

ETHICAWINES

earth, heart, hands.



LaMura



Rosso Terre Siciliane IGT Organic

REGION

Sicilia

VARIETY

100 % Nero d'Avola (indigenous grape variety). Grapes are grown on hillside slopes in the Marsala and Salemi areas of western Sicily.

Cultivation method: Traditional spalliera.

Harvest: Hand-harvest 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 process: The grapes are de-stemmed and carefully soft crushed. Selected yeasts are added and fermentation takes place at a controlled temperature not exceeding 77 F (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.

TASTING NOTES

Fruity red, soft, approachable and easy to drink. Packed with red berry fruit and cherry flavours, medium-bodied.

FOOD PAIRINGS

Ideal on its own and a good pairing with pasta, seasoned cheese, game and meat dishes, roasted or grilled.