

# Pinot Grigio Ramoro Lunaria 2022



## 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

Similar to an orange wine, this ramato gets its colour and character from spending 30 days on the Pinot Grigio skins which are naturally pink in colour. Fleshy and textured on the palate with notes of ripe nectarines, clementine, strawberries and cream.

## Food

Perfect with thai inspired fish dishes and pad thai.

### Technical Information

Country	Italy
Region	Abruzzo
Grape(s)	Pinot Grigio (100%)
Type	Rose
Style	Aromatic
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Off dry		
Alcohol Content	13.5%		
Closure Style	Cork		
Organic/Biodynamic	Biodynamic		
Allergens	Milk:		No
	Egg:		No
Vegetarian/Vegan	Vegetarian:		Yes
	Vegan:		Yes



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