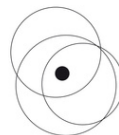


# Luno

Grechetto Orange Umbria IGP



**sasso dei lupi**

Cantina di Marsciano dal 1959



**Denomination** Umbria IGP

**Territory of production** Marsciano, Perugia - Italy

**Vine training** Spurred Cordon

**Soil** Medium textured, chalky clay loam

**Grapes** 100% Grechetto

**Best served at** 12/14 °C

**Type** Orange wine, soaked on lees

**Contains sulphites** Yes

**Winemaking** Maceration on skins and a period of aging on the lees in wooden barrels. The duration of aging varies each year. Maturation in steel and wood, six months.

**Tasting Notes** Territory, grape variety and technique give this white a greater olfactory complexity, great structure, longevity, character and persistence. The aromas range from dried fruit to balsamic, the taste is dry and decisive, with a tannic finish accompanied by a savory trail.

**Pairing** Suitable for first courses of great structure, white meats with prolonged cooking, fatty fish and aged cheese.

**Acknowledgements** 4 Star Vini Buoni d'Italia 2018

#### Recycling instructions



Please follow your Municipality directions  
Capsule - C/PVC90 - plastic  
Cork - FOR51 - cork  
Bottle - GL70- glass

PLEASE DRINK RESPONSIBLY