

**COMMERCIAL NAME**  
**LUNACHIENA**

(FROM THE LOCAL DIALECT "LUNACHIENA" THAT MEANS FULL MOON, TRIBUTE TO THE WISDOM OF THE ELDERLY THAT ILLUMINATE EVEN THE DARKEST NIGHTS JUST LIKE THE FULL MOON DOES)

**APPELATION**  
SALENTO ROSSO IGP

**VITICULTURE DATA**  
GRAPE VARIETIES: MONTEPULCIANO, AGLIANICO AND PETIT VERDOT

PRODUCTION ZONE: PUGLIA, UPPER AREA OF SALENTO

VINEYARD ALTITUDE: 70 METERS ABOVE SEA LEVEL

SOIL: TUFACEOUS-CALCAREOUS

TRAINING SYSTEM: CORDON SPUR SYSTEM

DENSITY OF VINES: 4500 PER HA

QUINTALS PER HECTARE: 65

YIELD OF GRAPES INTO WINE: 60%

HARVEST PERIOD: SECOND HALF OF SEPTEMBER

**VINIFICATION**  
HAND-PICKED GRAPES. PRE-FERMENTATION FOR 2-3 DAYS AT 12 ° C, FOLLOWED BY FERMENTATION OF 20 DAYS AT THE CONTROL TEMPERATURE OF 20°C. AGED IN NEW FRENCH OAK BARRELS FOR 4 MONTHS THEN 2 MONTHS IN THE BOTTLE.

**WINE**  
INTENSE RUBY RED. AROMAS OF PLUM AND BLACK CHERRY JAM. IN THE MOUTH IT IS FRESH, SOFT , WITH TANNINS WELL BLENDED. THE FINISH IS LONG AND SATISFYING, LIGHT MINERAL NOTE.

**ANALYTICAL DATA**  
ALCOHOL: 13,5% VOL.  
PH: 3,65  
TOTAL ACIDITY: 5.55 G/L  
RESIDUAL SUGAR: 1,9 G/L  
NET DRY EXTRACT: 35,8 G/L

