



- Palari, owned by Salvatore Geraci, is a winery located in Santo Stefano of Messina, on the hills overlooking the Strait, and it is well known for the production of Faro DOC.
- With the help of modern technology, the Palari winery succeeded in developing and producing a great noble wine “il Faro”. The vineyards are planted with native grapevines of names as old as the fascination they evoke: Nerello, Nocera, Cappuccio, Tignolino, Cor’e palumba, Acitana, Galatena and others, all of which are embraced by the regulations for the production of the Faro DOC.
- The terrain is blessed with unique microclimate, due to its dramatic rise in altitude of 1,475 feet above sea level within an 8 miles range.

Varietal: 50% Nerello Mascalese, 20% Nerello Cappuccio, 20% Nocera and 10% other indigenous grapes

Appellation: Faro DOC

Production Zone: Messina, Sicily. Altitude 200-450m a.s.l.

Soil: Calcareous clay and sand

Vinification: Grapes hand-picked. 15 days fermentation in steel tanks

Maturation: 12-18 months in new Tronçais and Alliers barriques. Bottled unrefined and unfiltered and released 18 months later

Faro, or “lighthouse”, is a little DOC, almost the smallest in Italy, overlooking the Strait of Messina. An appealing noble wine with great aging potential depending on the vintage.



- *Ruby red, with garnet hues tending towards brick color with aging. Loads of perfume with notes of jasmine, cardamom and ripe berries offers a spicy touch of vanilla scent. Flavorful and dry on the palate, velvety and striking with bittersweet tannins on the finish.*
- *This wine is best suited for hearty dishes such as roasted red meats, grilled white meats, game and aged cheeses.*