

# BACCHANAL WINE IMPORTS INC.

## IMPORTERS OF FINE WINES

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### PRODUCER:

AZIENDA AGRICOLA SERRAINO

FARO (Messina) - SICILIA



### FARO DOC

Faro is the Historical denomination of Messina. It is made from a well-balanced blend of the following grapes: Nerello Mascalese, Nerello Cappuccio, Nero d'Avola and Nocera. The excellence of the sites, the classical vinification and aging in barriques for about 1 year all contribute to the outstanding qualities of this wine.

**THE GRAPES:** Nerello Mascalese (45%-60%), Nerello Cappuccio (15%-30%), Nero d'Avola (5%-10%), Nocera (5%-10%)

**YEALD:** 60 quintals/hectare.

**TECHNOLOGY:** Harvested at the end of September beginning of October, the grapes are then destalked and they are thermo-macerated for a perfect extraction of aromas and color. The primary maturation is in barrique for at least 1 year. The wine is bottled and aged for at least 6 months before release.

### **CHARACTERISTICS:**

Color: Ruby red in color with intense tints.  
Aroma: Fruity, complex perfumes, persistent.  
Taste: Dry, tannic with a great structure, elegance and harmony.  
Alcohol: 13%-14% Vol.

**AGING POTENTIAL:** 7-10 years.

**GASTRONOMY:** Excellent when served with flavorful dishes, red meats, game, filets, and with well-matured, strong flavored cheeses.

To be served at 18-20 \*C. It is suggested to decant the wine one-hour before serving.