



EMPSON & CO.
Experience Italy in a Wine glass



Rosematte Nerello Mascalese IGP

100% Nerello Mascalese. Bright coral pink in color, the wine's bouquet has notes of small red fruit like wild strawberry and red currant as well as flowery notes of Mediterranean herbs and minerality. Fresh and delectable with crisp fruit flavors and wonderful acidity. Light, refreshing, and zesty on the palate with a lingering finish.

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

Wine exported to: Japan, USA

Most recent awards

WINE ENTHUSIAST: 90

JAMES SUCKLING: 90

VINOUS: 89



Winemaking and Aging

Grape Varieties:	100% Nerello Mascalese
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected yeast
Fermentation temperature:	16 °C (60.8 °F)
Length of maceration:	2h
Malolactic fermentation:	No
Aging containers:	Stainless steel
Bottling period:	March
Aging before bottling:	3 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:	2014
Total yearly production (in bottles):	3,000

Tasting Notes and Food Pairings

Tasting notes:	Bright coral pink in color, the nose has notes of small red fruit like wild strawberry and red currant; flowery notes of Mediterranean herbs and minerality. Fresh and delectable with crisp fruit flavors and wonderful acidity. Light, refreshing and zesty on the palate with a lingering finish.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F);
Food pairings:	Tuna steak cooked with capers and olives as well as other complex fish preparations.
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