



Opening the winery Le Casematte, which was founded in 2008, was the realization of a dream for accountant Gianfranco Sabbatino. Today that dream is shared with another person. Footballer Andrea Barzagli, a wine and winemaking enthusiast, has also “taken to the field.” This small, bold company that runs on its own two feet with passion and determination fully reflects that philosophy of “getting things done” that characterizes its founders. Gianfranco Sabbatino is from Messina and wants to lay claim to his land, Sicily, and promote a healthy culture in the hopes that he can ambitiously add a new piece to the patchwork quilt of an active network of skilled businesses. After all, the company has a strong local identity as it can be found on the northern hills of the city of Messina in Faro Superiore. It is not only a commercial endeavor but includes a longstanding history with the vines that have produced wine since ancient times. That history is being updated for modern times, bringing with it signs of previous centuries as it meets new the new needs of winemaking. Gianfranco and Andrea’s story is one of passion and of love for the fruit of the vines; a story of men, work and respect for nature.





**GRILLO IGP  
TERRE SICILIANE**

Variety: 100% Grillo  
Training system: Espalier  
Production area: Butera  
Harvest: Hand-harvested beginning the second week of September  
Aging: Steel for 6 months and 1 month in bottle  
Description: An intense straw yellow in color, this Grillo has intense aromas of ripe fruit like Golden Delicious apples followed by tropical fruit sensations. The palate presents tanginess and a wonderful acidity. It pairs well with fish preparations and mild cheese.



**NERO D'AVOLA IGP  
TERRE SICILIANE**

Variety: 100% Nero d'Avola  
Training system: Espalier  
Production area: Butera  
Harvest: Hand-harvested beginning the second week of September  
Aging: Steel for 6 months and 1 month in bottle  
Description: Intense ruby red tending towards garnet, this Nero d'Avola has a vast array of fruity aromas with notes of ripe plum. The flavor is mouthfilling and warm with fragrant vinous notes and good acidity. Because of its characteristics, it pairs well with red meat and sharp cheese.



**ROSEMATTE IGT TERRE  
SICILIANE**

Grape variety: Nerello Mascalese 100%  
Vinification: maturation in stainless steel vats for 6 months  
Aging: in bottle for at least 3 months  
Alcohol: 12%  
Tasting notes: ancient pink colour, nose of small red fruits, currant and wild strawberries. Mineral notes and floral scents of aromatic Mediterranean herbs.  
Fresh on the palate with a crisp and crunchy fruit enhanced by an exuberant acidity that permits a particularly enjoyable and long finishing.



**PELORO BIANCO IGT**

Grape variety: Grillo 65%, Caricante 35%  
Harvest: traditional hand-harvesting  
Vinification: In stainless steel vats. Aging in bottle for at least 3 months  
Tasting notes: Refined and persistent nose whose mineral and iodine notes perfectly blend with aromas of fruit and floral nuances, mainly mimosa and camomile, as well as fresh undertones of aromatic Mediterranean herbs. On the palate, it is fresh and tangy with vibrant acidity, rich fruit and a long, invigorating finale, which is heightened by lively citrus notes



**PELORO ROSSO IGT**

Grape variety: Nerello Mascalese 70%, Nocera 30%  
Harvest: traditional hand-harvesting  
Vinification: long maceration on the skins  
Wine maturation: in stainless steel vats before aging in French Oak barrels for a short period of time.  
Aging: in bottle for at least 6 months  
Tasting notes: The nose is generous with a floral bouquet and notes of small berries, carob and liquorice. It is all well balanced with spicy finish. On the palate, the wine has fresh acidity, rich fruit flavours with pleasant, elegant tannins.



**FARO DOC**

Grape variety: Nerello Mascalese 55%, Nocera 10%, Nerello Cappuccio 25%, Nero d'Avola 10%  
Harvest: traditional hand-harvesting  
Vinification: long maceration on the skins  
Wine maturation: French oak barrels of medium size for 9 months  
Aging: in bottle for at least 6 months  
Tasting notes: brilliant hues of wonderful ruby red colour with violet reflections. The nose is generous with a floral bouquet and notes of small berries, carob and liquorice,



**NANUCI NOCERA IGO  
TERRE SICILIANE**

GRAPES: Nocera 100%  
VINIFICATION: in stainless steel tanks. Pressed skins and wine is left in lees up until January of the following year.  
AGEING: from steel to oak tanks for 18 months. In bottle for 6 months.  
TASTING NOTES: Bright ruby red. Notes of red fruits, sea stones and spiced tobacco. Fresh to the palate, rich, persistent and with great sweet tannins.  
Alcohol: 13.5% vol.