

"Rosso del Soprano" Sicilia IGT



- 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: Nerello Mascalese, Nerello Cappuccio with smaller quantities of Nocera, Cappuccio Tignolino, Acitana, Galatena and Calabrese

Appellation: Sicilia IGT

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

Soil: Calcareous clay and sand

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

Maturation: 8-10 months in new French oak barriques (10% remains in stainless steel tanks). Bottled unrefined and unfiltered and released 12 months later

The grapes for this wine come from an optimal location of Geraci's 80-year-old vineyards, some 1,500 feet above sea level where daytime temperatures ripen the grapes and nighttime swings leave refreshing acidity in the grapes.



- *Intense ruby red color. The fragrance is loaded with concentrated perfumes of typical berry and jam. A dry wine with lots of lush, spicy black fruit flavors in the mouth helps ease the tannins so that all comes together in a ripe and youthful finish.*
- *This wine is best suited for just about everything, from spicy pastas to grilled meat or barbecued chicken, and aged cheeses.*