



LUCIDO TERRE SICILIANE IGP



GRAPES:

100% Lucido

VINEYARD AREA:

This native **Sicilian variety** grows in the Trapani area, which is north of Marsala, to the extreme west of the island. Vine training is by traditional Spalliera system.

HARVEST:

Lucido grapes are meticulously **hand-harvested in the second half of September**, ensuring optimal ripeness and varietal expression.

VINIFICATION:

The grapes are gently destemmed and very softly pressed. The must remains in a tank for one night at a temperature of around 10°C, allowing the natural sedimentation of all the solid particles to occur. The wine is moved into a **stainless steel tank**, where fermentation takes place at 17-19°C for 10-12 days. Following fermentation, the wine is kept on its **fine lees** for around 4 – 6 months.

TASTING NOTES:

Denatile Lucido is **elegant** and **bright**, characterized by **fresh citrus notes** and delicate **floral hints**. There is a perfect balance of pure citrus fruit on the palate, with a backbone of **acidity**. This wine is perfect for drinking on its own as an aperitif or accompanied with seafood.

