



Cuvée Lunae Brut

Metodo Classico Millesimato

Albarola, Vermentino

Cuvée Lunae is, for us, the realization of a dream we have had for more than a generation. Making a classic method sparkling wine in our land, using our traditional vines, a wine that would be a further expression of our winemaking tradition, another image of our territory of origin.

Denomination: Spumante Brut Classic Method Millesimato

Grapes: Albarola, Vermentino

Alcohol content: 14 % vol.

Territory: Areas at the foot of the Apuan Alps, near the Ligurian Sea

Vinification: After pressing, the must ferments in steel tanks at a controlled temperature. After, the wine remains aging for 8 months on the fine lees, after which the bottles rest for about 26 months before disgorgement



Method of production

The base wines of the Cuvée Lunae stem from a single vintage and are the result of a careful selection of grapes harvested by hand in the most suitable vineyards, located between the hills of Castelnuovo Magra and the Ligurian Sea. After soft pressing in the absence of oxygen, the must ferments in steel tanks at a controlled temperature. The wines are aged on the fine lees for about 8 months. The Albarola contributes by providing acidity and flavor, while the Vermentino adds character to the blend with its own aromatic contribution and territorial imprint. Finally, the bottles rest for about 26 months before disgorging.



Tasting

Straw yellow. The nose is ample and fresh with the scents of the Mediterranean scrub and white-fleshed summer fruit. These notes combine with hints of white pepper, sage and, finally, of stony flint. Light background of brioche. On the palate it develops a rich and pleasant mineral note and an acidity that balance the creaminess of the bubble. In the long finish, the fruity notes return.

