



LUMÀ GRILLO

Terre Siciliane IGT

CANTINE CELLARO

Cantine Cellaro is located in Sambuca de Sicilia and is part of the Fantini group. Sambuca de Sicilia is 60km southwest of Palermo where beautiful mountains surround the Lake Arancio. This region has been producing grapes for centuries. The vineyards reach up to 600m above sea level and they focus on mainly native varieties such as Nero d'Avola, carefully farming to produce the best expression of the fruit. Cantine Cellaro has a special arrangement with many growers in this region with the winemaking team selecting the best rows of each vineyard depending on the clones, position in the vineyard and age of the vine. This range is named Lumà which is the name of a snail found in the vineyard. This snail represents and is evidence of the clean and natural farming which takes place in this region.

WINEMAKING

Lumà grapes are sourced from the province of Agrigento where the limestone soil and proximity of Lake Arancio give minerality and crisp acidity to the wines while the high elevation sunshine brings an explosive concentration of aromas. Following soft pressing this wine is produced using strictly reductive techniques in order to preserve primary aromas and flavors. The must is fermented at low temperatures to enhance the aroma of this wine and then refined in stainless steel.

WINEMAKER'S NOTES

This 100% Grillo shows a straw yellow color, bright and vivid. Fresh and mineral with hints of flowers, peach and citrus fruit. Tasty and full-bodied with mineral hints. This wine is excellent with fish appetizers such as crab, light risotto, cous cous and also perfect with oily or smoked fish.

Alcohol:13%

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