

Lunaria

Bag-in-Box Terre di Chieti Pinot Grigio

THE FACTS

COUNTRY: Italy

REGION: Abruzzo

APPELLATION: Terre di Chieti

CEPAGE: 100% Pinot Grigio / Gris

WINEMAKING: Soft-crushed, then fermented with the skins & indigenous yeasts at a low temperature. Aged on fine lees and in bottle.

ALCOHOL BY VOLUME: 13.5%

AGING: 30 days in stainless steel tanks

THE STORY

Lunaria is an Organic & Biodynamic brand of the Cantina Orsogna cooperative of farmers located at the foot of the Majella National Park in Abruzzo, Italy. These wines bring the authenticity of place and terroir with a strong and bold yet everyday personality. Being fully biodynamic, organic, and vegan they are made from varieties that are intrinsic to Italian culture, showcasing the very best Abruzzo has to offer.

PHILOSOPHY: Lunaria promotes love for the land and its inhabitants. The biodynamic process is built to sustain the wildlife in the surrounding preserve. THE UNMISTAKABLE MARK OF LUNARIA BOTTLES IS THE ROPE BINDING, an ancient peasant practice passed down by grandparents, an orange thread (color of biodynamics) is applied by hand, bottle by bottle, to Lunaria wines for stopper closing.

THE ADJECTIVES

OVERALL: Fresh & Fruity

AROMAS / FLAVORS: Stone Fruits, Apple, Peach, Apricot

MOUTHFEEL: Lively & Refreshing

THE SELLING POINTS

REUSE FOR A BIRDBHOUSE

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Natural Fermentation

PAIRINGS: Raw Fish Salad, Boiled or Roasted Fish, Cod, White Meat

