



Casa Vinicola Fazio: the harvest of the restart.

An unusual harvest due to the concentration of the time of ripening and harvesting of the grapes, but there is an increase that lays the foundations for an excellent year.

Milan, October 5, 2021 - The **2021 harvest** of **Casa Vinicola Fazio** began with a slight advance for the collection of grapes for sparkling bases, now an important part of the company, but also an expression of the territory of the DOC Erice. The climate of the year was quite regular until the end of July and then characterized by the rise in temperatures in the first decade of August which, on red grapes, required a further passage of thinning. The high rainfall in the months of March and April allowed to restore water reserves in soils with more coarser fragments, allowing plants not to go into excessive stress, even if it was necessary to intervene with emergency irrigation on some vineyards. A satisfying overall picture for **Casa Vinicola Fazio** that offers a forecast scenario more than interesting for quality - with healthy grapes intact and grapes slightly smaller than normal - and for the slight increase in production on the 2020 harvest, the most unproductive in recent history in Sicily.

The picking of the grape bunches began on August 3rd in a fairly linear way with the white berried sparkling bases: **Grillo** and **Catarratto** for the natives, **Chardonnay** and **Müller Thurgau** for the internationals, and then continue with a clear acceleration compared to the schedule, for still wines always with white berries. The red grapes, also in this case, slightly anticipated the maturation and the attainment of the Must Weight, requiring an intensification of the harvesting teams both in the number of employees and in time, anticipating the arrival in the vineyards by about an hour, early in the morning.

"Shorter and earlier harvest times, good quality among the rows, especially for whites and some reds, slight increase in production. This is the most authentic synthesis of our harvest in the DOC area of Erice and in the area of Trapani - emphasizes Lilly Fazio, chief executive of Casa Vinicola Fazio - We have tried to maintain, in a harvest I would say unusual for the shortening of the ripening times of the grapes and therefore of concentrated harvesting in a short time, an organization of the working in the winery that has mobilized the whole company in a really important way and with commendable results. We are confident that it will be a year to remember for the great commitment required and, we are convinced, also for the quality of the wines, that will be born under our insignia. There are all the premises - concludes Lilly Fazio - for a good year. It will be the harvest of the restart".

The picking of the black berry varieties began with the international **Merlot** and **Syrah**, and then ended with the grapes of **Cabernet Sauvignon** and **Nerello Mascalese** until the second decade of September.



ABOUT CASA VINICOLA FAZIO:

Casa Vinicola Fazio produces its grapes in the **DOC ERICE** area, a wine area of great tradition, characterized by soil rich in coarser fragments and, sometimes chalky, differentiated by height, exposure and pedoclimatic conditions. The winery is located in the territory of Fulgatore, always falling under the DOC Erice. The more than 50 hectares of vineyards owned by the company are spread over several districts and extend in a range that, from the coast, goes up along the heights of the hinterland to reach 450 meters of the hills of Custonaci, other territory falling within the name.

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