

SICILY HAS A HISTORY OF WINE-MAKING THAT DATES BACK TO ANCIENT TIMES. FOR MORE THAN 2500 YEARS, SICILY HAS BEEN A SIGNIFICANT CENTER OF THE MEDITERRANEAN VITICULTURE. ARCHAEOLOGICAL AND HISTORICAL FINDS IN THIS AREA, GIVE EVIDENCE OF A WIDESPREAD PRODUCTION, CONSUMPTION AND COMMERCIAL EXCHANGE OF VITICULTURAL PRODUCTS THAT STRETCH BACK TO THE PHOENICIANS AND THE GREEK COLONIES. BLESSED WITH CONSISTENTLY BRIGHT SUNSHINE AND RELIABLY MODERATE RAINFALL, SICILY'S CLASSIC MEDITERRANEAN CLIMATE IS IDEALLY SUITED TO THE PRODUCTION OF ORGANIC WINE GRAPES. THE WARM, DRY AIR MEANS THERE IS LITTLE CHANCE OF ANY MILDEW DEVELOPING, OR ANYTHING THAT MIGHT ROT THE GRAPEVINES. NO NEED FOR PESTICIDES, NOR ARTIFICIAL OR CHEMICAL PRODUCTS. WITH ITS PERFECT ENVIRONMENT, SICILY IS CONSIDERED THE BEST REGION FOR THE PRODUCTION OF ORGANIC GRAPES IN THE WHOLE OF ITALY.

## NERO D'AVOLA SICILIA DOC



### Grapes:

Nero d'Avola (indigenous to Sicily).

### Vineyard:

The vineyards are located in Valle del Belice, a hilly land in the western part of Sicily.

Vines are trained in the traditional spalliera (guyot and cordone speronato) and Alberello methods.

Planting density is of about 3800 vines/hectare.

Production average is of about 80 tons.

### Harvest:

Manual harvest takes place in September, preferably during the night, to preserve the healthiness of the grapes. The grapes are left to mature on the vines as much as possible, to obtain the characteristic aromas of mature fruits and jam. Only bunches at the perfect stage of ripeness are picked, and then transported through small containers to avoid damages to the grapes.

### Vinification:

The grapes are generally destemmed and then soft pressed. Only a small percentage (about a 10%) are left intact with the stem during fermentation, to give more structure and complexity to the wine. Fermentation takes place at a controlled temperature and lasts about 3 weeks. Frequent remontage and delestage are carried out during fermentation in order to achieve soft extraction and concentration of aromas. After racking, malolactic fermentation occurs to increase stability and roundness of the wine.

### Winemaker's notes:

Intense red in colour, with aromas of ripe fruits and spices surging out of the glass. The palate is smooth with a good persistence. It pairs well with red meat dishes.

**LAMURA NERO D'AVOLA IS BLOCKCHAIN CERTIFIED**

