



Catarratto - Chardonnay

The moon, ever-changing and loyal, loving and cold, beautiful and mysterious, shrouded by a sense of immortality, has fascinated humankind since the beginning of time. In fact, humans have always endeavored to grasp her sensuality and learn her secrets for living in harmony with mother nature. Over the centuries the regular course of its rising and waning has greatly influenced the popular beliefs. The phases of the moon with the mysterious celestial waves that accompany them regulate human behavior, tides, plant growth, and rainfall. They have great importance in sowing, planting, crop care, harvesting and storage.

This fascination and these reflections have inspired our line luna: wines that express nuanced hints and reach deep in the soul of guests charming then the magic of a dream.

Classification	Terre Siciliane Igt
Varieties	70% Catarratto - 30% Chardonnay
Alcohol by volume	12.5% (the alcohol content is indicative and may vary by +/- 0.50% by vol.)
Area of production	Salaparuta, 350 masl, southeast aspect
Soil	Alluvial and deep soils, medium texture. Good content of organic matter.
Training and pruning	Upwards-trained vertical trellis, guyot
Yield per hectare	8000 kg per hectare catarratto/7000 kg per hectare chardonnay
Vinification	Blend of 70% catarratto and 30% chardonnay. The varieties are fermented separately in steel for 20 days at 12-14°C. The blend is made once the process is completed.
Organoleptic characteristics	Straw yellow. On the nose the wine is fresh with traces of honeysuckle and lemon grass. In the mouth it has a good body and stands out for a certain minerality highlighted by an acid-crisp hint.
Pairings	It matches well with cold seafood appetizers, swordfish rolls, soups and well-seasoned pecorino cheese
PACKAGING	
Btl capacity	750 ml
Btl weight, empty	500 g
Btl x crate	6
Crate gross weight	7,5 kg
Pallet dimensions	80x120 cm (eur)
Crates per pallet	120 (24 ctx per row)
Ean	8032754901076