



Luma Nero d'Avola 2014

Region	Sicily, Italy
Winemaker	Filippo Baccalaro and Giuseppe Alfano Burruano
Grape Type	100% Nero D'Avola
Production	50,000 cases
Alcohol	13.5%
Vinification	Maceration at controlled temperature. The grapes are de-stemmed and crushed then undergo maceration at a low temperature for 10 to 12 days. After this, they are pressed and sent to fresh concrete vessels to finish in French and American oak barrels for at least 6 months.
Vineyards	The vineyards are in the region of Sambuca di Sicilia. Vineyards range from 300 to 600 meters above sea level, surrounding Lake Arancio.
Tasting Notes	Rich, delicate and full-bodied with a bright freshness. Ripe, red fruits with hints of spice.



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