

# Lunaria

## Ruminat Primitivo

### THE FACTS

**COUNTRY:** Italy

**REGION:** Abruzzo

**APPELLATION:** Terre di Chieti

**CEPAGE:** 100% Primitivo

**WINEMAKING:** Destemmed & native yeast fermentation. Must is fermented with indigenous yeasts at constant temperature.

**AGING:** Stainless steel tanks 20 days

### 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 varietals 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:** Expressive & Drinkable

**AROMAS / FLAVORS:** Plums, Carobs, Cherries, Rum Spice

**MOUTHFEEL:** Full & Fruit Forward

### THE SELLING POINTS

**PAIRINGS:** Slow Cooked Beef, Pork Belly Rigatoni, Skewered Lamb



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