



# Lulù

Spumante

Lulù is a “seaside” sparkling wine resembling citrus, Mediterranean scrub and white pulp fruit on the nose. On the palate, it is fresh and savoury, with a lively bubblyness, like a wave carrying the salty wind of Sicily, a wave to sip.

- Appellation:** Spumante
- Grape varieties:** Zibibbo and Catarratto
- Training system:** espalier with Guyot pruning
- Planting density:** 4000 plants per hectare
- Yield per hectare:** 150 quintals
- Type of soil:** clay loam with good structure and presence of limestone
- Altitude:** 70-200 metres above sea level
- Harvest time:** late august

- Winemaking:** grape chilling upon reception and soft pressing. First fermentation to attain the base wine in stainless steel tanks at controlled temperature
- Aging:** stirring up in pressurized tank for 120 days
- Bottle capacity:** cl 75
- Service temperature:** 5-6°C It is advisable to chill gradually, avoiding any sudden temperature drop.
- First vintage of production:** 2021

- TASTING NOTES**
- Color:** pale straw with greenish nuances
- On the nose:** hints of grapefruit and orange peel bond with fresh floral notes and ones of Mediterranean scrub. Peach is predominant among white pulp fruit.
- Taste:** the aromatic profile perceived on the nose finds confirmation on the palate. Lively “perlage”, with round, fresh and savoury flavour.