



Vineyards of Italy

BRUNOLAFON
wine selection

Italy, Alagna, Lannì Sicilian DOC, Rouge

Lannì Sicilian DOC, Italy



The Alagna winery has approximately 50 hectares of vineyards spread over Marsala, Mazara, Trapani and Salemi. In these areas, it cultivates the native grape varieties: Zibibbo, Nero d'Avola, Grillo, Catarratto, Inzolia and Damaschino; all local grapes that can be cultivated only in Sicily and which require a particular microclimate that can only be found in the province of Trapani. From their own vineyards, the Alagna family produces premium grapes that bring the flavor of nature, sun, and earth straight t

PRESENTATION

The firm produces, ages, bottle and store the wines coming from the local vineyards It has a capacity of 50,000 hectolitres distributed in containers of different kinds: steel, concrete, fibreglass tanks or in large wooden barrels.

LOCATION

Cultivation area: Marsala and Mazara del Vallo

WINEMAKING

Smooth blend of Nero d'avola, Syrah and Merlot, aged in oak casks used to store fortified wines. Grapes are picked up lately in the season to create a dark color and smoothtaste. It's not filtered to maintain as much flavors as possible.

AGEING

Sugar content: 5 g/l

VARIETALS

Nero d'Avola 70%, Syrah 20%, Merlot 10%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

Lanni offers a complex bouquet of ripe red fruits such as cherries, plums and blackberries, along with spicy notes of black pepper, licorice and sometimes tobacco. In the mouth it leaves a more particular and round taste than the usual red wines.

FOOD PAIRINGS

Roasted meat and aged cheese. Aperitif wine for its soft taste

