



Luna sul Poggio

Gavi Docg del Comune di Gavi

GRAPES: 100% Gavi

TYPE: Still white wine with controlled and guaranteed designation of origin

SOIL: Moderately deep red soils from ferrallitic clays, with a slightly acid pH and sandy surface layer. Good water retention.

TERROIR: The hills to the north of Gavi. Average altitude of 330 m.

PLANTATION: Guyot training system, 4,200 vines/ha, yield 9.5 tonnes/ha, south-westerly exposure.

CULTIVATION: Managed under conversion to organic methods, grassing in alternate rows, nutrition with manure, no leaf stripping.

HARVEST: The grapes are harvested into crates when fully ripe.

VINIFICATION: Soft crushing of the grapes, fermentation in temperature-controlled stainless steel tanks with indigenous yeasts and partly with selected yeasts. Partial malo-lactic fermentation. Resting on fine lees until the spring following the harvest, filtering and bottling. Bottle-ageing for two months before release for sale.

ANALYTICAL DATA: 12.5% alcohol

1 g/l residual sugars

5.10 g/l total acidity

SENSORY NOTES Luna likes to be discovered slowly, with the elegance and balance of a top-class performer. Its yellow velvet dress is scented with cedar, pineapple, basil and thyme, tinged with balsamic fragrances. Creamy, citrusy and savoury on the palate, full of character and intense in its ability to convey tropical fruits and aromatic herbs. Very long finish with mineral persistence and almond hints.

PAIRINGS: Delightful with savoury pies, baked fish and meat ravioli, enchanting with stuffed eggs, vegetable omelettes and roast chicken. Delicious with summery dishes featuring rocket, bresaola and mozzarella, it is said to be an inseparable friend of culatello, prosciutto di Parma and cooked shoulder ham...

SERVING TEMPERATURE: 10/12°C



