

EASY MENFI

No frills wines,
easy to drink
and easy to share

*Deep, vibrant and unmistakably Mediterranean, **Lu Còri** harmonizes the warmth of the Sicilian sun with the cooling influence of the sea breeze.*

*A seductive **Nero d'Avola**, beautifully layered with spice, dark fruit, and savory nuances.*

WHY LU CORI

Lu Còri means “the heart” in the Sicilian language. It reflects my love for Menfi, and the way Nero d'Avola captures its unique energy, warmth and salinity.



Lu Còri

Nero d'Avola Menfi DOC 2024

TASTING PROFILE



COLOR

Bright ruby red with deep violet highlights



AROMAS

Mulberries, raspberries and ripe cherry, accented by Mediterranean herbs, wild spices, and a subtle savory edge



PALATE

Juicy and generous, with velvety tannins and a bright acidity that leads into a fresh, maritime-influenced finish

WINEMAKING

- Harvest: manual picking, end of August
- Short pre-fermentative maceration in steel tanks, followed by spontaneous fermentation with 6 days skin contact
- Full spontaneous malolactic for added smoothness
- Refining: 6 months on fine lees to enhance texture and varietal character

TECHNICAL DATA

Grapes	100% Nero d'Avola	Alcohol	12.5%
Vineyard	Tenuta Belicello, Vigne in Costa	Production	7,000 bottles
Soils	Calcareous-clay soils with limestones	Aging potential	2–4 years

STRUCTURE

BODY



ACIDITY



SALINITY



COMPLEXITY



FOOD PAIRING

The ultimate partner for tomato-based Mediterranean classics: Pasta alla Norma, pizza Margherita, eggplant parmigiana.

LU CORI AT A GLANCE

- ★ JUICY, SAVORY AND DISTINCTLY SICILIAN
A VERSATILE RED THAT EMBRACES MEDITERRANEAN FLAVORS WITH ELEGANCE



CANTINE BARBERA
vignaiolo in menfi