

The warm and dry climate in the region keeps the vineyards healthy lowering the risk of rot and mildew. The constant wind from Africa keeps temperatures steady and the vineyards well ventilated. The proximity of Lake Arancio helps the grapes develop a fresh and fruity aroma with well balanced acidity. For this wine the grapes are gently pressed to avoid green tannins. Maceration at controlled temperature is carried out to extract aromas with periodic pumping over. The wine is then aged in American oak for four months.

WINEMAKER'S NOTES

This Lumà Nero d'Avola is a rich and generous wine, ruby red in color with hints of purple. Intense aromas of red fruit with balsamic and floral hints. Warm and long-lasting. It matches perfectly with a charcuterie board, meatballs in tomato sauce and grilled pork.

Alcohol: 13.5%

IIJMA

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