



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Peloro Rosso Terre Siciliane IGT

70% Nerello Mascalese and 30% Nocera. Brilliant ruby red in color with violet reflections. The bouquet has generous aromas of small red berries, floral fragrances as well as carob, licorice and spice. On the palate the wine has fresh acidity, rich fruit flavors, mineral notes, and vibrant tannins.

“Le Casematte is deeply rooted in the territory and its history but also values the needs of contemporary wine production.”

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**Wine exported to:** Japan

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## Most recent awards

**JAMES SUCKLING:** 92

**VINOUS:** 90

**VINOUS MEDIA:** 90

**WINE ADVOCATE:** 89

**WINE SPECTATOR:** 89

**WINE ENTHUSIAST:** 92

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## Winemaking and Aging

Grape Varieties:	70% Nerello Mascalese, 30% Nocera
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12 days
Type of yeast:	Selected yeast
Fermentation temperature:	20 °C (68 °F)
Maceration technique:	skin contact
Length of maceration:	6
Malolactic fermentation:	Yes
Aging containers:	Oak barrels
Container size:	500
Container age:	First/Second use
Type of oak:	French
Bottling period:	March
Aging before bottling:	2 months
Aging in bottle:	6 months
Closure:	Diam



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:	2014
Total yearly production (in bottles):	25,000

## Tasting Notes and Food Pairings

Tasting notes:	Brilliant ruby red in color with violet reflections. The nose has generous aromas of small red berries, floral fragrances as well as carob, licorice and spice. On the palate, the wine has fresh acidity, rich fruity flavors, mineral notes, and vibrant tannins.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).

Food pairings:	Pairs well with grilled meat, roasts, game and aged cheese.
Aging potential:	5 years
Alcohol:	Alcohol cont.: 13% by vol.
Winemaker:	Carlo Ferrini