

La Lumia

Cadetto (White)



The 150 hectare family estate of Barone Nicolò La Lumia lies on the plains of Licata located at the extreme limit of Southwestern Sicily overlooking the African Sea. 40 hectares of this noble estate are devoted to vineyards, where the climate is generous and mild winters, warm summers and autumns full of sun grace the land. The Baron is dedicated to maintaining the honor and prestige of his family who settled here around 1300 and to carrying on the antique traditions and knowledge, handed down from his ancestors, of diverse methods of agriculture and wine production. The special composition of the soil of this hilly coast and the beneficial affects of the nocturnal ocean breezes, coupled with antique rules, modern methods of technology, and the artistry of the winemaker, favors the production of a wine with a unique taste and aroma. The grapes vinified are all their own production and originate from indigenous vines, a selection among the best in Sicily; Nero d'Avola, Inzolia, Nerello Mascalese and Frappato. Today, Baron Nicolò and his son Salvatore follow the philosophy of rigorous balance between constant evolution and rigid respect for the antique traditions in order to keep, and to be able to succeed in, producing wines of typical strength and absolute quality. Cadetto Inozolia pairs well with appetizers, such as shellfish or combinations of fish, white meats, pastas with light sauces, and soft cheeses. Should be served chilled.

Production Area:	Licata, Agrigento, Sicily
Grape Varietal:	100% Inzolia
Vineyard Name:	Conca
Vineyard Characteristics:	6 hectares of vines averaging 15 years of age, in dark organic soil, rich in nitrogen and potassium located 70 meters above sea level with southern exposure to the sun.
Form of Planting:	Guyot; with 3300 vines per hectare
Harvest and Vinification:	The harvest takes place from August 18 to September 6 with pressing of the skins immediately after picking. The wine is traditionally produced in stainless steel with fermentation at 18°C for 10 days maximum. The wine is vinified in stainless steel for about 5 months after which it goes through three filtrations: the first using 5 micron filters, the second using 1.5 micron, and the last using 0.5 micron filters. It then rests in the bottle for 2 months before release.
Sensory Characteristics:	A delicate straw colored white wine that is fresh, fragrant, and pleasantly smooth with a sophisticated character and taste reminiscent of toasted nuts.
Analytical Data:	Alcohol: 13% Residual Sugar g/l: 0.8 Total Acidity g/l: 4.9

Number of Cases: 2500 per year

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Cadetto



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Production Area:	Licata, Agrigento, Sicily
Grape Varietal:	100% Nero d'Avola
Vineyard Characteristics:	12 hectares of vineyards, 5-8 years old in medium-pasty limestone tending to organic, 60 meters above sea level with southern exposure to the sun.
Form of Planting:	Cordone Speronato with 3300 vines per hectarevines are planted alongside stakes wired together in three levels. As the plant matures it's pruned in such a way that it grows up the stake and along these clothesline-type wires, affording maximum exposure to the sun and air flow.
Harvest and Vinification:	The harvest takes place at the end of August- beginning of September. Fermentation begins on the skins for about 5-7 days under temperature control. It is then aged for 6 months in stainless steel followed by 2-5 months in the bottle before release.
Sensory Characteristics:	This beautiful ruby red wine has aromas of wild berries and plum jam. It is warm and fruity with rustic notes of spice and leather.
Analytical Data:	Alcohol: 13.5% Residual Sugar g/l: 3.1 Total Acidity g/l: 7.0

Number of Cases: 6000-7000 per year

La Lumia

Signorio



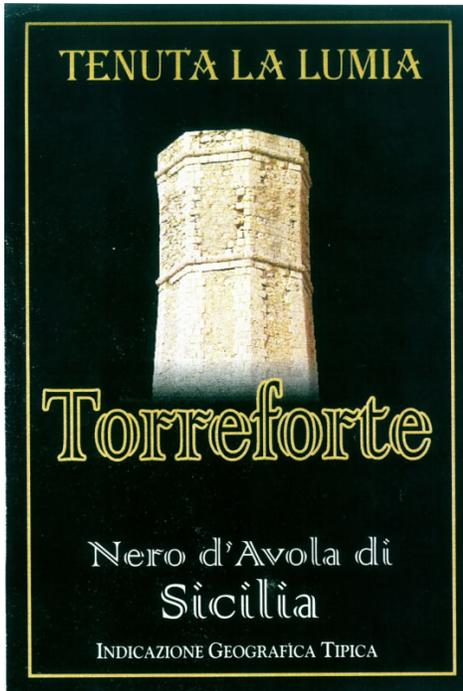
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Production Area:	Licata, Agrigento, Sicily
Grape Varietal:	100% Nero d'Avola
Vineyard Name:	Conca
Vineyard Characteristics:	5 hectares of vineyards between 15-20 years old in medium-pasty limestone soil tending to calcareous, situated at 70 meters above sea level with southern exposure to the sun.
Form of Planting:	Guyot with 3300 vines per hectare
Harvest and Vinification:	The harvest takes place in the first 10 days of September. Fermentation begins on the skins for about 8-13 days under temperature control. The wine is then aged in stainless steel for 2 years after which it is aged in the bottle for an additional 8 months.
Sensory Characteristics:	The wine is warm and fruity with aromas of plum and blackberries and rustic notes of spice and leather. It is pleasant on the palate and has a long finish.
Analytical Data:	Alcohol: 13.5% Residual Sugar g/l: 3.3 Total Acidity g/l: 6.2

