

<http://www.etike.it/portfolio-posts/luna-passante-nero-d-avola/?lang=en>



“Luna Passante” – Nero D’Avola IGP Terre Siciliane

Vintage: 2015

Classification: Red Wine – Protected Geographical Indication

Bottle: ml 750

Grape Variety: Nero D’Avola 100%

Production Area: Santa Margherita di Belice, Contessa Entellina

Harvest Period: Second Week of September

Vinification: Thermo-controlled maceration at 22-24°C, the reassembly takes place every 4 hours, the maceration continues for 10/12 days, followed by a soft pressing to avoid green and bitter tannins extraction.

Ageing: In stainless-steel tanks

Tasting notes: Deep ruby red with purple hues, intense aroma of balsamic herbs, red fruits and floral scent. Soft, Warm, a full-bodied wine, with a scent of mixed berries in the final part.

Menu Suggestions: Excellent with savoury first courses, grilled meat and roast meat, mature cheeses.

Alcoholic Content: 13%

Serving Temperature: 16-18°C

Safra 2018. Almoço em 18/08/2019. Chácara Colombo.