
MATCHVINO

LIBERO / ERMES • AGRIGENTO, PALERMO AND TRAPANI • SICILY - ITALY



NERELLO MASCALESE - TERRE SICILIANE IGT

GRAPES: 100% Nerello Mascale

AREA: Gibellina, 100–300 m above sea level.

PRUNING SYSTEM: Guyot - spurred cordon

SOIL: Relatively deep alluvial-based soils of medium texture

VINE AGE: 20+ years

FERMENTATION: Native yeast

WINEMAKING: 100% Nerello Mascalese harvested by phenolic ripeness. Fermentation is conducted for 12–15 days at 24–30°C with daily pump-overs and 1 delestage. The wine is matured in stainless steel tanks to preserve fruit freshness.

In the sandy soils of western Sicily, we produce Nerello Mascalese, a typical red wine with a characteristic red color tending to garnet—intense aroma with hints of wild berries, orange zest, thyme and spicy notes. The wine is notably smart on the palate, with a good structure of medium tannins and a dry, harmonious finish.

ALC: 13%

ABOUT THE CO-OP:

The story of Ermes's winery has its roots in a relatively recent incident of destruction and reconstruction. During the night between the 14 and the 15 of January 1968, a devastating earthquake wiped out parts of the small towns in the Belice's valley of Sicily. From that same land, where so much was taken away, a group of young grape growers decided to start over, embarking on a path of evolution. In 1998, a social and economic redemption was accomplished by founding Ermes's winery, whose headquarters are located in the heart of Belice's Valley, between Gibellina and Santa Ninfa communes.

Nowadays, Ermes's cooperative winery is one of the largest producers on the Island, with 2,335 members. The wines of Sicily are becoming better and better— and not just in the trendy areas that are getting recognition by the press. At Ermes, all the growers are organic or are in transition to organic certification, collectively they are committed to the changes that are present in the great island of Sicily.