



VINITY
WINE COMPANY

Azienda Agricola Palari Faro D.O.C.

Appellation: Faro DOC

Style: Red, dry

Blend: Nerello Mascalese, Cappuccio, Nocera, and a small fraction of Acitana, Galatena, Jacché, and Cor 'e Palumba.

Tasting Notes

Color: Ruby red with garnet reflections tending to brick.

Bouquet: Ample and intense with notes of jasmine, cardamom and ripe red fruits spicy background combined with vanilla and noble wood.

Taste: Velvety, dry and inviting, rich, deep fruit and earth, you feel the softness of the tannins on the long and persistent finish.

Alcohol: 13.5%-14% (varies with vintage).

Serving Temperature: 16/18° C (60/64° F).

Pairing: Roast meats, Mediterranean-style casseroles or aged cheese.

Vineyard Notes

Vineyard Location: The Strait of Messina, a narrow strait between the eastern tip of Sicily (Punta del Faro) and the western tip of Calabria (Punta Pezzo). Rising from the coast the influence of mountain winds and sea breezes creates a unique microclimate.

Soil: Volcanic basalt.

Elevation: 350 to 600 meters (1,150-2,000 feet) a.s.l.

Exposure: South-East, on steep slopes (78% gradient) necessitating a manual harvest with baskets of 20 kg.

Training: Alberello vine training.

Yield: 1 Kg of grapes per plant.

Winemaking Notes

Harvest: Mid-to-end-of October.

Vinification: Soft pressing followed by fermentation with indigenous yeast and maceration in a temperature-controlled environment.

Ageing and Maturation: An average of 24-months in medium-toasted *Tronçais* and *Allier* new-oak barriques. No filtering or fining. The wine is then held in bottle a further 24-months before release.

Production: About 16.000 bottles/year.



Azienda Agricola Palari is a Sicilian winery located on the hills overlooking the Strait of Messina in Sicily. The vineyards of head-trained vines are blessed with a unique micro-climate. These ancient vines are located between 250 and 600 meters above sea level but only 1.5 km from the sea. They look south-south/east on steep, stone terraces which require hand-harvesting. In an ancient 18th century Villa, Salvatore Geraci has resumed the production of the wine-style of Faro – a unique blend of varieties such as Nerello Mascalese, Nerello Cappuccio, Nocera, and Core 'e Palumba – assisted by modern technologies. This revival has returned the wines of the region to the quality that once "FARO" famous throughout the world.