



LA LUNA[®] DEL CASALE

Azienda Agricola Bio

Production area:	Lanuvio
Variety:	Merlot
Ratio vines / ha:	4200
Soil quality:	Clayey, sandy
Altitude:	180 m s.l.m.
Vineyards exposure:	S-W
Residual sugar	0

The wine strikes for the special softness of its tannins and for its extraordinary aromatic freshness.

Organoleptic test

Look:	Clear.
Colour:	Intense and steady red.
Odour:	The wine presents those aromas always characteristic of <i>Merlot</i> : cherry, marasca, raspberry and cassis. The trouble in growing an early variety as <i>Merlot</i> in a warm environment is that the accurate harvesting date has to be detected and it is necessary not to wait longer.
Taste:	Soft and dry on the palate. In the finish, notes of mint and liquorice, which result from the synergy between bottle refining and territory, are sensed. The wine strikes for the special softness of its tannins and for its extraordinary aromatic freshness.
Coupling:	It couples perfectly with dishes of the typical cooking of the region, enhancing both flavour and tradition.

Production:

Harvest by hand in 15-kg perforated crates.
Destemming-crushing and cold pre-fermentative maceration for 12 h.
Addition of selected yeasts.
Thermo-regulated alcoholic fermentation (24-26°C).
Soft pressing and selection of the different fractions of must.
Malolactic fermentation in stainless steel.
Cold tartaric stabilisation during the month of May.
Blending during the Summer following the harvest.

Plenilunio I.G.P. Lazio Merlot

