



CUPPARI

Faro "San Placido" DOC



- The agricultural institute "P. Cuppari" of Messina has its headquarters in a Benedictine monastery dating back to the 1500s. It stands on a hill from which there is a breathtaking view of the whole strait of Messina.
- Indigenous vine varieties were planted and modern equipment, such as a very modern crusher destemmer, was purchased. The "Faro" DOC appellation was established in 1976 and the Institute took part in the drawing up of the production regulation.
- In 1978 the first vineyard for the production of "Faro" wine was planted on the Institute's land. In 2005 the vineyards were replanted, and the vineyard extension was increased till 4.5 hectares. The "San Placido" Faro DOC wine was bottled starting with the 2010 vintage.

Varietal: 60% Nerello Mascalese, 20% Nerello Cappuccio, 10% Nocera, 5% Nero d'Avola, 5% Sangiovese

Appellation: Faro DOC

Production Zone: Messina, Sicily. Altitude 100-200m a.s.l.

Soil: Calcareous clay and sand

Vinification: Grapes hand-picked. 10-12 days fermentation in steel tanks with skin contact

Maturation: 12 months in French oak and chestnut barriques and tonneaux. Finishing in the bottle for 6-9 months

The ancient Greek population of the Phari colonized this area and it seems that "Faro" wine is named after them. The "P.Cuppari" Institute is the first producer of the appellation for vineyard extension and the second for bottle production/year (8,000-8,500 bottles).



- *Intense ruby red color with garnet reflections. The nose is intense, rich in red berries and Mediterranean spices. The flavor is well-structured and harmonic, medium bodied, persistent, slightly spid, with integrated tannins.*
- *It pairs wonderfully with red and white meat dishes, game, fish dishes, swordfish. Also with medium seasoned cheese and salame.*

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