



LU BANCU

Vintage 2020

Monreale D.O.C.

APPELLATION : Monreale Denominazione di Origine Controllata

GRAPE VARIETY : Catarratto 100 %

ANALYTICAL DATA : 13,50 % Alc. Vol. – Total Acidity 8,60 - Residual Sugar 3,1 g/L –
Dry extract 25,3 g/L

LOCATION : Contrada Vuaria
Plot : Vuaria of 4,57 HA (37.56.00 N – 13.05.18 E)

YEAR PLANTED : 2013

TRAINING SYSTEM : Guyot

ROOTSTOCK : 1103 P

PLANT DENSITY : 4444 Plants/HA

SOIL CHARACTERISTICS : Contrada Vuaria extends from the village of Grisi accompanying the valley south. It is characterized by deep soils tending medium paste clay with irrelevant bone, particularly fertile with good water presence able therefore to provide optimum vegetative development for the plant. The Vuaria plot for this Catarratto is found at an average altitude of 330 meters asl, with a slight slope southern exposition.

CLIMATIC CHARACTERISTICS : Mild winter, rare rainfall. Spring in the name of good weather but also dry. June with temperatures below norm with some random rain phenomenoms. July with initial high temperature peaks. And a violent thunderstorm episode mid month with approx.. 40 mm rainfall, causing resentment of the vines given the previous lack of rain. August characterized by very high temperatures throughout whole month with clear early maturation signs, peaks of 38 degrees C and Scirocco winds the last days of the month.

Harvest occurred end of the third decade in august, precisely September 28th , a week ahead of the previous year

YIELD : 80 q/HA

VINIFICATION:

the grapes were selected during the early morning harvest, soft crushed then immediately reduced in temperature for the static decanting, after 36 hours the clear must was moved to the fermentation vats which occurred at 15 C ° and protracted till September 14th.



AGING: the wine obtained rested on its lees in steel vats maintained at constant temperatures until the end of May with cadenced pump overs to maintain the noble sur lees. Beginning of May the wine was prepared for bottling through a slight clarification and a subsequent filtering.

Bottling occurred in May 20th, 2020

Once bottled the wine continued aging and was commercialized only after obtaining the balanced harmonious sensations which characterizes this wine. The 2020 vintage had rested approximately 50 day before being commercialized.

BOTTLES PRODUCED : 10.000

NOTE OF INTEREST: in search of the 'Lu Bancu' , the treasure hidden by the Saracen Arabs, in the whereabouts of the Feudo Disisa, this is a tribute to the legend by means of the wines 'I TESORI' which the winery created to enhance its own authentic treasures ' the historic indigenous varieties of Sicily which find in these terroirs idea conditions for expressing their best intrinsic characteristics.

TASTING NOTES : Catarratto is the most widely cultivated vineyard of the entire Sicilian Region in various areas of the island. However the height of the Feudo Disisa terroirs being of high elevations make our terroirs most ideal for this variety.

The 2020 harvest presents richness in the texture of perfumes from the optimum balance and pleasantness at palate, to the taste persistence surely amongst the characteristic which will affect you most.

It is a wine you can enjoy in youth with lively and intense expressions, colors and perfumes but it's the evolving with some time which you discover offers in the Lu Bancu the special notes of acidity the skilled with the more demanding palates realize, the high noticeable acidity integrates to perfection with the body and intensity of this vintage.

PAIRING SUGGESTIONS : a wine able to pair so well with a wide variety of dishes of seafood and those typical of the Mediterranean gastronomy.

Temperature of service : 8-10°C