

Colomba Bianca 'Lumari', Sicily, Nero d'Avola Syrah 2018



A wine full of Mediterranean sunshine with fresh bramble fruit and vanilla with just a hint of sweet spice, juicy and moreish.

Producer Note

Established in 1970, Colomba Bianca is the largest Sicilian grower cooperative and the biggest Italian producer of organic wine, with more than 1,800 hectares dedicated to organically farmed vines. Colomba Bianca also has a further 7,500 hectares of vineyard, growing indigenous and international varieties. Despite their size, they engage a philosophy of micro-viticulture and micro-winemaking to ensure the ultimate precision, quality and expression of terroir. The stunning range of single variety and innovative blends are tailor made under the watchful eye of head winemaker Mattia Filippi. Dynamic and passionate, the Cantine is constantly evolving with investments in the vineyards and in the technology of their five specialist wineries. With their sights firmly fixed on the future of Sicilian wine, Colomba Bianca is rapidly becoming one of the leading names in organic winemaking in Italy.

Vintage

In 2018, the thermal trends that characterised the summer in Sicily brought about great freshness, which carried through into the wines. Favourable climatic conditions enabled the grapes to reach full maturity and as a result the wines are bright and vibrant.

Vineyard

The highest standards are attained through the use of innovative technology and the careful process of mapping the terroir according to the weather patterns, harvesting time, soils and vine age. The grapes undergo a sensory analysis and are hand harvested at the optimum maturity levels, according to the terroir and microclimate of the vineyard. The vineyards are situated in the south west of the island and are made up of distinct soil and climate conditions and range from sea-level up to 700 metres above sea level, imparting subtle complexity into the wine.

Winemaking

The grapes were hand-picked in small cases of 20kg between late August and the beginning of September, once they had reached their optimum maturity. Maceration on the skins took place at low temperatures for two days for the extraction of tannins and colour. Fermentation took place at 20°C in small, stainless steel tanks for approximately 12 days, followed by four months in tank to retain the aromatics and flavour profiles of both the Nero d'Avola and Syrah varieties.

Tasting Note

Intense blackberry and violet aromas, lead to a juicy, fruity palate with supple tannins and wonderful structure, all wrapped up with a warm and spicy finish.

Grape

Nero d'Avola 60%, Syrah 40%



Winemaker:	Francesco Asaro
Region:	Sicily
Sub region:	Sicilia
Country:	Italy
Alcohol:	14%
Body Value:	B (A is light, E is full bodied)
Residual Sugar:	8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	52927181
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Screwcap