



BONAVITA

FARO

D.O.C.

CLASSIFICATION: FARO - Controlled Denomination of Origin.

PRODUCTION AREA: village of Faro Superiore - Messina, North - Eastern Sicily.

ALTITUDE: 250- 300 metres above sea level.

VARIETY: Nerello Mascalese, Nerello Cappuccio, Nocera.

AGE OF THE VINEYARD: from 10 to 80 years.

DENSITY OF PLANTING: 5000 vines / hectare.

SOIL TYPE: medium mixture characterized by layers of clay and tuff calcrete.

FARMING METHOD: organic substances, such as green manure of legume are annually introduced into the soil; careful early pruning is carried out to possibly avoid or decrease antiparasitic treatment based on low doses of copper and sulphur; excess bunches of grapes are thinned out where necessary.

HARVEST: manual harvesting of the grapes between the first and second decade of October.

WINE-MAKING: traditional red, long steeping of the skins for about 20-40 days, with frequent manual mixins.

AGING: about 24 months in large conical oak barrels, nine months in bottle.

PRODUCTION: about 8.000 bottles.

