



LUNA SICANA

A' ZITA CU ZITU

Production Area:

Grape Variety:

Cultivation system:

Average vineyard age:

Soil configuration:

Harvest time: :

Harvest method:

Average yield per hectare:

Pre-Winemaking:

Winemaking:

Finishing:

Classification:

Alcohol:

Vintage:

IGP TERRE SICILIANE

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

Nero d'Avola

Vine trellis

20 years

Fertile, clay soil with alkaline reaction valley
bottom

Second decade of September

Strictly by hand in cases

90 q.li

Rest of the grapes in cases for 10 days.

In red, with vine's own yeasts, no fermentation
additive, 1 month of maceration with the skins,
drawing off.

Transfer in stainless steel tank for 2 months.

6 months in medium toasting French oak
barrique, transfer again in stainless steel tank
for other 4 months and then rest in bottle

Red Wine

14 % vol

2012

ORGANOLEPTIC SHEET

Colour:

Scent:

Taste:

Food & Wine:

Bottle:

Deep ruby red

Berry fruit, compote and cherry in liqueur.

Full body, filled with flavours of vanilla, spice
and liquorice

Excellent with red meat and seasoned cheese

750 ml