

CASTELLUCCIO

AZIENDA AGRICOLA

Lunaria



Lunaria comes from Sauvignon Blanc grapes in the new vineyards of the Winery, started from 1985. This wine has both the typical characters of Castelluccio Sauvignon, and its own freshness and drinkability.

Grapes Sauvignon Blanc

Vineyard of origin Ronco del Vento, Buco del Prete, Ronco della Vedovella, Ronco del Capriolo

Ground marly with loam texture

Yield / hectar between 4500 and 5000 Kgs of grapes

Fermentation and aging in stainless steel tanks (18-20°C)

Best served with as aperitif; with appetizers and first courses of local cuisine; eggs or fish based dishes; fresh or slightly aged cheeses

Serving temperature 10-12°C

Organoleptic characteristics

Color straw yellow, with metallic and green hints

Bouquet refined, precise and well concentrated. Sweet and green at intervals, with a well defined hint of citrus fruits skin (particularly lime and grapefruit)

Taste dry, with reasonable body, sustained by an acidulous vein and almost spicy hot. An aromatic taste that returns as an after-bouquet, with already smelled perfumes. Good persistence.