



LUNA SICANA

Wine and Flavors of Sicily



FIANO Sicilia D.O.C.

Organic

The Fiano variety finds its natural habitat on our land. The fertile and saline bottoms bring greater freshness and flavors to this white wine with a full and aromatic taste, intense aromas and lively acidity and persistence. The power of floral and fruity notes accompany well throughout the meal.

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

GRAPE VARIETY. Fiano.

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.

HARVEST METHOD. Strictly by hand in cases.

AVERAGE YIELD PER HECTARE. 90 q.li. .

WINEMAKING. White, with diraspo-crushing, soft press, settling, fermentation at controlled temperature (13-14 °C).

FINISHING. 6 months in steel tank and 2 months in bottle.

CLASSIFICATION. White Wine Fiano D.O.C. Sicilia.

ALCOHOL. 12-13%.

BOTTLE. 750 ml.

www.lunasicana.it

Casteltermini | Agrigento | ITALY