



Due Lune Nerello Mascalese-Nero 2010

Region	Sicily, Italy
Winemaker	Filippo Baccalaro and Giuseppe Alfano Burruano
Grape Type	Nero d'Avola 60%, Nerello Mascalese 40%
Production	5,000 cases
Alcohol	13.5%
Vinification	The grapes are cut to allow them to dry naturally thanks to the hot Sicilian sun and to the dry wind that comes from Africa. When the grapes lose about 15-20% of their weight, they are pressed and begin the fermentation with their skins. After a long maceration period, the wine goes into barriques for 12 months.
Vineyards	The vineyards are in the region of Sambuca di Sicilia. These late harvest grapes are grown in volcanic soil (Etna) sand on old vines. The vines produce a very low yield.
Tasting Notes	Deep ruby red wine. An explosion of aromas of red fruits and ripe blackberries, oriental spices, peppercorns and leather well balanced together. It is warm, powerful and pleasantly long-lasting; the tannins are perfectly balanced with the natural residual sugar and the freshness.



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