LUNARIA
Orsogna

Ramoro

pinot grigio terre di chieti

INDICAZIONE GEOGRAFICA PROTETTA

Ramato - Copper 13,5%vol

The vineyards
Pinot Grigio (85%) and other authorized, medium aged vineyards cultivated in Guyot shape and located 450/500 m a.s.l.

The winemaking
The grapes are sent to the pneumatic press for soft crushing, then the must is fermented with the skins and with their indigenous yeasts at low temperature (12/14°C) in stainless steel tanks, for about 30 days.

Ageing
In stainless steel tanks on fine lees, followed by ageing in bottle.

Tasting notes

Copper color, the nose is intense, floral with yellow fruits, hints of ethereal; on the palate is fresh, intense and fruity.

Food pairings
Seafood, cod, pasta with clear sauces, white meat.

Serving temperature
10-12°C