



Fawarah | Nerello Mascalese

I.G.P. - TERRE SICILIANE



TYPE: Still red I.G.P. Terre Siciliane—a regal, profound, and magnetic expression. Fawarah Nerello Mascalese embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fable captured in a vibrant glass, releasing aromas of the wind and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

GRAPE VARIETY: 100% Nerello Mascalese. An uncompromising, pure expression of a native Sicilian grape variety with legendary charisma—a true oenological monument of the island. Celebrated for its unsurpassed character and a natural ability to weave a texture of elegantly refined, velvety tannins and incredible finesse, this exceptional variety is crafted into an unforgettable red wine. It is a choice that focuses on the grape's absolute purity, allowing it to serve as a genuine interpreter of its terroir and deliver warm sensations that envelop the palate with a sophisticated, profound persistence—far removed from fleeting trends.

COLOR: The wine displays a ruby-red hue of extraordinary brilliance and visual density, enlivened by bold, vibrant highlights. This noble and captivating chromatic texture heralds a wine suited for contemplation and speaks to the impeccable quality of the raw material. The brilliance of the wine in the glass promises a noble evolution: over the years, it will reveal elegant garnet nuances, offering a hypnotic luminosity that evokes the warmth of the Sicilian sun reflected on the waves of the sea.

BOUQUET: On the nose, a sumptuous olfactory alchemy of monumental breadth unfolds, where the technical precision of the scents merges with a spellbinding aromatic poetry. It opens with intense sensations of small red fruits and ripe cherries in spirits, rapidly fading into a dark, noble heart of Arabian liquorice extract, cocoa, and bitter almond. With aeration, the aromatic structure evolves toward an unexpected, striking mineral finish with balsamic undertones, enriched by exquisite hints of anise, eucalyptus, and mint that blend elegantly with notes of delicate spices. The complexity becomes extraordinary in the final phase: a faint, almost lunar scent of warm earth emerges in the background—a true reflection of an ancestral, sun-drenched Sicily that captivates the senses even before the first taste.

TASTING EXPERIENCE: It is on the palate that the wine truly shines, revealing itself to be incredibly intense, harmonious, and structured, yet retaining an innate grace. Each sip is pure liquid energy: a savory texture, underpinned by vibrant acidity, imparts an enveloping minerality, freshness, and verticality, balancing the lush, fleshy richness of delicate fresh tropical fruit notes. The creamy effervescence leads to a persistent, remarkably fresh finish, leaving the palate enchanted and filled with beauty.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily, a prime location situated at an altitude of 350 meters above sea level. Up here, amidst endless skies, constant sea breezes and an optimal diurnal temperature range allow the fruit to acquire the saline complexity and vibrant freshness that only this land can bestow.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving the highest level of excellence. The selected fruit comes from vertical-trellis vineyards using the Guyot pruning method—a distinguished system that naturally limits yield per vine. This expert approach ensures that every cluster receives perfect sunlight exposure, resulting in intact, concentrated berries with excellent acidity.

HARVEST: Nature's perfect rhythm reaches its peak in mid-September. It is at this precise moment—when the balance between sugars and acidity achieves perfect harmony—that the raw material is selected. A thoughtful, meticulous harvest, aimed at preserving the absolute integrity of every single berry.

WINEMAKING TECHNIQUE: The wine's profile takes shape through the careful selection of the finest grapes at peak ripeness. Following gentle crushing and destemming, the grapes undergo maceration for approximately 8 to 10 days in tanks with strictly controlled temperatures—a fundamental, traditional process that extracts the wine's polyphenolic richness, deep aromatic bouquet, and characteristic color before final bottling.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives (**sulphites**), Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	335 kJ / 81 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7 g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 70	FOR 51	C/ALU 90
Glass	Cork	Polylaminate
Glass Collection	Cork Collection	Aluminum Collection
Check your local council guidelines. Separate components and dispose of properly.		

ALCOHOL CONTENT: 13% Vol. A perfectly balanced alcohol level, capable of supporting the wine's mineral structure and imparting extraordinary drinkability.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability and quality evolution over time.

IDEAL SERVING TEMPERATURE: 16°–19°C. The optimal temperature to allow the aromatic bouquet to unfold in perfect harmony and the vibrant tannic structure to unfurl across the palate with the utmost freshness and silkiness.

FOOD PAIRINGS: It proves to be a masterful and authoritative partner to fine dining—an ambassador of refined harmony created to elevate and distinguish the most exclusive culinary experiences. It finds its ultimate, natural expression alongside high-end menus featuring premium cuts of red meat, traditional roasts, and robust pasta dishes with rich meat sauces. Its solid structure also makes it the perfect companion for flavorful cured meat platters, spicy Sicilian specialties, and tasty, aged cheeses. Each glass creates an unbreakable bond with the dish, transforming the dining experience into a moment of authentic, memorable gustatory poetry.

EVOLUTION AND LONGEVITY: This red wine holds the rare and proud gift of endurance—a promise suspended between the passage of time and Sicilian pride. Thanks to pronounced fixed acidity and remarkable structural depth, it possesses impeccable aging potential, confidently spanning 10 to 13 years. When cellared under optimal conditions of temperature and darkness, the wine embarks on a fascinating journey: its vibrant freshness and youthful fruit notes gradually meld with complex mineral and tertiary nuances, yielding an increasingly velvety, profound, and refined profile—one that time only serves to enrich with allure.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile—featuring slender lines and high shoulders—chosen to preserve the product's integrity and ensure impeccable, distinguished service when sharing a meal.



Romano Winery

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