



LUNA MATER

Frascati Superiore DOCG

Area of Production:

Select hillside vineyards in the DOCG zone in Frascati and Monteporzio Catone (Lazio, Italy)

Soil:

Loose, porous, volcanic soils, rich in minerals.

Grape Varieties:

50% Malvasia di Candia; 30% Malvasia del Lazio;
10% Greco; 10% Bombino.

Production Technique:

Handpicked grapes are divided into two lots. One is cooled before pressing to maintain aroma. The other is fermented on the skins in small oak barrels to preserve varietal character. A subsequent harvest, a few days later, adds hand de-stemmed whole grapes to the must to enhance aromas and flavors. The wine is aged in bottle in a naturally cool and humid tufaceous rock cellar.

Characteristics:

Color: Bright yellow.

Bouquet: Intense with exotic-fruit aromas.

Taste: Dry; full flavored, soft and savory, with a lingering ripe-pear and bitter-almond finish.

Alcohol Content: 14.5%.

Total Acidity: 5 g/l.

Ideal with seafood, white meats and pasta dishes.