

# Saverio Faro

## NERO D'AVOLA SICILIA D.O.C.



Wine type:	Red wine
Grapes:	Nero d'Avola
Appellation:	DOC
Production area:	Sicily, Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	18 - 20° C
Alcohol content:	13% Vol.

**Colour:** Deep ruby red colour.

**Fragrance:** Intense bouquet with notes of pomegranate and black currant.

**Taste:** Soft and velvety structure, forest fruit flavours and hint of black pepper.

**Pairing:** Great wine for lame, savory cheeses and typical sicilian dishes like pasta alla norma.

### VINIFICATION:

The harvested and de-stemmed grapes were vinified with 7/8 days of maceration to extract color and structure. Alcoholic and malolactic fermentation takes place in stainless steel tanks at a controlled temperature of 25/27 ° C



# Saverio Faro



## SYRAH I.G.P. TERRE SICILIANE

Wine type:	Red wine
Grapes:	Syrah
Appellation:	IGP Terre Siciliane
Production area:	Sicily, Italy
Cellaring:	2- 3 years
Bottle size:	750 ml
Serving temp.:	16 - 18° C
Alcohol content:	13,5% Vol.

**Colour:** Intense red colour.

**Fragrance:** Aromatic bouquet with red fruits and liquorice notes.

**Taste:** On the palate flavours of red ripe fruits, liquorice and sweet spices; round, warm and full-bodied, with long finish and pleasant aftertaste.

**Pairing:** Red meats, medium-aged cheeses and first courses of baked pasta.

### VINIFICATION:

The harvested and destemmed grapes are pressed and macerated at a controlled temperature for 15 days in order to extract colour and structure. The wine is aged in steel tanks and in oak barrels.





# Saverio Fara

## GRILLO SICILIA D.O.C.



Wine type:	White wine
Grapes:	Grillo
Appellation:	Sicilia DOC
Production area:	Sicily, Italy
Cellaring:	3 years
Bottle size:	750 ml
Serving temp.:	8 - 10° C
Alcohol content:	12,5% Vol.

**Colour:** Straw yellow colour with greenish reflections.

**Fragrance:** Intense and enveloping aroma of white berried fruits with herbaceous and mineral scents.

**Taste:** Discreet freshness and flavor give this wine a good balance.

**Pairing:** It perfectly pairs with fresh fish dishes and shellfish.

### VINIFICATION:

Harvesting is done by hand and slightly in advance to preserve the right freshness. The grapes undergo a short cold maceration at a temperature of 8-10 °C and after soft pressing, the must is fermented in stainless steel tanks at a controlled temperature. The Grillo matures for about 4 months in steel containers and finishes its ageing with a few months in the bottle before being put on sale.

