



# LA LUNA® DEL CASALE

## Azienda Agricola Bio

Production area:	Lanuvio
Variety:	Malvasia puntinata, Malvasia di Candia, Trebbiano e Bellone
Ratio vines / ha:	4200
Soil quality:	Clayey, sandy
Altitude:	200 m s.l.m.
Vineyards exposure:	S-W
Residual sugar	0

A glass of *Lunario* is a whole of sensations, odours and tastes that we recognize and that lead us to our times, to our places

### Organoleptic test

Look:	Clear.
Colour:	Straw-yellow, with greenish reflections.
Odour:	The autochthonous varieties used get themselves noticed especially for the scents of the aromas derived from alcoholic fermentation, such as rose, lemon and banana.
Taste:	Attack is smooth and velvety, the presence of a good acidity contributes to the wine's structure and makes it at the same time well-balanced and harmonious. Taste of almonds, hazelnuts and citrus emerge among the noticed sensations.
Coupling:	Coupling with white meat and fish, at a serving temperature of 8-10°C is recommended.

### Production:

Harvest by hand in 15-kg perforated crates.  
Soft pressing and selection of the different must fractions.  
Static clarification and separation of sediments.  
Addition of selected yeasts.  
Thermo-regulated alcoholic fermentation (18°C, roughly one week).  
Cold tartaric stabilisation during the month of March.  
Blending during the months of May / June.

# *Lunario* D.O.P. Colli Lanuvini Superiore

