



VINITY
WINE COMPANY

Azienda Agricola Palari Rosso del Soprano

Appellation: Terre Siciliane IGT

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.

Bouquet: The nose is intense and grapey with notes of ripe red fruit with a spicy touch of vanilla.

Taste: Dry and intriguing on the palate, persistent and long finish.

Alcohol: 13.5%

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

Pairing: Serve with fish with sauce: roasted white and red meats, and 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: 250-365 meters (800-1200 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

Harvest: End of October.

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

Aging: Oak barriques of Tronçais and Allier m.t. aging for an average period of 18 months. No filtering or fining. In the bottle for at least 18 months before release.

Total 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.