

Masseria del Fauno



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Key words: elegance, Italian typicity, unique varietals, international style

MASSERIA DEL FAUNO (Mah-ssa-ree-ah thell Fah-uh-noh) offers a selection of premium southern Italian varietals, presented with elegance and sophistication.

Thanks to its very favorable climatic conditions, the south of Italy can offer wines that are crafted in an International style, soft, juicy, round, and well structured but with unique taste.

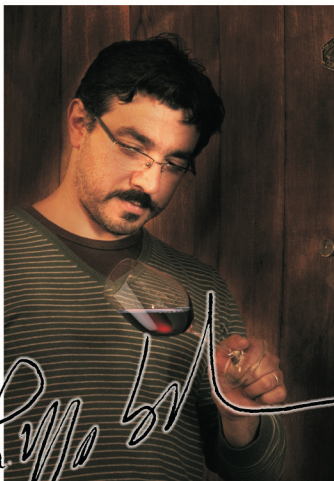
This approach has influenced the success of grapes like **Primitivo**, the Italian original Zinfandel, and **Nero d'Avola**, the most famous grape from the wonderful island of Sicily.

The **Sangiovese** from south Italy is a more ripe and easy-drinking wine than the Tuscan Chianti version and is produced at a more moderate cost and in a more approachable fruity style.



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The Masseria is a typical southern Italian farm where the best local olive oils and wines are produced. Masseria del Fauno, located in Puglia (the "heel" of the Italian "boot"), selects and produces the best southern Italian varietal wines. We believe that the success of the Italian labels in the American market is due to the wide range of unique and delicious wines that can be produced from Italian indigenous varietals at an affordable price.



Sabino Russo
SABINO RUSSO
Masseria del Fauno winemaker



MASSERIA DEL FAUNO enhances the elegance of its wines by producing its labels on high-quality paper with bronze metallic ink and fine embossing and attractively placing the labels high on its sophisticated bottles.