

ORGANIC WINE



LUNA NASCENTE

Spumante Extra Dry da uve Frappato



VITTORIA

DESCRIPTION:

The Luna Nascente sparkling wine arises from the selection of the Frappato grapes. In its bubbles are relived unique feelings, the intense fruity perfume and the wrapping and fresh taste, makes it a wine to drink as aperitif and throughout the meal.



CLASSIFICATION:

I.G.P Terre Siciliane

VINEYARD LOCATION:

Hyblean Hills

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

100% Frappato organic

TRAINING SYSTEM:

Trained in the counter-espalier system and pruned in Guyot

AGE OF VINEYARD:

12 years

YIELD PER HECTARE:

80 Q.

VINIFICATION:

12h crio-maceration with skins and cold fermentation

SPARKLING WINE-MAKING:

Prise de mousse with Charmat process with slow fermentation at cold temperature

AGEING:

6 months in steel and 3 months in bottle

ALCOHOL:

11,5% vol.

FORMATS:

bottle cl. 75
magnum l. 1,5

SERVING TEMPERATURE:

8° - 10°