



CANTINA MURGIA LAMANNO

SAIF MOSCATO BIANCO

Classification: white - IGT terre siciliane

Grapes: 100% dry white Moscato

Production area: Sambuca di Sicilia,
Contrada Mancuso

Training system: espalier pruned to
guyot

Soil: medium-structured tending to
clayey

Harvest period: second decade of
September

Vinification: grapes pressed using the
soft press, alcoholic fermentation in
stainless steel tanks at controlled
temperature (12 C°)

Aging: in stainless steel. During the first
2 months, 3 batonnages per month are
performed

First vintage: 2020

Alcohol content: 12.50% vol.

Price: 6,90 + iva



LIOLA

Classification: DOC Sicily, Organic

Grapes: 100% Catarratto

Production area: Sambuca di Sicilia,
Contrada Santannella

Training system: espalier Guyot

Soil: medium mixture tending to clayey

Harvest period: first ten days of
September

Yield: 80 Qli/Ha

Vinification: soft pressing, alcoholic
fermentation

in stainless steel at controlled
temperature (12 °C)

Aging: in stainless steel with 3
batonnage per month during the first
two months and one per month until
clarification

First vintage: 2014

Alcohol content: 13.00% vol.

Price: 6,90 + iva



CANTINA MURGIA LAMANNO



CIUCIULIU

Classification: DOC Sicily Organic

Grapes: 100% Grillo

Production area: Sambuca di Sicilia,
Contrada Santannella

Training system: counter-espalier to
Guyot

Soil: medium mixture tending to clayey

Harvest period: first ten days of
September

Yield: 70 Qli/Ha

Vinification: soft pressing, alcoholic
fermentation

in stainless steel at controlled
temperature (12°C)

Aging: in stainless steel with three
batonnages per month,
for the first two months, and one per
month until clarification

First vintage: 2014

Alcohol content: 12.50% vol.

Price: 6,90 + iva



CANTINA MURGIA LAMANNO



DISIU

Classification: Nero d'Avola DOC SICILIA

Organic

Grapes: 100% Nero d'Avola

Production area: Sambuca di Sicilia,

Contrada Pandolfina

Training system: espalier pruned guyot

Soil: medium mixture of clay

Harvest period: second decade of
September

Yield: 70 Qli/Ha

Vinification: maceration for 6 days at
controlled temperature(24-26°C).

Daily are carried out 3 pumping operations
until the end of maceration. This is followed
by racking and soft pressing.

Aging: 8 months in steel, 8 months in
Barrique

First vintage: 2018

Alcohol content: 13.50% vol.

Price: 7,90 + iva



CANTINA MURGIA LAMANNO





CANTINA MURGIA LAMANNO

IL BISSO

Classification: IGT Terre Siciliane

Grapes: 80% Nero d'Avola, 20% Merlot

Production area: Sambuca di Sicilia, Contrada

Pandolfina

Training system: guyot espalier

Soil: medium mixture tending to clayey

Harvest period: second decade of September

Yield: 70 Qli/Ha

Vinification: alcoholic in stainless steel at controlled temperature (25-28°C) for 7-9 days, with four pumpovers per day.

Aging: after racking, it is stored in small stainless steel silos for optimal management of the malolactic fermentation;

it keeps aging in steel for the next 12 months.

First vintage: 2016

Alcohol content: 13.00% vol.

Price: 7,90 + iva

