



## CAMURRIA ORANGE

*Camurria / kamu 'r:ia / Sicilian for 'trouble '*

Sicilian sun and wind, organic grapes and spontaneous fermentation on the skins. So, Camurria Orange was born: A natural orange wine, bottled unfinned and unfiltered.

### CHARACTERISTICS

**Denomination** IGP Terre Siciliane

**Variety** Grillo 100%

**Alcohol** 12%

**Production** 15,000 bottles

**Vineyards** Paradiso in Contessa Entellina, 30-year-old vines located at 450 meters s.l.m. organically grown

**Soil** Volcanic tuff

**Vinification** Spontaneous fermentation, maceration on the skins for 5 days, malolactic fermentation in stainless steel tank

**Aging** Neutral barrels for 2 months and stainless steel tank, on the fine lees for 9 months

**Production philosophy** Certified Organic, Natural, Vegan Friendly

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### DESCRIPTION

Grillo, one of the characteristic native varieties of western Sicily finds its home on the high hillsides of Contessa Entellina (PA). Here, the Di Giovanna family has been cultivating organic vines for five generations.

The organic grapes are hand-harvested early September, destemmed and macerated on the skins for 6 days. Spontaneous fermentation, in stainless steel tank. Malolactic fermentation follows. Aged in stainless steel and neutral barrels, on the fine lees for 9 months before bottling unfinned and unfiltered.

**Color** Bright orange

**Aroma** An expressive bouquet of wild flowers, almonds, marzipan and orange peel

**Flavor** Medium in body, savory with a beautiful acid core. Layers of citrus, stone fruits and sweet spice envelope.

So2: free 5 mg/L total 26 mg /L.