

LunaGaia 'Agramante' Grillo Sicilia DOP

THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Terre Siciliane IGT

CEPAGE: 100% Grillo

WINEMAKING: Hand Harvested. De-stemmed. Spontaneous Fermentation (indigenous yeast).

ALCOHOL BY VOLUME: 12.5%

AGING: 4 months on lees in tank. Minimum 2 months in bottle.

THE STORY

Born from a partnership between Cantina Orsogna cooperative and BioGaia, a biodynamic Sicilian farmer collective. LunaGaia labels are a visual homage to L'Opera dei Pupi Siciliana (the Sicilian Puppet Opera), a Sicilian storytelling tradition & UNESCO Intangible Cultural Heritage. The wines tell the story of the Italian Epic poem "Orlando Furioso" by Ludovico Ariosto.

PHILOSOPHY: Biodynamic farming is more than a means to cultivate land - it is a life philosophy of integration and cooperation. LunaGaia focuses on varietals indigenous to Sicily, made from a well suited terroir and grown with respect to the environment thanks to Biodynamic farming. A true expression of Sicilian Tradition, from the grapes to packaging reflecting the color and adornments of Sicilian heritage.

THE ADJECTIVES

OVERALL: Vibrant and Savory

AROMAS / FLAVORS: Cider Apple & Citrus Blossom

MOUTHFEEL: Medium Body

THE SELLING POINTS

Gateway to Sicily

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Natural Fermentation

PAIRINGS: Goat Cheese, Risotto & Grilled Prawns

