



## Cusumano

Lucido  
Sicilia DOC

### REGION

Sicilia

### VARIETY

100% Catarratto Bianco Extra-lucido



**CUSUMANO**

Density of 4500 plants per hectare Yield: 65 hectoliters per hectare

Vinification: Cold pressing with skins and first fermentation at a temperature of 8°C for around 8 hours followed by a soft pressing. Cold decanting and fermentation at 18°-20°C, period on the lees in stainless steel tanks for at least 4 months, followed by aging in the bottle.