# LUNA CALANTE 2019

## IGP TERRE SICILIANE

### AGRONOMIC DATA

<ul> <li>Camporeale</li> <li>Biodynamic - Organic</li> <li>Catarratto 100%</li> <li>600 m.s.l.m.</li> <li>North-South</li> <li>Sandy, with the presence of sandstone.</li> <li>Gobelet</li> <li>3000 vines/ha</li> <li>50 q</li> </ul>
<ul> <li>II° decade of September</li> <li>By hand</li> </ul>

#### OENOLOGICAL DATA

Vinification •	Destemming with previous cooling at 8°C in the cell, fermentation with indigenous yeasts at controlled temperature and maceration on the skins in concrete.
5 5	In concrete for 6 months
Aging in bottle ·	4 months

#### ANALYTICAL DATA

Total acidity	• 5,6 g/l
рН	· 3,20
Alcohol	<ul> <li>13% vol.</li> </ul>
Dry extract	• 27 g/l

#### ORGANOLEPTIC PROPERTIES

COLOUR ·	Bright golden yellow color.
AROMA .	Intense, with quince, carob and candied fruit notes.
TASTE .	Excellent and balanced structure. Round final with notes of dried fruits.
FOOD PAIRINGS	Fish couscous, seared tuna, blue cheese, roast lamb.
SERVING TEMP.	10-12°C

