



LA LUNA[®] DEL CASALE

Azienda Agricola Bio

Production area:	Lanuvio
Variety:	Merlot, Cabernet Sauvignon, Montepulciano
Ratio vines / ha:	4200
Soil quality:	Clayey, sandy
Altitude:	180 m s.l.m.
Vineyards exposure:	S-W

To produce the best possible wine and to donate it to the most precious *Friend*. The *Wine Alessandro*, in limited quantities as real friends are, was born of these intentions.

Organoleptic test

Look:	Clear.
Colour:	Ruby-red, deep and steady.
Odour:	The wine shows an olfactory range extremely wide, subtle, and particularly intense. Sensations derived from the used variety (raspberry, cassis, strawberry), from refining in wood (vanilla, coconut, pepper, liquorice, cloves) and eventually from bottle refining (greatly prominent balsamic scents; resin, cedar, pine) coexist.
Taste:	Alessandro appears extremely rich and complex, endowed with a great softness and with a considerable structure at the same time. A wine with a great evolutionary potential, which is bound to surprise in years to come.
Coupling:	A wine with great complexity and structure definitely couples with tasty and very elaborate dishes, such as hare, wild boar or rabbit.

Production:

Harvest by hand in 15-kg perforated crates.
Destemming and sending to the wine-maker; addition of selected yeasts.
Thermo-regulated alcoholic fermentation (roughly one week).
Post-fermentative maceration (roughly two weeks)
Racking off the lees and soft pressing crushing of fermented marcs.
Selection of the different fractions of wine.
Malolactic fermentation in stainless steel.
Entonnage in 225 litre barriques for 12 months.

Alessandro I.G.P. Lazio Rosso

