

Luna Dorata

(Golden Moon)

Carricante 60%
40% mix of
Catarrata
Minella bianca
Garganega

Etna, Sicily, Italy

Carrana
Feudo di Mezza
Taccione
Monte Dolce
Nave

Vine age
(50+ years old)

720 metri - 1000 metri

Fiberglass containers
Ceramic Vase
(19 months)

Description:

Among the entire Sciara range, this is the only wine where the winemaker can freely express his emotions, which is why each year a different label is created to tell the story of that year. Starting from 2010's Acqua di Luna, followed by 2019's Lacrima di Luna, 2020's Ualando alla Luna, and from 2021 and 2022's Ubricco sulla Luna (due to popular demand after many customers loved the 2021 vintage, it was released again in 2022). However, it is certain that 2023 will not be a repeat. Each year, the winemaker creates a different label to tell the story of his year. The bianco white wine, just like previous vintages, is mainly a blend of Carricante and other indigenous varieties from vineyards located between 760 and 1200 meters above sea level. The white wines of Sciara are all about finesse and the expression of the winemaker's creativity, so please do not expect the wine to be exactly the same each year.

Vineyards: Carrana, Feudo & Mezza, Taccione, Monte Dolce and Nave.

Altitude: from 720 to 1000 meters above sea level

Vines age: 30 years

Training systems: Alberello & Cordone

Varietal: Carricante, Catarrata, Minella Bianco and Garganega

Soil: rocks and volcanic sands

Fermentation: Spontaneous with indigenous yeasts in whole cluster

Elevage: 19 months in fiberglass & ceramic cylinder etc.

Tasting Notes: Fresh spearmint, citronella on the nose with honey & dried orange peels unfold slowly on the palate. This white wine gains momentum of richness after 30 minutes of breathing time. (Recommended 16 to 18 degrees Celsius serving temperature, and the long finish has a fresh sensation of bitter lemon and citrus.)

Recommended pairings: Roasted branzini with capers, Sweet & sour pork, Pasta with clams, Braised chicken with chestnuts, Orange Souffle etc.