



LUNA SICANA

Wine and Flavors of Sicily



A' ZITA CU ZITU

Sicilia D.O.C. | Nero d'Avola

Organic

Nero d'Avola in purity, pleasant and balanced red wine of an intense ruby red colour, red berry and cherry fruit scent, of a full taste with flavors of vanilla, spices and liquorice.

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

GRAPE VARIETY. Nero d'Avola.

CULTIVATION SYSTEM. Vine trellis.

AVERAGE VINEYARD AGE. 25 years.

SOIL CONFIGURATION. Fertile, clay soil with alkaline reaction valley bottom.

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 Nero d'Avola D.O.C. Sicilia.

ALCOHOL. 14%.

BOTTLE. 750 ml.

www.lunasicana.it

Casteltermini | Agrigento | ITALY