

CARVINEA



BEPPE DIMARIA

LUNACHIENA

SALENTO ROSSO IGP

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

GRAPE VARIETIES: MONTEPULCIANO E AGLIANICO
PRODUCTION ZONE: CAROVIGNO·BRINDISI·ITALIA
SOILS: TUFACEOUS-CALCAREOUS
PLANT DENSITY: 4500 PLANTS/HA
YIELD PER HECTARE: 65 QUINTALS
HARVEST: MANUAL IN BOXES
HARVEST PERIOD: SECOND HALF OF SEPTEMBER
YIELD OF GRAPES INTO WINE: 60% OF MUST

VINIFICATION

PRE-FERMENTATION FOR 2-3 DAYS AT 12 °C, FOLLOWED BY FERMENTATION OF 20 DAYS AT THE CONTROL TEMPERATURE OF 20°C.

AGING: NEW FRENCH OAK BARRELS FOR 4 MONTHS THEN 2 MONTHS IN THE BOTTLE.

WINE TASTING

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

SERVING TEMPERATURE 16-18 °C

HISTORY OF PRIZES AND AWARDS



OSCAR "BERE BENE" GAMBERO ROSSO PER IL MIGLIOR RAPPORTO QUALITÀ/PREZZO.

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



OBTAINED BY ORGANIC CERTIFIED GRAPES



Member of

WRT

La Nuova Frontiera del Vino