

IMPORTED BY  
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# BONAVITA WINERY

MESSINA \* SICILIA

Mount Etna is the best appellation in Sicily for fine wine, but there is a serious competitor north-east of Etna, towards the straights of Messina, called Faro. Faro is similar to Etna Rosso in that both appellations contain Nerello Mascalese and Nerello Capuccio, and both are in north-eastern Sicily. Faro is different from Etna in that it also contains the grape Nocera, for added acidity; it is grown at lower altitude, 800 feet above sea level compared with as much as 2,600 or more for Etna; and the soil is limestone and clay, rather than the granular lava of Etna. Despite those differences, the similarity in flavor is clear, and both wines show an

uncanny similarity in structure and even flavor to Pinot Noir. Although a lower altitude would normally mean an earlier harvest, the particular circumstances in Faro mean that the growth cycle is as long as that on Etna, with harvest normally taking place well into October. (At the same time or even later than Barolo, in other words.)

Bonavita is a small winery run by the Scarfone family. This is excellent red wine, of the same level of quality as Biondi's Etna Rosso. [www.bonavitafaro.it](http://www.bonavitafaro.it)

## FARO

Varieties: 60% Nerello Mascalese, 30% Nerello Capuccio, 10% Nocera harvested in the beginning or middle of October

Agriculture: estate grown, sustainable, with no use of herbicide or pesticide, no chemical fertiliser, minimal applications of copper and sulfur against mildew

Vinification: no sulfur or other additions before fermentation; about 15 days of maceration with manual punch-down before a light pressing with a basket press

Aging: 16 months in a combination of puncheons and barriques, all at least three years old (ie no new wood flavor at all)

Production: 350 cases

