

Lu Còri is a feminine, sensual and fascinating Nero d'Avola with a spicy and lively saline character that truly represents the intriguing Sicilian terroir where it is produced.



Lu Còri

Nero d'Avola Menfi DOC 2021

WHY LU CÒRI?

Lu Còri means “the heart”, and describes my love for the feminine character of the Nero d'Avola grown in Menfi.

WHAT DOES IT TASTE LIKE?

Its bouquet delivers marine aromas, scents of mulberries and raspberries, pickle notes and a touch of savory herbs and light spices. Lu Còri is fragrant and full on the palate, with soft velvety tannins.

HOW IS IT MADE?

Grapes are handpicked the first half of September, when tannins reach a perfect phenolic ripeness. 6 days skin contact during spontaneous fermentation in stainless steel tanks. 3 months refining on fine lees. Aging potential is about 2-3 years.

HOW TO PAIR IT?

Lu Còri pairs with whatever has tomato in it. Its acidity will exalt any ingredient that you would add to your pizza, for example. You should also try a delicious combination with the Sicilian world-famous Pasta alla Norma, made with fried eggplants, cherry tomatoes and salted matured ricotta cheese.

GRAPES

100% Nero d'Avola grown in Tenuta Belicello, Vigne in Costa.

SOIL

Deep calcareous soil, with plenty of limestones and a huge amount of sea minerals.

DATA

Total production: 16.000 btls
Alcohol content: 12.5%
Residual sugar: 1.0 g/l
Total acidity: 6.46 g/l
Total SO₂: 24 mg/l



CANTINE BARBERA
vignaiolo in menfi
no tricks, no frills, just wine