

Lamùri Nero d'Avola IGT Sicilia 2007



**Wine Description**

Lamùri, or "love" in Sicilian dialect, is Tasca d'Almerita's most luscious, fruit-forward, and youthful Nero d'Avola. Made from 100% Nero d'Avola, from 10-15 year old vines grown in sandy soils. The unique micro-climate provides Lamùri its pleasant freshness and elegance. Aged in 20% new and 80% second and third passage French barriques for 12 months for extra finesse, Lamùri is also refined in bottle for three months before release.

**Tasting Notes**

Intense ruby red in color, Lamùri offers a lush bouquet of blackberry, mulberry, and cherry. On the palate, this wine is incredibly rich, with velvety tannins framing a refreshing acidity and a medium body. Recommended with Mediterranean fare, such as pasta, roasted lamb, kebabs, and ribs.

**Vineyard Characteristics**

Production area/name of vineyard:	The Regaleali estate
Size of vineyard (acres):	90
Soil composition:	Clay
Training method:	Guyot
Elevation (feet):	1,980-2,310
Vines/acre:	640
Yield/acre (tons):	2.4
Exposure:	Various
Year vineyard planted:	1990-1995
Agronomist/Vineyard manager:	Gianfranco Lombardo

**Producer Profile**

**Owned by:** The Tasca d'Almerita family

**Winemaker:** Laura Orsi

**Total acreage under vine:** 1,000

**Estate founded:** 1830

**Winery production total:** 3,300,000

**Region:** Sicily

**Country:** Italy



**Winemaking & Aging**

Varietal composition:	100% Nero d'Avola
Harvest time:	October
Winemaking consultant:	Carlo Ferrini
First vintage of this wine:	2002
Number bottles produced of this wine:	180,000

**Fermentation**

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation (days):	10
Fermentation temperature (°F):	82-86
Maceration technique:	Pumpover and delestage
Length of maceration (days):	20
Malolactic fermentation:	Yes

**Aging**

Aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	1-2 years
Cooperage:	French
Length of aging before bottling:	12 months
Length of bottle aging:	3 months

**Analytical data**

Alcohol:	13.0%
pH level:	3.6
Residual sugar (grams/liter):	2
Acidity (grams/liter):	6.2
Dry extract (grams/liter):	31

