



LA LUNA[®] DEL CASALE

Azienda Agricola Bio

Production area: Lanuvio

Grapes:	Chardonnay
Stump density/ha:	4,200
Soil type:	Clayey, sandy
Altitude:	200 m. above sea
Vineyard exhibition:	S-O
Residual sugar:	6

*Sara Brut sparkling wine of remarkable structure and elegance.
Excellent acid evolution and great harmony of flavors.*

Organoleptic examination

Appearance:	Bright and crystal clear.
Color:	Straw yellow.
Perlage:	Fine, Lively, Persistent.
Perfume:	Hints of yeast and bread crust. Notes of almond, walnut, hazelnut, chestnut.
Taste:	Sparkling wine of remarkable structure and elegance. Excellent acid evolution and great harmony of flavors
Pairings:	It goes well with shellfish and in general with all dishes based on fish, risotto and soups.

Production:

Harvest by hand in perforated boxes of KG 15 cad.
Direct pressing of the grapes.
Addition of selected yeasts.
Alcoholic fermentation: 50% in 500 litre tonneaux; 50% stainless steel.
Constitution of the Cuvée in November, directly in an autoclave.
Fermentation in autoclave and permanence on fermentation lees for about 6 months.
Stabilization and bottling in May after the harvest.

sara brut I.G.P. Lazio Spumante *millesimato chardonnay*

