



LUNA SICANA

Wine and Flavors of Sicily



GRILLO Sicilia D.O.C.

Organic

100% Grillo grapes, new born in Luna Sicana, it stands out for its intense and delicate aromas.

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

GRAPE VARIETY. 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.

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 Grillo D.O.C. Sicilia.

ALCOHOL. 12-13% vol.

BOTTLE. 750 ml.

www.lunasicana.it

Casteltermini | Agrigento | ITALY