

RESILIENCE LUCIDO



Persistent, sapid with deliciously smoky notes. This Lucido pure is the main expression of one of the autochthonous white grape vines that best describes the history of Sicily. The unique variety and the wide range of aromas faithfully reflect the territory of origin, an enchanting place where the value of long lasting traditions for wine production is still rigorously pursued to this day. The soft pressing preserves the aromas along with the acidity of the must. The following fermentation is daily monitored and ensures the respect for the varietal character. Lucido Resilience is a wine from a distinct floral bouquet of jasmine, orange-blossom and elderflower, with pleasing fruit hints of white peach, grapefruit and melon. The elegance and finesse of this wine are evidence of absolute glamour and versatility.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow.



BOUQUET: Intense and strong on the nose. Notes of kiwi and melon blend with hints of elderflower, creating a fine and intriguing bouquet of aromas.



TASTE: The mouthfeel is smooth and gentle. Dry on the palate, with a moderate alcohol content. The sapidity highlights notes of fruit and flower distinctive of the wine. Perfectly balanced, with an excellent mouth endurance, tasty and persistent due to the distinct notes of orange-blossom and elderflower.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with fish dishes of Italian tradition. It also pairs with vegetables and risotto.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomabianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

ANNUAL PRODUCTION: 20.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming..

GRAPE VARIETY: 100% Lucido.

VINEYARD LOCATION: Valle del Belice.

ALTITUDE: 100-400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Free-standing alberello system.

PLANTS/HA: 2.500-3.000.

YIELD Q/HA: 60-70.

HARVEST PERIOD: Second and third decade of September.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

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

VINIFICATION: The grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. The soft pressing ensures the respect for the aromas and the natural acidity of the musts. The must undergoes clarification at 12°C for 24 hours and subsequently fermented. These processes are daily monitored to highlights the varietal character. The ageing in steel tanks for 4 months with frequent bâtonnages is useful to maintain regular suspension of the lees and restrict the usage of sulphites.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: Good evolution over time. To drink within 4 years before commercial release.

VINTAGE 2021



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TROPHY WINNER
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**DECANTER
2022**
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