







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 Sicilia DOC

**Varieties** 100% Nero d'Avola

Alcohol by volume 13.00 % (the alcohol content is indicative and may vary by +/- 0.50% by vol.)

Area of production Salaparuta, 300-400 masl, south-east aspect

Medium soil texture, from moderately deep to deep with a rich skeleton consisting of Soil

abundant pebbles, slightly calcareous and patches of dark vegetal soils.

Upwards-trained vertical trellis, guyot Training and pruning

*Yield per hectare* 7000 kg per hectare

Harvested at phenolic ripening, it is left to macerate for 12-15 days at 26 °c with daily Vinification

pump-overs. After racking, it is aged in steel for about 4 months. A part is aged in

barriques. The process is completed with aging in bottle.

Bright ruby red color, both dark and intense. To the nose it has fruity notes ranging Organoleptic characteristics

from licorice to berries. To the palate it has a good body and soft and round tannins.

Good length that tends to a fruity finish.

Perfect with pasta with pesto and grilled red meat

**Pairings PACKAGING** 

Btl capacity 750 ml Btl weight, empty 500 g 6 Btl x crate 7.5 kgCrate gross weight

Pallet dimensions 80x120 cm (eur) 120 (24 ctx per row) Crates per pallet 8032754901144 Ean





Luna Line

VACCARO

NERO D'AVOLA

SICILIA

VACCARO