

Lunate

The Moon since ancient times with its movement in the sky, with the succession of its growing and waning phases has influenced the rhythm of life on Earth.

There has always been a strong link between human activities and nature; and the production of wine is certainly not exempt from this bond, even if never proved. In particular, during the bottling phase, the influence of the moon is of primary importance. Moreover, respect for the lunar movements refers to a millennial tradition, born in our countryside, where life was regulated, even more than the Sun, right from the rhythms of the Moon, which marked both the time of the work in the fields and that of the care of the animals or other activities. But this is also a way to feel more intimately in harmony with nature even in simple everyday gestures.

NERO D'AVOLA SYRAH SICILIA DOC



Grapes:	Nero d'Avola, Syrah
Appellation:	SICILIA DOC
Production area:	Sicily Region
Climate:	Sicily, the "land of the sun", has a Mediterranean climate along the coasts. In the inland areas instead the climate becomes slightly more continental at hilly levels, with moderately cold winters and hot summers
Harvest:	September, October
Storage time:	3/5 years
Bottle size:	750 ml
Serving temp.:	16/18 °C
Alcohol content:	13,5% Vol



Intense red colour with garnet notes



Aromatic red fruits and liquorice bouquet



The palate shows flavours of red ripe fruits, liquorice and sweet spices; round, warm and full-bodied, with long finish and pleasant aftertaste



Perfect match with grilled poultry, soft cheeses, hearty pastas or richer seafoods dishes

VINIFICATION: Vinification with the traditional submersed cap method, with the addition of some "delestage" during the first period of maceration to extract noble tannins, colour and the varietal characteristics that develop to their best during the maturation in stainless steel tanks and in bottle. Maceration takes 12-15 days at a controlled temperature not exceeding 26°C

