



LUNA SICANA

FIANO

Production area:

Grape variety:

Cultivation system:

Pruning:

Soil configuration:

Harvest time:

Harvest method:

Average yield per hectare:

Winemaking:

Finishing:

Classification:

Alcohol:

Vintages:

IGP TERRE SICILIANE

South west Sicily, Casteltermini Agrigento,
on the right bank of Platani river

Fiano

Vine trellis

Renewable cords

Fertile, sandy valley bottom with light stone
presence

First ten-days of August

Strictly by hand in cases

90-100 q.li

White, with diraspo-crushing, soft press,
settling, fermentation at controlled temperature
(13-14°)

6 months in steel tank on yeasts

White wine

12,5 % vol.

2011-2012-2013

ORGANOLEPTIC SHEET

Colour:

Scent:

Taste:

Food & Wine:

Bottle:

Straw-yellow with light greenish reflections

Intense and persistent bouquet with floral and
fruity notes, feelings of cedar

Full-bodied with lively acidity and good
persistence

Excellent with sea food, vegetables

750 ml