



LUNA SICANA

Wine and Flavors of Sicily



CATARILLO Sparkling

Brut Organic

We are a young winery and we like to stand out! Our first product was a sparkling wine and given the splendid success of our bubbles, we continue to amaze the palate of the most with a sparkling mood, given value to the idigenous grapes enhancing the unmistakable characteristics.

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

GRAPE VARIETY. 50% Catarratto - 50% Grillo.

CULTIVATION SYSTEM. Vine trellis.

PRUNING. Renewable cords.

AVERAGE VINEYARD AGE. 10 years.

SOIL CONFIGURATION. Fertile sandy valley bottom, clay and silty.

HARVEST TIME. Second half of 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. White vinification, with soft press of the 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 White Wine Brut.

ALCOHOL. 12%.

BOTTLE. 750 ml.

www.lunasicana.it

Casteltermini | Agrigento | ITALY