



# 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.



## BIANCO TERRE SICILIANE IGT



### Grapes:

Catarratto (indigenous to Sicily).

### Vineyard:

The grapes are selected from prime biological vineyards in the western Sicily. Vines are trained in the traditional spalliera method.

### Harvest:

The grapes are hand-picked in mid September when perfectly ripe, then transported through small containers to avoid damages to the bunches.

### Vinification:

After de-stemming, the grapes are soft pressed in a pneumatic press. Fermentation takes place at a controlled temperature not exceeding 18 °C and lasts about 10 days. The first racking takes place after fermentation is complete. The wine is then left on the fine lees for several months to add complexity. The wine is carefully managed to avoid malolactic fermentation and preserve a good level of acidity.

### Winemaker's notes:

The palate has hints of citrus and tropical fruits, and is mouth-filling with excellent balancing acidity. Ideally drunk chilled, on its own, and perfect accompaniment to fish, seafood and white meats.



**LAMURA BIANCO IS BLOCKCHAIN CERTIFIED**

**CASA GIRELLI**  
Italian winemakers since 1966

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