

LOUR

LOUR VINO FRIZZANTE LUCIDO



Lively and aromatic. Mour is a semi-sparkling organic wine made of 100% Lucido grapes. These are hand harvested, then softly pressed up to 0,5 bar, so as to extract the most aromatic must, suitable for the production of a fizzy wine. Fermentation occurs at 16°C for three weeks. Finally, refinement takes place in autoclave through the Martinotti method. The aromatic bouquet that characterizes this wine consists of sweet notes of lemon and cedar, with fruit and floral tones. The great harmony and balance in flavours confirm its elegance and sophistication.

DENOMINATION: I.G.P. Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow with green reflections, vivid.



BOUQUET: Delightful fruity and citrusy notes are perfectly integrated with floral scents of jasmine.



TASTE: The mouthfeel is pleasantly sparkling, enhancing the scents. Lively, sapid, with excellent acidity.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with appetizers, cold cuts, fresh cheese, fish-based first and main courses. It also goes well with pizza.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 6-8°C.

ON THE MARKET

ORIGIN OF THE NAME: Evocative name reminiscent of the terms *amour* and *glamour*.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Lucido.

VINEYARD LOCATION: High hills between Salemi and Calatafimi Segesta.

ALTITUDE: 400-600 m.a.s.l.

SOIL: Medium-texture with presence of chalk.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 100.

HARVEST PERIODLE: First and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 11% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum level.

VINIFICATION: Grapes are strictly hand harvested, soft pressed up to 0,5 bar and the must undergoes static clarification at 12°C for 24 hours. Fermentation takes place at 16°C for three weeks. Ageing in stainless steel tanks until the base is drawn, which occurs in autoclave through the Martinotti method.

REFINEMENT IN BOTTLE: 2 months.

AGEING POTENTIAL: 2 years.