

LunaGaia 'Maganza' Zibibbo Orange IGP

THE FACTS

COUNTRY: Italy

REGION: Sicily

APPELLATION: Terre Siciliane IGT

CEPAGE: 100% Zibibbo

WINEMAKING: "Orange" wines are neither white, rosé, nor red and deserve a category of their own. They are produced using a traditional winemaking technique typical of our countryside, which has disappeared with the advent of new winery machinery that removes the skins before fermentation. According to this technique, the skins of white grapes are left to macerate with the must for two or three days, without temperature control, without the addition of sulfites, and fermented with only the grape's natural yeasts. The prolonged contact of the skins with the must gives the wine unusual flavors and colors.

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 varieties 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

AROMAS / FLAVORS: Orange blossom, honeysuckle, herbs

MOUTHFEEL: Luscious & crisp

THE SELLING POINTS

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

PAIRINGS: Seafood dishes (scallops, oysters, & shrimp), Asian-inspired cuisine, including stir-fries & sushi

