



“LUNA SELVATICA” COLLI PIACENTINI D.O.C. CABERNET SAUVIGNON

A very structured still red, it is our most concentrated and complex wine. Starting from a classic Bordeaux grape blend, in terms of grape composition and basic idea, we have sought over time to forge a wine with a distinctive personality, as concentrated and powerful as it is elegant and smooth, endowed with depth of character and immediacy of expression, a reflection, in its composure and elegance, of our terroir, of the abundance of sunlight that characterises our summers and of the capacity to accumulate substances and transfer them slowly to the plants that characterises the soil of our hills. The vinification process too, from the duration and conduction of maceration on the skins to the length of ageing in wood and the type of barriques used, is aimed at the same goal: to obtain a Cabernet Sauvignon with an international appeal, but with a profoundly Italian and, above all, Piacenza-based soul.

Grapes 85% Cabernet Sauvignon, 15% Merlot.

The Vineyards Ronco 75%, Morello 25%;
altitude 190-210 metres above sea level;
clayey-loamy soil (ancient red soil), not very fertile;
planting years 1983 25%, 1992 75%;
training system Guyot;
plants per hectare 5,000 75%, 3,300 25%;
bunch thinning 15-30%.

Vinification harvest time end of September for the Merlot
first half of October for the Cabernet Sauvignon;
duration of maceration on the skins 12-13 days;
fermentation temperature 28-30°C;
ageing in new, 1- and 2-year-old barriques
for 12 months;
no clarification or filtration;
bottling 15 months after harvest.

Other news first year of production 1989;
average production 8,000 bottles;
can be drunk almost immediately
or within 18-20 years.

**Luna Selvatica
at the table** with red meat and game dishes
and very mature cheeses.

