



LUNA SICANA

Wine and Flavors of Sicily

ORE'

Sicilia D.O.C. | *Chardonnay Organic*

After years of experimentation it was decided to produce, from the most beautiful bunches of chardonnay from our estate, a wine with great finesse and elegance with an important structure, capable of lasting over time.



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

GRAPE VARIETY. Chardonnay.

CULTIVATION SYSTEM. Vine trellis. Renewable cords pruning (Guyot)

DENSITY OF STUMPS PER HECTARE: 5,200 with a spacing of 2.40 m x 0.80 m

PRUNING. Renewable cords - GUYOT

YEAR OF PLANTING OF THE VINEYARD. 2009

SOIL CONFIGURATION. Fertile alluvial valley floor, consisting of silt and sand-clays from the Sicani mountains, where gravel and well-polished pebbles emerge.

HARVEST TIME. First ten days of August.

HARVEST METHOD. Strictly by hand in cases.

AVERAGE YIELD PER HECTARE. 70/80 quintals per hectare, equivalent to 1.35 / 1.5 kg per vine

VINIFICATION and AGING. The grapes are brought to the cellar where a further selection of the bunches is carried out, followed by the destemming, crushing and pressing with a very soft pneumatic press (max 0.6 bar) from where 60% of must is obtained which is fermented: part in steel tanks at a controlled temperature and partly in new French oak barriques and pièce. Before being bottled, the wine matures for 8 months "sur lies" (on the lees) in steel tank and in small oak barrels. After bottling, it ages for 8/10 months before being put on sale.

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

FIRST YEAR OF PRODUCTION. 2020

ALCOHOL. 13%.

BOTTLE. 750 ml.

www.lunasicana.it

Casteltermini | Agrigento | ITALIA