



TENUTA
ENZA LA FAUCI



Terra di vento

Red wine

Denomination: Faro Doc

Region: eastern sicily

Location of vineyards: mezzana-messina

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 12 months in barriques and 3 months in bottles.

Color: ruby red with purplish highlights.

Bouquet: ruby red with purplish highlights.

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

How to serve: temperature in °c: 18/20.

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