

Lunaria

Ruminat Terre di Abruzzo

THE FACTS

COUNTRY: Italy

REGION: Abruzzo

APPELLATION: Abruzzo

CEPAGE: 100% Primitivo

WINEMAKING: Spontaneous fermentation works with what nature offers each year and relies on the strength and health of the land and the vineyard to produce grapes rich in yeasts essential for fermentation in the cellar. Spontaneous fermentation is the fundamental condition for creating a wine capable of conveying the authentic flavors of a territory.

ALCOHOL BY VOLUME: 14.0%

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

SUSTAINABILITY: Certified Biodynamic, Natural Fermentation

PAIRINGS: Slow-cooked beef, pork belly rigatoni, skewered lamb

