



TENUTA
ENZA LA FAUCI



OBLÌ

Faro DENOMINAZIONE ORIGINE CONTROLLATA

Red wine

Region: eastern sicily denomanation: d.O.C. Faro

Location of vineyards: mezzana-messina

Selection of grape variety: 60% Nerello Mascalese- 15% Nocera
15% Nerello cappuccio -10% Nero d'Avola

Altitude: 330 mt above sea level

Soil type: clay - limestone mix.

Vinification: long maceration on the skins at controlled temperature.

Malo-lactic fermentation. No addict yeast

Aging process: at least 18 months in barriques and 6 months in bottles.

Color: ruby red with purplish highlights.

Bouquet: ripe red fruit, with a touch of black cherry and blackberry, with delicate spicy
cocoa, vanilla, liquorice and cinnamon aromas

Taste: full-bodied, long lingering with sweet and velvety tannins.

How to serve: temperature in °c: 16/18

Food to serve with: mushrooms and truffle, red meats, game and mature cheeses.



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