

SUMMANERA

SICILIAN GOODNESS



Lucido 2018

Denomination: DOC SICILIA

Lucido 100% (it is an ancient vine, known as Catarratto)

Organic white wine.

Lucido is an ancient vine, known like Catarratto.

It has a brilliant straw yellow color.

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Excellent to accompany fish appetizers, but also first and second courses based on fish and vegetables. It also goes perfectly with white meats, eggs and cured meats



Service temperature

10 °C



Denomination

DOC SICILIA



First vintage

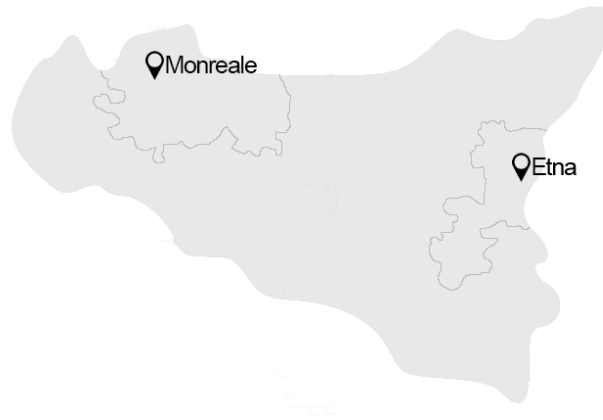
2018



Variety

LUCIDO

OUR TERRITORIES



VARIETY: Lucido

GRAPES: Lucido 100%

DENOMINATION: DOC SICILIA

HARVEST: vintage 2018

FIRST HARVEST PRODUCED: vintage 2018

COLOR: Bright straw yellow with greenish reflections

FLAVOR: It is a fresh, harmonious and elegant wine.

NOSE: Intense, pleasantly fruity, it offers a fragrant bouquet with marked citrus notes combined with notes of exotic fruit.

CONSERVATION: Sheltered from light, a bottle laid in a cool place (15 ° C) and slightly damp.

DURATION: Over 3 years if stored in suitable cellars.

FOOD PAIRINGS: Excellent to accompany fish appetizers, but also first and second courses based on fish and vegetables. It also goes perfectly with white meats, eggs and cured meats

FORMATS: 0,75 litres

ANALYTICAL DATA

ALCOL: 12 % Vol

TOTAL ACIDITY: 6,60 g/l

pH: 3.22

LABEL

