



CUPPARI

San Placido Faro

Sicily



**Appellation:** FARO DOC

**Zone:** San Placido District, Calonerò, Messina

**Cru:** n/a

**Vineyard extension (hectares):** 4.5

**Blend:** 60% Nerello Mascalese - 20% Nerello Cappuccio - 10% Nocera - 5% Nero d'Avola - 5% Sangiovese

**Vineyard age (year of planting):** Nerello Mascalese 2005,2006 - Nerello Cappuccio 2005,2006 - Nocera 2005,2006 - Nero d'Avola 2005,2006 - Sangiovese 2005,2006

**Soil Type:** medium texture tending to clayey

**Exposure:** n/a

**Altitude:** n/a

**Colour:** Intense ruby red with garnet reflections

**Nose:** Rich, intense, red berry and Mediterranean spices

**Flavour:** Well structured and harmonic, medium bodied, persistent, slightly sapid, integrated tannins

**Serving temperature (°C):** 16-18

**Match with:** Red and white meat dishes, game, fish dishes, swordfish. Medium seasoned cheese and salame.

**Average no. bottles/year:** 8,500

**Alcohol %:** n/a

**Grape yield per hectare tons:** n/a

**Notes:** Vineyard density: 4,500 vines/hectare. Vine training system: cordon spur. harvest: by hand in small boxes, end of August/mid October

**Vinification and ageing:** Fermentation and maceration with the skins for approx. 10-12 days. The wine matures for 12 months in French oak and chestnut barriques and tonneaux. Finishing in the bottle for 6/9 months.

**Awards:** n/a

### *Estate History*

The agricultural institute "P. Cuppari" of Messina has its headquarters in a Benedictine monastery dating back to the 1500s. It stands on a hill from which there is a breathtaking view of the whole strait of Messina. Wine was produced throughout the whole history of the monastery, but high quality wines were made starting from the 1900s when the "Royal School of Agriculture" was established. Indigenous vine varieties were planted and modern equipment, such as a very modern crusher destemmer, was purchased. The "Faro" DOC appellation was established in 1976 and the Institute took part in the drawing up of the production regulation. In 1978 the first vineyard for the production of "Faro" wine was planted on the Institute's land. In 2005 the vineyards were replanted and the vineyard extension was increased till 4.5 hectares. A cellar with modern equipment was built within the ancient warehouses of the monastery. The "San Placido" Faro DOC wine was bottled starting with the 2010 vintage with the consultancy of the oenologist Nicola Centonze (who owns Centonze Srl – part of our portfolio – together with his family). The students of the Institute help during all the phases of the production of this wine. The ancient Greek population of the Phari colonized this area and it seems that "Faro" wine is named after them. Viticulture and wine making goes back as far as the Mycenaean period (XIV b.C.!!) in this area of Sicily. The Romans also appreciated the wines from Messina very much. At the end of the 1900s these wines were exported to France after the French vineyards were destroyed by phylloxera. At the end of the 1800s there were 45.000 hectares of vineyards in the province of Messina, at present the vineyards extend for just 900 hectares (here we intend the total vineyard extension, including the Faro DOC appellation). The vineyard extension of the Faro DOC appellation is just 40 hectares all within the area of the commune of Messina (which is included in the larger area of the province of Messina). The "P. Cuppari" Institute is the first producer of the appellation for vineyard extension (4.5 hectares) and the second for bottle production/year (8.000-8,500 bottles).



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