

ESPRIT DU VIN

'An occasion for every wine'

Lunato Orvieto DOC Classico Superiore



Winemaker's Notes

Harvest occurs the last ten days of September, fermentation in stainless steel for 16-18 days at low temperature until the complete depletion of sugars. After a month of aging on lees, which allows him to fully develop the potential of the grapes, The wine is bottled in February and released March 1.

Description

Straw yellow color with golden reflections has floral aromas of acacia combined with ripe fruit, golden apple and apricot very persistent. In the mouth it is soft and comfortable, warm and rich but with a fresh and lively acidity in a perfect balance.

Serving Suggestion

Recommended with the first soft and rich dishes or dishes of vegetables, Lunato perfectly accompanies main courses of lighter fish.

Spec Sheet

Vineyard	Orvieto – Umbria
Varietal	Trebbiano 20% Grechetto 40% Malvasia 20%
Appellation	Umbria - Podere Belvedere
Vintage	2015
Body	Light
Alcohol %	15%