

Lunae

Liguria di Levante IGT Ciliegiolo



Ciliegiolo is a red variety named after the Italian for 'cherry' (ciliegia), a fruit which Ciliegiolo wines resemble both in color and aroma.

Vineyards: Grapes are hand harvested from Luni (La Spezia), a 3-ha parcel called 'Vigna Luna'

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

Aging: The wine ages in stainless steel tanks for 6 months.

Grape varieties : 100% Ciliegiolo

Altitude : 150m - 200m ASL

Soil : Sandy

Alcohol : 13.5%

Tasting notes :

Lunae's Ciliegiolo is brilliant ruby red in color, resembling the fruit it takes its name from (Ciliegia is Italian for 'cherry'). Fragrant notes of red fruits, predominantly cherry, spices and Mediterranean bush. Soft and fruity on the palate, elegant and smooth, fresh with naturally low-acidity. Very versatile, Ciliegiolo is a perfect match with cold cuts, pizza, poultry, hearty salads or, when slightly chilled (57-59F), it will accompany seafood dishes beautifully.

Press Notes

Wine Review Online

2019 93 points

Decanter

2020 92 points

James Suckling

2021 90 points

