

## Luna dei Feldi Alto Adige DOC

GRAPES:	Chardonnay, Müller Thurgau, Gewürztraminer, Pinot Bianco
PRODUCTION AREA:	Alto Adige
ASPECT AND ELEVATION:	400 - 750 metres above sea level
SOIL TYPE:	Clay and limestone for Pinot Bianco and Gewürztraminer, loose-packed and porphyric in origin for Müller Thurgau and morainic for Chardonnay
TRAINING SYSTEM:	Vertical trellis-trained and Guyot-pruned
PLANTING DENSITY:	5,000 - 6,000 vines per hectare
HARVEST PERIOD:	From the last ten days of September till mid October
ALCOHOL CONTENT:	13.5% vol.
SERVING TEMPERATURE:	8 - 10 °C
RECOMMENDED GLASS:	Medium-sized tulip-shaped, narrowing towards the rim
AGEING POTENTIAL:	4/6 years
BOTTLES PER CASE:	6
FORMAT (CL):	75

### TECHNICAL INFORMATION

One of the few wines in the Santa Margherita range to depart from the production philosophy of single-variety wines that began with Pinot Grigio. The four grapes that go into Luna dei Feldi are vinified in reducing conditions to maintain their primary aromas intact. Fermentation is carried out at low temperature to imbue the wine with rich secondary aromas. In spring, the wines are blended in just the right proportions and prepared for bottling.

### TASTING NOTE

The crystal-clear straw yellow shimmers with greenish highlights. Aromatic profiles from the four varieties are recognisable on nose and palate, the florality of Chardonnay and Pinot Bianco mingling with the green apples and nettles of Müller Thurgau and, notably, Gewürztraminer's grapefruit and rose petals. On the palate, the unique flavour characteristics of each grape come together in perfect harmony.

### FOOD MATCHINGS

Superb with fish, seafood and crustacean-based preparations, even if served in elaborate sauces. Delicious with white meats and particularly flavoursome vegetable dishes. An intriguing partner for oriental cuisine.

Luna dei Feldi

