



LUNA SICANA

Wine and Flavors of Sicily



PIZZIFERRU

Sicilia D.O.C. | Perricone

Organic

After a careful wait, our Perricone is born in purity, a vine of noble quality and with hints you cannot forget.

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

GRAPE VARIETY. Perricone.

CULTIVATION SYSTEM. Vine trellis.

AVERAGE VINEYARD AGE. 10 years.

SOIL CONFIGURATION. Sandy with good presence of clay and light stone.

PRE-HARVEST TIME. Thinning of the grapes at veraison (to leave one single bunch per sprout).

HARVEST TIME. Second decade of September.

HARVEST METHOD. Strictly by hand in cases.

AVERAGE YIELD PER HECTARE. 90 q.li. .

PRE-WINEMAKING. Rest of the grapes in cases for about a week.

WINEMAKING. In red, with grapes own yeasts, no fermentation additive, 1 month of maceration with the skins, drawing off.

FINISHING. Transfer in stainless steel tank for 4 months. Then 10 months in medium toasting French oak barrique, transfer again in stainless steel tank for other 4 months and then rest in bottle.

CLASSIFICATION. Red Wine Perricone D.O.C. Sicilia.

ALCOHOL. 14%.

BOTTLE. 750 ml.

www.lunasicana.it

Casteltermini | Agrigento | ITALY