangy with citrusy notes.

Peloro Rosso IGT

A blend of 70% Nerello Mascalese and 30% Nocera. The wine undergoes 15 days skin contact and is aged in a combination of old tonneaux and 10 hectolitre barrels for a few months. The colour is crimson with a fragrant bouquet featuring floral aromas, spice and red berry fruit. Hints of iron, which are characteristic of the terroir, follow onto the palate, wrapped up with sweet cherry-raspberry fruit, pepper and spice.

Faro DOC

A blend of four local 'N' grapes, comprising of 55% Nerello Mascalese, 25% Nerello Cappuccio, 10% Nocera and 10% Nero d'Avola. The winemaking is the same as Peloro, but the ageing is in partly new wood for about 10 months. Dark ruby with an intense nose rich in dark berry fruit with hints of blood orange, iron, plum, fruitcake and bitter chocolate. The palate is full bodied but fresh with solid tannins wrapped in ripe velvety fruit.

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