



LUMIA
IGT VAL DI NETO
Bianco

Production Area : Vineyard is located in the low valley of Neto in Crotona

Grape : Greco Bianco 100%

Typology of the Soil : Medium Clay- soil

System of Farming : Low Cord

Density : 5.000 Pieces /ha

Characteristics : Light yellow color wine light green veins, extensive and exuberant full – bodied flavor with a fragrance of citrus and white melon . Good acid vein in taste with a pleasant and persistent aroma .

Pairing Gourmet : Perfect for fish, all crustacean soups or other seafood, and minestrone soup .

First Year of Production : 2002

Alcohol Contents : 12,5 % vol.

Bottles/Production : n. 15.000

Serving Temperature : 8-10°C.