

# Lunae Ciliegiolo

## THE FACTS

COUNTRY: Italy

REGION: Liguria

CEPAGE: 100% Ciliegiolo

WINEMAKING: Brief maceration on the skins (3 days) then, after racking, fermentation in stainless steel tanks.

ALCOHOL BY VOLUME: 13.5%

AGING: In stainless steel tanks for 6 months

## THE STORY

LVNAE is named after the ancient "Portus Lunae" (the Port of the moon), one of the most important cities and ports of the ancient Roman Empire. It was established in 1966 by Paolo Bosoni, who transformed the winery by combining farming wisdom and business acumen. He is now joined by his children Debora and Diego. Lunae currently represents the largest winery in Liguria with an annual total production of approx. 780,000 bottles and a total of 85Ha. 50Ha are family-owned vineyards in the hills of Luni and Castelnuovo Magra and, in part, on the plain surrounding the ruins of the ancient city of Luni.

## THE ADJECTIVES

OVERALL: Fragrant & Fruity

AROMAS / FLAVORS: Red fruits, predominantly cherry, spices and Mediterranean brush

MOUTHFEEL: Smooth & Fresh

## THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Cold cuts, pizza, poultry, hearty salads or, when slightly chilled (57-59F), with seafood

