



Lalùci

(Lalùci: *the light.*)

White wine

2014 Sicilia Denominazione di Origine Controllata

Grillo 100%

The Vineyards

Local area: Favarotta

Town: Campobello di Licata

Altitude: 853 feet above sea level and five miles from the coast; unique micro-climate, day/night temperature fluctuation of up to 20 degrees due to the sea breeze.

Exposure: south/northwest.

Geological characteristics: hilly terrain, deep soil, mixed calcareous and chalk.

Training method: spurred cordon.

Planting density: 1,600 plants per acre.

Yield per acre: 1.3 tons.

Harvest time: between the last week of August and the first of September 2014.

Harvesting method: by hand using small crates.

Vinification

After de-stemming and crushing, the temperature of the grapes is dropped to 46-50°F for the maceration. A light pressing follows, after which the free-run wine is separated and decanted through the process of natural sedimentation at low temperature.

Aging

Four months on the lees in temperature-controlled stainless steel tanks and at least three months in bottle.

Tasting Notes

“Intense aromas of yellow and white flowers that take on mineral notes, turning to citrus fruits, white peach, pear and green apple. Delicious now but can be cellared for 2-3 years.” Riccardo Cotarella, winemaker.

Serving temperature: 46-50°F

alcohol content: 13% vol | tartaric acidity: 6.10 g/l | pH: 3.10