



LA LUNA® DEL CASALE

Azienda Agricola Bio

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

Sara is the fruit of perfect syntony among a strongly suitable Territory, a strict varietal choice and the great will of producing a wine of excellence

Organoleptic test

Look:	Extremely clear.
Colour:	Deep straw-yellow.
Odour:	Wine appears extremely rich with fragrances, different from each other. Among the most intense ones, notes connected to the refining in wood. Subtle scents of chestnut, butter and breadcrust are also perceived.
Taste:	<i>Sara</i> is a resolutely structured and impressive wine. The low production per stump contribute to the gustative softness and pleasantness. Obviously a dry wine, without sugary residual, although low acidity and high alcoholic content could deceive tasters.
Coupling:	<i>Sara</i> appears especially suitable in couplings with white meat dishes or fish soups. Serve not excessively cold; a serving temperature of 10-12°C is therefore recommended.

Production:

Direct soft pressing of intact grapes.
Cold static separation for 12 hours at 10°C.
Addition of selected yeasts.
Thermo-regulated alcoholic fermentation at about 18°C (roughly two weeks).
Wine elevation for about 4 months in steel on thin lees, kept in suspension.
Blending during the months of March / April.

Sara

I.G.P. Lazio Chardonnay

