

## OBLÌ Faro DOC



**Grape Variety** 60% Nerello Mascalese, 15% Nerello Cappuccio, 15% Nocera, 10% Nero d'Avola

**Vineyard Location** Contrada Mezzana - Messina

**Soil** Clay and limestone mix with golden mica

**Training System** Double spur-cordon except for Nero d'Avola on bush vine

**Vine Density** 5000 vines per hectare

**Yield Per Hectare**

**Vineyard Size**

**Annual Production** 4000

**Harvest** Manual multiple harvest from end of August till mid-November, 10 kg per crate

**Vinification** Wild yeast, controlled temperature, 10 days skin contact

**Aging** minimum 18 months in used barriques and 6 months in bottle

**Alcohol Vol** 13,5%

**Color** Deep ruby red with garnet rims

**Aroma** Concentrated red fruit and sweet spices: redcurrant, raspberries, grenadine, cloves, black pepper and Mediterranean vegetation

**Taste** Full body, high tannins, high acidity, savory, pronounced and long juicy and spicy finish

**Food Pairing** Fine cut of grilled meat, fine roasted meat, skewered meat, beef, pork, lamb, mutton, wild board, venison, deer, mild spices, aged cheeses

**Serving Temperature** 18° C / 64° F

**Type Of Cork** Diam cork

**Bottle Size (L)** 0.75 and 1.5

