



LA LUNA® DEL CASALE

Azienda Agricola Bio

Production area:	Lanuvio
Variety:	Cabernet Sauvignon
Ratio vines / ha:	4200
Soil quality:	Clayey, sandy
Altitude:	200 m s.l.m.
Vineyards exposure:	S-W
Residual sugar	0

Wine endowed with great elegance and ageing potential after bottling.

Organoleptic test

Look:	Clear and clean.
Colour:	Rich and deep cherry-red.
Odour:	Aroma is extremely fruity, especially with cherry, blueberry and soft fruit flavour. Spiced notes, very pleasant and subtle, are perceived. Vegetable notes, typical of <i>Cabernet</i> variety are missing due to a precise company policy of expressing more the fruity aspect.
Taste:	Attack is smooth and velvety with flavours recalling the ones of olfaction. Wine endowed of great elegance and ageing potential after bottling.
Coupling:	It pairs well with meat-based dishes, especially venison and game. It also goes agreeably with mature cheese. Serve at 18-20°C

Production:

Harvest by hand in 15-kg perforated crates.
Stemming-pressing and pre-fermentation cold maceration (cold soak) for 12 hours.
Addition of selected yeasts.
Thermo-regulated (24-26°C) alcoholic fermentation.
Soft pressing and selection of different wine fractions.
Malolactic fermentation in stainless steel
Cold tartaric stabilisation in the month of May.
Blending during the Summer following the vintage.

Meridies I.G.P. Lazio Cabernet Sauvignon

