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Experience Italy in a Wine glass



Peloro Bianco Sicilia DOC

Le Casematte is owned by the charismatic Gianfranco Sabbatino and soccer champion Andrea Barzagli, whose collective passion for terroir-driven wines come through in their wines. Located on the northeastern corner of the triangular island, near Messina, Le Casematte's total surface is a mere 20 hectares – less than 50 acres. And in fact, the winery is located at Faro Superiore, high above the Strait of Messina, where the steep hillsides have a 70% gradient. It was named after two casematte or casemates (also known as bunkers) from World War II that sit on the property and served as observatories and defensive structures at that time. Today, they watch over Gianfranco's largest vineyard (2 hectares, 4.9 acres). Le Casematte's surface under vine is about 7 hectares (17 acres), between 250 and 370 meters (820-1,215 feet) above sea level. Pristine and remote, these vineyards benefit from the constant sea breezes of the Strait of Messina, notably the Sirocco wind during summer. Great day/night temperature swings give the wines wonderful aromatic qualities and freshness. The sandy, calcareous and clay soils combined with the unusual micro-climate of the vineyards give the wines amazing elegance and fragrance. Honoring the history and territory, Peloro is named for the northwestern point of the island of Sicily, called Capo Peloro or Punta del Faro. Perhaps the name comes from the Greek Pelorus. In Greek mythology, Pelorus helped found the city of Thebes. Peloro is made from Grillo and Carricante grapes grown in vineyards in Faro Superiore overlooking the sea and benefiting from its cool, salty sea breezes. The vines range from twenty to thirty years old. Vinified and aged in stainless steel and then in bottle. Brilliant color with interesting notes of chamomile and mimosa and Mediterranean herbs.

Wine exported to: Austria, Canada, USA, Japan, Puerto Rico, Australia, Turks and Caicos

Most recent awards

JAMES SUCKLING: 92

VINOUS: 90

WINE ADVOCATE: 91

WINE ENTHUSIAST: 92



Winemaking and Aging

Grape Varieties:	65% Grillo and 35% Carricante
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast
Fermentation temperature:	16 °C (60.8 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	March
Aging before bottling:	6 months
Aging in bottle:	3 months
Closure:	diam

Vineyard

Organic:	No
Vineyard name:	no name
Vineyard location:	Faro Superiore, Messina, Sicily
Vineyard size:	20 hectares (49 acres)
Soil composition:	Calcareous clay and sand
Vine training:	Guyot
Altitude:	250-370 meters (820 and 1,215 feet) above sea level
Vine density:	5,000-6,000 plants per hectare
Yield:	71 -75 quintals per hectare
Exposure:	Northeastern
Years planted:	1999
Age of vines:	15-30 years old
Time of harvest:	Mid to late September
First vintage of this wine:	2009
Total yearly production (in bottles):	15,000

Tasting Notes and Food Pairings

Tasting notes:	Bright straw yellow in color. The nose boasts notes of white- and yellow-fleshed fruit, floral aromas of mimosas and chamomile, mineral aromas and Mediterranean herbs. On the palate, the wine is fresh and tangy with pleasant fruit and a long, invigorating finale heightened by lively citrus notes.
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Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Simple fish dishes as well as raw preparations like sushi and sashimi.
Aging potential:	3 years
Alcohol:	Alcohol cont.: 12.5%/13 by vol.; dry extract: 20 g/l; residual sugar: <5 g/l; total acidity: 6.5 g/l; pH: 3.2
Winemaker:	Carlo Ferrini