



MURCIA LAMANNO
Sambuca di Sicilia (AG) - Italia

CANTINA MURGIA LAMANNO

History

The company was established in 2000 in Sambuca di Sicilia. From the meeting between Antonella, of Sardinian origin, and Salvatore, a Sicilian, the new activity took shape, combining a passion for the land and genuine products. During the first years, they dedicated themselves exclusively to the production of extra virgin olive oil extracted from olives from their own land and those of the Sambucese area, which is particularly suited to agricultural production. Thanks to cold extraction and the quality of the olives, the end result is an extra virgin oil with 0.3 acidity from a blend of native cultivars: Nocellara del Belice and Biancolilla. Eleven years later, oil production was joined by wine production through the creation of a wine cellar that uses the most innovative winemaking techniques, from the soft press to the winemakers and tanks, all strictly temperature-controlled.

From the very beginning, our objectives were clear: to maintain the ancient traditions of cultivation and production without neglecting technological and process innovation and focusing on the environmental causes we hold dear. The first step was to switch to sustainable agriculture and a totally organic regime, followed by the installation of a photovoltaic system capable of producing 40% of our company's energy needs. Special attention has also been given to production waste, which is used as natural fertiliser for our vineyards and to produce renewable energy.

Antonella and Salvatore, custodians of tradition, have passed on their passion for the land, oil and wine to their two sons, Nicola and Sofia. The new generation is dedicated not only to the practical work in the vineyard and the family olive groves, but also to the commercial and social media side of the business.

The company produces extra virgin olive oil in different formats: 25cl, 50cl and 75cl bottles; 3 and 5 lt tins. It also offers an organic and a conventional line.

The farm is currently 22 hectares, 18 of which are vineyards where red wines such as Nero D'Avola and Merlot are grown, and white wines such as Catarratto, Grillo and Moscato.





Liola

Liola has an intense straw yellow color. On the nose it gives off a distinct hint of citrus combined with mineral notes and floral scents. With an enveloping taste with a mineral note dominance that determines the pleasantness, Liola is fresh and balanced.

Classification: DOC Sicilia, Organic

Varieties: 100% Catarratto

Production area: South-western Sicily, Sambuca di Sicilia, Contrada Santannella

Training system: guyot espalier

Soil: medium textured tending to clay

Harvest period: first decade 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 batonage per month during the first two months, and one per month until clarification

First vintage: 2014

Alcohol content: 13.00% vol







Bisso

The Bisso, Sicilian soul. Deep and intense red color with purple reflections. During the development in the bottle, it picks up garnet reflections. The bouquet is rich and intense, spicy and fruity with recognizable notes of blackberry and ginger. The taste is full-bodied, velvety, with a great balance and a long persistence.

Classification: IGT Terre Siciliane

Grape variety: 80% Nero d'Avola, 20% Merlot

Production area: West Sicily, Sambuca di Sicilia, Contrada Santannella

Training system: Espalier training with Guyot pruning

Soil type: Medium-textured tending towards clay

Harvesting: Second decade of September

Yield/hectare: 70 Qli/Ha

Vinification: Alcoholic fermentation in inox steel tanks with controlled temperature (25-28 C°) for 7-9 days and 4 pumping over per day

Ageing: After unscrewing it is stored in small stainless-steel silos for an excellent management of malolactic fermentation; it continues to age in steel for the next 12 months

First year of production: 2016

Alcohol content: 13,5% ABV

Serving temperature: 16-18 C°

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Disiù

Ruby red, Il Disiù is characterised on the nose by obvious notes of red fruits (plums and cherries) alternated with a delicate note of black pepper. The taste is intense, well-structured and vigorous while maintaining the softness.

Classification: Nero d'Avola DOC SICILIA
Organic

Grape variety: 100% Nero d'Avola

Harvest period: ½ decade of September

Vinification: Maceration for 6 days under controlled temperatures (24 - 26 °C). 3 pumping operations are performed daily up to the end of the alcoholic maceration. Subsequently racking and refining in steel soft pressing in steel at controlled temperature
First year: 2018

Serving temperature: 16 - 18 C°

Production area: Sambuca di Sicilia, Contrada Pandolfina

Soil: medium textured tending to clay

Training system: Espalier training with Guyot pruning

Aging: 8 months in steel, 8 months in barrique

Alcohol content: 13.5%

Yield per hectare: 100 quintals

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Ciuciuliu

Ciuciuliu has a straw-yellow colour with greenish reflections. White-pulp fruit with hints of jasmine stand out on the nose. During the stopover in bottle, it takes on balsamic notes of Mediterranean medicinal plants. In the mouth taste the acidity and structure of the wine are perfectly balanced, in perfect harmony. Sapid, it recalls the characteristics of the land where it is cultivated.

Classification: white - doc sicilia – organic

Grape variety: 100% grillo

Production area: sambuca di sicilia, contrada santannella

Training system: espalier training with guyot pruning

Soil type: medium-textured tending towards clay

Harvesting: ½ decade of september

Vinification: grapes softly pressed, alcoholic fermentation in inox steel tanks with temperature controlled (12c°)

Ageing: in inox steel tanks. During the first 2 months, 3 batonage operations are performed per month, subsequently one batonage per month up to the clarification.

First year of production: 2016

Alcohol content: 13% abv

Serving temperature: 12 c°

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Saif

Saif shows a yellow color intense straw yellow. The nose releases typically varietal aromas such as candied fruit and ripe white-fleshed fruit. In the mouth, Saif, expresses its harmony of flavors.

Classification: white – igt terre siciliane

Grape variety: 100% moscato bianco dry

Production area: sambuca di sicilia, contrada mancuso

Training system: espalier training with guyot pruning

Soil type: medium-textured tending towards clay

Harvesting: 2 decade of september

Vinification: grapes softly pressed, alcoholic fermentation in inox steel tanks with temperature controlled (12c°)

Ageing: in inox steel tanks. During the first 2 months with 3 batonage per month

First year of production: 2020

Alcohol content: 12.5% Abv

Serving temperature: 12 c°

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Olio Vivo

Our extra virgin olive oil is cold extracted exclusively by mechanical processes in order to preserve flavours and aromas. The result is an authentic product because the organoleptic qualities are not affected due to the company's decision not to filter the oil. The olives, selected by hand, are processed within 24 hours from the harvest and come exclusively from the Sambucese hills. The oil we obtain is a 100% Italian oil, medium fruity and natural blend of the autochthonous cultivars "Nocellara del Belice" and "Biancolilla". What distinguishes it is the quality of the aromas, the fruity taste of fresh grass and its low acidity



Altitude: 360 mt. s.l.m.

Olives: Biancolilla - Nocellara del Belice

Collection System: Hand Picking

Extraction system: Low temperature continuous cycle

Appearance: Slightly veiled

Colour: Deep green

Perfume: Intense

Taste: Fresh grass fruity

Density: Average

Acidity: 0,15

Use: Raw on salads, meat, fish and soups

Brand: Olio Vivo

News about the company: The company processes olives of local production and those of its farm that falls in the D.O.C. Val di Mazara.

Production: 30,000 bottles cl 75, cl 50, cl 25

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