Number of Cases: 1600-2500 per year

La Lumia

Torreforte



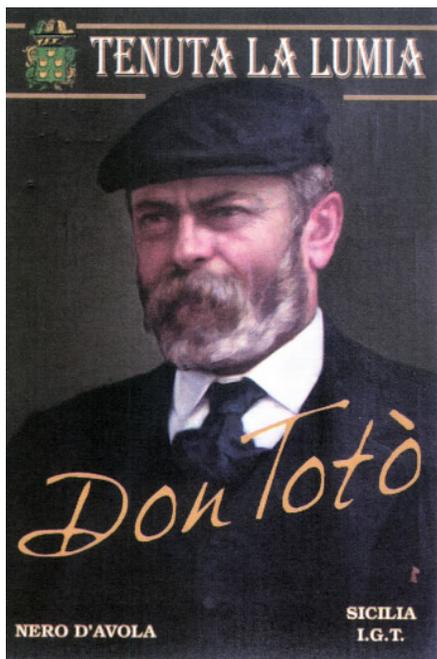
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Production Area:	Licata, Agrigento, Sicily
Grape Varietal:	100% Nero d'Avola
Vineyard Characteristics:	8 hectares of 18-23 year old vines, in medium pasty soil, tending to ferrous, 70-80 meters above sea level with southern exposure to the sun.
Form of Planting:	Guyot/Cordone Speronato with 3300 vines per hectare
Harvest and Vinification:	The grapes are hand harvested during the month of September and cold pressed and fermented under controlled temperature for 12-14 days, after which the wine is aged for three years in glass-lined stainless steel vats, then bottled and left to rest for an additional year before release.
Sensory Characteristics:	It has a beautiful red color tending to granite, aromatically rich with scents of spices, violets, and leather. The taste is prestigious and pleasant, full of nuances of fruit and spice with balanced tannins.
Analytical Data:	Alcohol: 14% Residual Sugar g/l: 3.6 Total Acidity g/l: 6.5

Number of Cases: 4200 per year

La Lumia

Don Totò



The 150 hectare family estate of Barone Nicolò La Lumia lies on the plains of Licata located at the extreme limit of Southwestern Sicily overlooking the African Sea. 40 hectares of this noble estate are devoted to vineyards, where the climate is generous and mild winters, warm summers and autumns full of sun grace the land. The Baron is dedicated to maintaining the honor and prestige of his family who settled here around 1300 and to carrying on the antique traditions and knowledge, handed down from his ancestors, of diverse methods of agriculture and wine production. The special composition of the soil of this hilly coast and the beneficial affects of the nocturnal ocean breezes, coupled with antique rules, modern methods of technology, and the artistry of the winemaker, favors the production of a wine with a unique taste and aroma. The grapes vinified are all their own production and originate from indigenous vines, a selection among the best in Sicily; Nero d'Avola, Inzolia, Nerello Mascalese and Frappato. Today, Baron Nicolò and his son Salvatore follow the philosophy of rigorous balance between constant evolution and rigid respect for

the antique traditions in order to keep, and to be able to succeed in, producing wines of typical strength and absolute quality. Don Totò was named in honor of the founder of the noble house of La Lumia. This is a perfect wine when served with strong flavored foods, game, and roasted meats. Decanting is recommended before serving in order to enjoy the full benefits of this wine.

Production Area: Licata, Agrigento, Sicily

Grape Varietal: 100% Nero d'Avola

Vineyard Characteristics: 3 hectares of vineyards, 15-17 years old in medium-pasty calcareous soil, 60 meters above sea level with southern exposure to the sun.

Form of Planting: Guyot with 3300 vines per hectare

Harvest and Vinification: The harvest takes place in mid September followed by temperature controlled fermentation on the skins for 15 days to extract the ultimate color and fruit from the grapes. The wine is traditionally vinified with initial aging in stainless steel tanks for one year, further aging in French oak casks for 7-14 months, and an additional 9-14 months in the bottle before being released.

Sensory Characteristics: This beautiful ruby red wine has aromas of plum and blackberries and rustic notes of spice, wood, and leather. The taste is rich, with intense fruit, balanced tannins and a long lingering finish.

Analytical Data: Alcohol: 13.5%
Residual Sugar g/l: 2.8
Total Acidity g/l: 5.7

Number of Cases: 700 per year (can be cellared for over 10 years)

La Lumia

Nikao



The 150 hectar family estate of Barone Nicolò La Lumia lies on the plains of Licata located at the extreme limit of Southwestern Sicily overlooking the African Sea. 40 hectares of this noble estate are devoted to vineyards, where the climate is generous and mild winters, warm summers and autumns full of sun grace the land. The Baron is dedicated to maintaining the honor and prestige of his family who settled here around 1300 and to carrying on the antique traditions and knowledge, handed down from his ancestors, of diverse methods of agriculture and wine production. The special composition of the soil of this

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Production Area:	Licata, Agrigento, Sicily
Grape Varietal:	100% Nero d'Avola
Vineyard Name:	Conca
Vineyard Characteristics:	2 hectares of 10 year old vines grown in calcareous soil situated at 70 meters above sea level with southern exposure to the sun.
Form of Planting:	Guyot with 3400 vines per hectare
Harvest and Vinification:	The harvest takes place in the middle of September having left the grapes to over ripen on the vine for about 10 days. Then the grapes are air dried on gratings for another 15 days and turned every two days to improve the raisining (appassimento). Fermentation is done in stainless steel for 3-4 months and then refined in the bottle for an additional 6 months.
Sensory Characteristics:	This is a rich, full-bodied dessert wine with a rich jammy scent of dried figs, maraschino cherries and carob. It's sweet and soft, but not syrupy.
Analytical Data:	Alcohol: 13.5% Residual Sugar g/l: 123 Total Acidity g/l: 6.4

Number of Cases: 200-300 per year (500 ML x 6)