



# TENUTA SANTO SPIRITO

*Sicilian Wine Caretakers*



*le lune*

IGT Terre Siciliane Bianco Frizzante BIO

*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*





# TENUTA SANTO SPIRITO

*Sicilian Wine Caretakers*

## *le lune*

**Denomination:** IGT Terre Siciliane Bianco Frizzante BIO

**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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