

Coste Di Moro Montepulciano Lunaria Biodynamic 2019



Region

The mountainous Abruzzo region is on the east coast of central Italy, which is south of Marche and north of Puglia. The region has two distinct areas with the hillside vineyards having warm continental climate with cooling from the Apennine mountains and then the flatter coastal zone which has a warm Mediterranean climate. Abruzzo is home to the red Montepulciano d'Abruzzo DOC, white Trebbiano d'Abruzzo DOC. Abruzzo mostly produces wines from Montepulciano but also Sangiovese, Pecorino and Passerina as well as more international varietals such as Chardonnay.

Producer

Cantina Orsogna is an award-winning Abruzzo cooperative specialising in native grapes of the region such as Montepulciano d'Abruzzo, Cococciola and Pecorino. Orsogna are committed to the biodynamic principles by which they make their wine and have many certified Demeter biodynamic wines. Under the brand Lunaria, they support the activities of the WWF LIFE Euroturtles project to protect turtles in the Mediterranean. The aim of the project is to improve the conservation status of the loggerhead turtle *Caretta caretta* and the green turtle *Chelonia mydas*.

Tasting Notes

This biodynamic Montepulciano d'Abruzzo is made from carefully selected grapes and left to ferment naturally using wild yeasts before ageing in a combination of oak and stainless steel for at least four months. Deep ruby red in colour with a pronounced nose of black cherries and a toasty note from the oak ageing. The palate is fairly full bodied with concentrated black fruit notes combined with cocoa, cinnamon and vanilla held together by chewy tannins and a long finish filled with fruit and almonds.

Food

Serve with cured meats such as ham and salami or pasta dishes with elaborate sauces.

Technical Information

Country	Italy
Region	Abruzzo
Grape(s)	Montepulciano (100%)
Type	Red
Style	Fruity
Oaked Style	Unoaked
Body Style	Full bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry	
Alcohol Content	14%	
Closure Style	Cork	
Organic/Biodynamic	Biodynamic	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk