



GAIASCHI

· dal 1855 ·

Luna Gialla

This nectar is obtained from a special 35-years-old vineyard of Malvasia Aromatica di Candia. Naturally sweet and full-bodied, thanks to a long over-ripening of the grapes and a special wine-making technique.



Name:	Luna Gialla
Type:	Sweet Wine
Farming system:	Integrated Farming
Grape varieties:	100% Malvasia Aromatica di Candia
Yield:	50 Hl per hectare
Terrain:	calcareous clay
Estates:	La Casella - Ziano P.no
Extent and altitude:	1 hectare – 320 m elevation
Cultivation system:	single curtain
Harvest:	October
Alcohol:	4,5% vol.
Serving temperature :	10 °C
Winemaking:	the last of the over-ripened Malvasia grapes are picked in mid-October. After a soft pressing, the must ferments in steel tanks, and then undergoes a special process that allow us to produce a low-alcohol wine with a rich texture typical of a nectar.
Tasting notes:	the color is golden with a light foam. On the nose immediately recalls the aromas of Malvasia, with layers of honey, tobacco and leather. On the palate is sweet and dense, with a fruity end.
Serving suggestion:	best with creamy desserts.