



TENUTA SANTO SPIRITO

Sicilian Wine Caretakers



le lune

IGT T.S Bianco Frizzante

Sicilian pleasantness and drinkability

Le Lune I.G.T. Terre Siciliane is born with a purpose: create an emotional sparkling white wine. Therefore, to guarantee the quality of the grapes at its best, it's here. Obviously, our Insolia and Grillo are hand-picked at night. The Charmat method allows to fully taste the sparkling notes, without being intrusive for the other tasting notes of white fruits. The palate is amazed by them and the finish is harmonic and clean.

le lune

Bottled on behalf of Tenuta Santo Spirito
Vittoria (RG) - ITALY da IT/RG/1657

PRODUCT OF ITALY

From the recovery of an ancient vineyard





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Denomination: IGT Terre Siciliane

Vintage:

Blend: 50% Insolia - 50% Grillo

Altitude: 656 ft. a.s.l

Solar exposition: West - South/west

Terroir: Deep, bright - coloured, calcareous, loose and well-drained, lightly sub-alkaline

Vine training system: Guyot

Average life of grapevines: 4 years

(Grapevine) Vine density: 4000 gv/Ha

Vinification: In white

Fermentation: Made in stainless steel vat

Temperature: 12-15 °C

Period of fermentation: 20 days

Elevage: 4 months in stainless steel vat, second fermentation in autoclave (Charmat Method)

Tasting note: A pale yellow with green glure. The nose is pervaded with notes of exotic fruits and white pear. To the palate is salty, and shows a well-balanced acidity which support the sparkling and complete finish.

Alcohol (percentage contents): 12,00-12,50 °C

Total acidity: 6,00 - 6,50 g/l

Sugars left: 3,00 - 4,00 g/l

ph: 2,60 - 2,80



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