



# LUNA SICANA

Wine and Flavors of Sicily

## LUNA Y SOL

### Sparkling

| Rosé Wine Brut Organic



*A proposal by Luna Sicana with a lively and very personal character.*

**PRODUCTION AREA.** South-west Sicily, Casteltermini Agrigento, on the bank of Platani river.

**GRAPE VARIETY.** Nero d'Avola.

**CULTIVATION SYSTEM.** Big tent.

**PRUNING.** Renewable cords.

**AVERAGE VINEYARD AGE.** 25 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.** Strictly by hand in cases, in the early hours of the morning to preserve the freshness and the aroma of the grapes.

**AVERAGE YIELD PER HECTARE.** 90 q.li. .

**WINEMAKING.** Rosé 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.** Sparkling Rosé Wine Brut.

**ALCOHOL.** 11,5%.

**BOTTLE.** 750 ml

[www.lunasicana.it](http://www.lunasicana.it)

Casteltermini | Agrigento | ITALIA