

LUNARIA



Rubicone IGT Sauvignon Blanc

GRAPES

Sauvignon Blanc

VINEYARDS OF ORIGIN

Modigliana

ALTITUDE

300-420 mt a.s.l.

SOILS

Marl and calcareous sandstones with a frank texture sandy.

VINEYARD CHARACTERISTICS

Vineyards planted in 2002, grown in spurred cordon and sapling.

Lunaria is a 100% Sauvignon Blanc, obtained from the hand harvesting of Sauvignon Blanc grapes in Modigliana. A vine that is increasingly characterizing our territory. The rows, trained with spurred cordon, are the youngest of the whole company, planted in 2002. Since 2020, with the first harvest of the new management, runned by Rametta brothers the meticulous care in choosing the best grapes has allowed this wine to raise its quality and refinement. It stands out for its marked varietal notes and the predominant saline length, the stylistic signature of the Modigliana soil. The label shows the botanical flower of the Lunaria flower.

HARVEST

Second week of September, hand picked.

VINIFICATION

Alcoholic fermentation in stainless steel.

AGING

Aging 8 months in stainless steel, no less than 3 months in the bottle.

ALCOHOL 12,5%

