

AIOSA

LUCIDO
INDICAZIONE GEOGRAFICA PROTETTA
TERRE SICILIANE



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GRAPES:
100% Lucido

VINEYARD AREAS:

The vineyards are located in the provinces of Palermo. Vines, aged between 20 and 35 years, grow on calcareous, well-drained soils and thrive under a typical Mediterranean climate. These conditions allow Lucido to develop freshness, aromatic clarity and balanced acidity.

HARVEST:

Carefully hand-harvested from late August to early September.

VINIFICATION:

The grapes are de-stemmed and then softly pressed. The must is then chilled to 10°C and left to rest for 48 hours. Fermentation is carried out using selected yeasts at a controlled temperature of 17°C and will last approximately 10 days. Following fermentation, the wine is chilled down to 10°C to avoid malolactic fermentation and left on its lees for 20 days to maximize its aromas.

WINEMAKER'S NOTES:

Bright straw yellow with golden reflections. The bouquet is elegant and floral, with delicate aromas of orange blossom, jasmine and white flowers. On the palate, the wine is fresh and vibrant, with well-balanced acidity and harmonious structure. The finish is persistent, with lingering citrus and mineral notes. Perfect with seafood and shellfish, citrus-marinated fish, light pasta dishes, fresh salads, grilled vegetables and soft cheeses. Also excellent as an aperitif.