



LUNA SICANA

LUNA Y SOL

Production Area:	South-west Sicily, Casteltermini Agrigento, n the right bank of Platani river
Grape Variety:	Nero d'Avola
Cultivation system :	Big tent
Pruning:	Renewable cords
Average vineyard age:	20 years
Soil configuration :	Fertile, clay soil with alkaline reaction valley bottom
Harvest time:	Early august , when the sugar/acidity ratio is at its best
Harvest method:	Harvesting occurs, strictly by hand in cases, between 5:00 am and 10:00 am to preserve the freshness and the aroma of the grapes
Average yield per hectare:	90 q.li
Winemaking:	White vinification, with soft press of the whole grapes, statically settled to clean the must, fermentation at controlled temperature (16/18°C)
Foaming up:	In stainless steel tanks , Charmat method, at 14 ° C
Classification:	Brut sparkling white wine
Alcohol:	11,5% vol.
Vintages:	2009 – 2010 – 2011- 2012

ORGANOLEPTIC SHEET

Colour:	Clear, straw-yellow colour with a greenish shimmer, fine and lasting perlage
Scent:	Floral, pleasant notes of fresh white pulp fruit with soft flavour of hazelnut and hay
Taste:	Optimum sugar/acidity ratio, it expresses great freshness and flavour with exuberant and pleasant persistence
Food & Wine:	Suited to all courses. Excellent with white meat, fish and rich aperitif
Bottle:	750 ml