

FARMERS MARKET ORGANIC RED

100% Organic 100% Vegan friendly 100% Handpicked

Region

The region is part of the Strada Del Vino Delle Terre Sicane, a wine district that includes Menfi, Contessa Entellina, Sciacca, Santa Margherita del Belice and Sambuca di Sicilia. A rural territory teeming with biodiversity, characterized by a rich winegrowing landscape, and so much more. The region features historical and cultural treasures such as archaeological sites know all over the world, like Selunite and places recounted in the book Gattapardo by Tomasi di Lampedusa in 1958.

Vineyards:

Farmers Market is made from NOP organic certified grapes in southwestern Sicily. One of the most suitable areas for organic viticulture in Italy, thanks to the warm and windy climate that reduces the need for treatments against fungal diseases. The soil are a combination of calcareous, clayey and sandy soils, together with sea breezes creates optimal conditions for cultivation without the use of chemical pesticides.

Cellar:

Farmers Market is a red blend, 50% Nero Mascalese, 25% Syrah and 25% Merlot. Fermentation takes place between 22-25 deg C with yeasts selected by the winemaker for varietal and regional expression. A system of rack and return and traditional pumping over provides gentle extraction of deep color and fine tannins whilst retaining fruit characters. Post fermentation maceration is determined by the winemakers depending the vineyard characteristics.

Awards and ratings:

Bronze medal at USA Wine ratings 2023 and Silver medal USA Wine ratings 2024. Silver medal at New York wine & spirits competition 2023.

Vintage 2024

14% Alc: R.S 4,5g/l, SO2 100mg/l

