



FATA - NASCIM “per Niscemi”

Terre Siciliane IGT

FIRST VINTAGE	TPOLOGY	GRAPES	VINEYARDS
2022	Rosso di struttura e longevità	50% Cabernet S. 50% Merlot	Niscemi (CL)

Fata – Nascim is the ancient Arabic name for Niscemi, whose root translates as “light breeze”, a symbol of rebirth and new air. This wine was born as a gesture of closeness dedicated to the community. A concrete sign of solidarity and recovery, with profits donated to support the territory.

Vintage notes: A cool and balanced spring was followed by a warm, dry June and limited rainfall throughout most of the summer. High temperatures, moderated by the typical sea breezes of the area, allowed for a rapid and even ripening, preserving the excellent health of the grapes. The day temperature variations at the end of summer helped preserve aromatic freshness and acidity. Overall, a warm vintage, with slightly lower yields but grapes of outstanding quality.

Tasting Notes: Deep ruby red in color. On the nose, ripe red and black fruits (cherry, blackberry, plum) with delicate spicy and balsamic notes. On the palate, it is well-balanced, with present yet smooth tannins, good structure, and a persistent finish.

Pairing: Ideal with red meats, roasts, braised dishes, pasta with meat sauces, and aged cheeses. It also pairs beautifully with flavorful Sicilian dishes such as meat rolls, caponata, or eggplant parmigiana.

Municipality of production: Niscemi (CL)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 100 mt. s.l.m.

Training system: spurred cordon

Planting density: 6.000 plants per hectare

Grape yield per hectars: 60 Ql

Harvesting time: mid-september

Vinification: in steel

Malolactic fermentatio: done

Aging: in barriques

Duration of aging in barriques: 10 months

Duration of aging in bottle: 8 months

Available size: 0,75 l

