



VINITY
WINE COMPANY

Azienda Agricola Palari Santa.Nè

Appellation: Terre Siciliane IGT

Style: Red, dry

Varietal: Old head trained vines of “*a Francisa*.” This varietal is believed to be in the genetic family of Petit Verdot.

Tasting Notes

Color: Deep ruby red.

Bouquet: Complex with ample notes of smoke, spice and red fruit jam.

Taste: Dry and velvety, and smooth with sweet tannins, long and persistent.

Alcohol: 14%

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

Food Pairings: Wild game, roasted meats and aged cheeses.

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: Head-trained, spur-pruned system.

Yield: About 0.8 tons per acre.

Winemaking Notes

Vinification: Traditional fermentation with indigenous yeast and temperature control of fermentation and maceration.

Ageing and Maturation: Approximately 18-months in new oak, medium-toasted *barriques* from *Tronçais* and *Allier*. No filtering or fining. The wine is then held in bottle a further 30-months before release.

Production: About 1.000 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 varietals 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.