



LAMURA

Sicily has a history of wine-making that dates back to ancient times. Blessed with consistently bright sunshine and reliably moderate rainfall, Sicily's classic Mediterranean climate is ideally suited to the production of organic wine grapes. With its perfect environment, Sicily is considered the best region for the production of Organic Grapes in the whole of Italy.

Lamura is Sicily, is organic, is totally pure, made from exclusively what mother nature gave. Organically grown grapes and special care throughout the entire production process with care for the environment.



ROSÉ

TERRE SICILIANE IGT



Grapes:

Nero d'Avola (indigenous to Sicily).

Vineyard:

The Nero d'Avola grapes are selected from prime vineyards in south-western Sicily.

Harvest:

The grapes are carefully picked by hand in mid September, to ensure the optimum level of acidity is retained, which is vital for this fresh, fruity style of wine.

Vinification:

The grapes are de-stemmed and soft-crushed. We use the salasso method of removing the juice from the bottom of the fermenter - this minimises skin content, thereby keeping tannins as low as possible, while giving the wine its lovely pink colour. Selected yeasts initiate the fermentation at about 16-18 °C for around 10 days. We do not carry out the malolactic fermentation in order to achieve maximum freshness in the finished wine.

Winemaker's notes:

A rosé with real southern character, this wine is bursting with ripe fruit. The bouquet is of wild strawberries, and the palate is full of juicy red berry fruit flavours, making this an aperitif, which is hard to beat. Perfectly paired with seafood, salads and white meats.



LAMURA ROSÉ IS BLOCKCHAIN CERTIFIED

CASA GIRELLI
Italian winemakers since 1966

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