

Lunaria

Ancestrale Malvasia Pet Nat

THE FACTS

COUNTRY: Italy

REGION: Abruzzo

APPELLATION: Terre di Chieti

WINEMAKING: Skins are left to macerate for two to three days with the must without temperature control, fermented with natural grape yeasts.

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: Aromatic & complex

AROMAS / FLAVORS: Floral notes, spicy & herbaceous background

MOUTHFEEL: Fresh with persistent bubbles

THE SELLING POINTS

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Appetizers, shell fish, risottos & pastas

