



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.



ROSSO TERRE SICILIANE IGT



Grapes:

Nero d'Avola (indigenous to Sicily).

Vineyard:

Grapes are grown on hillside slopes in the Marsala and Salemi areas of western Sicily from prime biological vineyards. Vines are trained in the traditional spalliera method.

Harvest:

The grapes are hand-picked in mid September. Only bunches at the perfect stage of ripeness are picked, then transported through small containers to avoid damages to the grapes.

Vinification:

The grapes are de-stemmed and carefully soft crushed. Selected yeasts are added and fermentation takes place at a controlled temperature not exceeding 25 °C. Remontage occurs for a best extraction of colour and soft tannins. Once fermentation is complete, the wine is racked and malolactic fermentation is carried out immediately.

Winemaker's notes:

Fruity red, soft, approachable and easy to drink. It is packed with red berry fruits and cherry flavours. Ideal on its own and a good accompaniment to pasta, seasoned cheeses, game and red meat dishes, roasted or grilled.



LAMURA ROSSO IS BLOCKCHAIN CERTIFIED

CASA GIRELLI
Italian winemakers since 1966

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