



THE ITALIAN SELECTION

is pleased to introduce...



Robert Parker
89
POINTS
2019

WINERY: Le Casemette
MIGMA ROSSO

VINTAGE: 2020

SIGHT: A splendid ruby red color with violet tints

SMELL: Floral bouquet and notes of small berries, carob and licorice

TASTE: On the palate has fresh acidity, rich fruit flavors with pleasant, vibrant and elegant tannins

Grape Variety: Nerello Mascalese 70%, Nocera 30%

Production Area: Messina (Sicily)

Growing system: Espalier / bush-trained

Classification: Terre Siciliane

Harvest: Manual in boxes as from third week of September (Mascalese), second week (Nocera)

Soil Composition: The sandy, calcareous and clayey soils

Ripening: Steel with quick passage in wood (new tonneau for 3 months)

Vinification: In truncated conical steel winepresses. Fulling (5 times a day) for a month. Peel pressing. Wine is maintaining in the lees until January of following year and afterwards assemblage is made.

Formats: 750 ml

Pairing Suggestion: Stakes and other meat

Philosophy

We grow our grapevines in organic farming. Even in the cellar we limit the use of small oak barrels and new wood in order to obtain elegant, territorial wines that best enhance the peculiarities of the original grape varieties.

LE CASEMATTE



The Winery

Le Casematte is a Sicilian winery which was born in 2008. It was started by Gianfranco Sabbatino, who is an accountant by profession and a winemaker by passion. Later he was joined by Andrea Barzagni, an ex football player from Florence with a passion for wine. The winery once served as an outlook in WWII and still has two casemates standing on the property, which can now be used to watch over the winery. Their big challenge is to bring back Faro Doc, the historic local wine.