

Lunaria

Coste di Moro Montepulciano d'Abruzzo

THE FACTS



COUNTRY: Italy

REGION: Abruzzo

APPELLATION: Abruzzo

CEPAGE: 100% Montepulciano

WINEMAKING: Grapes are destemmed and crushed; the skins are left in contact with the must and their indigenous yeasts for 10-15 days

AGING: 4 months - 1/2 oak, 1/2 stainless steel

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: Exuberant & Complex

AROMAS / FLAVORS: Black Cherry, Cocoa, Raspberry, Tobacco, Almond

MOUTHFEEL: Warm & Silky

THE SELLING POINTS

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Natural Fermentation

PAIRINGS: Salami Ragu, Flame Grilled Steak, Lamb Stew



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