

LaCuba 2025

The golden wine opens generously on the nose: ripe medlar, candied citron, passion fruit, and fresh mint merging into a briny gust. On the palate, the acidity is lively yet refined. The mouthfeel is full and well-balanced, underpinned by a firm, persistent minerality.



GRILLO /
DOP SICILIA BIO //
PIANE LIQUIDE - MARSALA

TRAINING

Production area - Marsala (TP)
Location of the vineyards - Riserva dello Stagnone
Grape Varieties - grillo
Exposition - south, south east
Altitude - 50 meters above the sea level
Soil type - sandy fine texture
Planting year - 1995
Planting density vine per hectare - 2.800
Training system - trellis
Pruning - guyot a 6- 8 buds
Yield per plant - 1,95
Harvest period - september
Harvest system - manual in 15 kg cases

VINIFICATION

Press - soft pressing
Fermentation equipment - steel fermenters
Fermentation temperature in °C 15- 16
Duration of the fermentation in days 8
Malolactic fermentation - no
Maturation in steel vessels - 6 months
Bottling period - 6 months

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol.: 13%
Residual sugar: 0,09g/100 ml

Nutritional Values

Energia (E) per 100 ml:
307 kj / 73 Kcal
Allergy Advice: Contains Suphites

Disposal information

Bottle: glass GL71
Aluminum capsule ALU41
Cork Stopper FOR51

VINTAGE 2025

The 2025 harvest at Rallo has started in August with a slight delay, but under favorable climatic conditions: abundant winter rainfall, normal temperatures, and good thermal excursions ensured healthy vines and a gradual, high-quality ripening. After two difficult vintages (downy mildew and drought), 2025 marks a return to normality.

The grapes achieved excellent aromatic and phenolic maturity, with moderate sugar levels. The ongoing challenges remain labor shortages and climate change, which require innovative strategies for the sector's sustainability.

ORGANOLEPTIC CHARACTERISTIC

Colour - straw yellow
Bouquet - Exciting acacia wood nose, broom and yellow peach.
Flavour - armonic wine, with a good body and a persistent saltiness

Certification: Organic

Biologico, IT - Bio - 007

LABEL

The label, in its shape and design, recalls the Palermo Castle of La Cuba, one of the royal pleasures of the Norman kings of Sicily. It is a tribute to a historical period that saw a fertile and prosperous land as its protagonist. La Cuba was built in 1180 for King William II, at the center of a large park called Genoardo – the garden or paradise on earth. It was precisely at La Cuba that Boccaccio set one of the novellas in his Decameron.

Unbeatable with refined risottos, fish fillets, soups, or even mollusks and crustaceans.

Ideal service temperature

12 °C

First vintage

2014

Rallo Family wine:

Selection

RALLO 1891



CAMPAIN FINANCED ACCORDING TO EU REG NO. 2021/2115



MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE

