

CASCINA GILLI



## Luna di maggio

FREISA D'ASTI

A vineyard selection of the best-quality freisa grapes gives a lightly-effervescent, deep-hued wine that releases rich wild berry fruit with the raspberry notes typical of Freisa. Dry, with a tasty vein of acidity, Luna di Maggio is an impressive wine but always easy to enjoy. It pairs well with all the traditional partners of Freisa. Enjoy at 16-18°C.

PRODUCTION AREA:	Vineyards in Castelnuovo Don Bosco
GRAPE VARIETY:	100% Freisa d'Asti
ALTITUDE AND EXPOSURE:	320 mt a.s.l. / south-west
SYSTEM OF CULTIVATION:	Guyot
SOIL TYPE:	Grey-blue clayey marl

### PRODUCTION CHARACTERISTICS:

Every year we select the best grapes of Freisa from Cornareto Hill and then we bottle it in May, when wine has fully completed its natural cycle. Luna di Maggio is mildly lively, because, before bottling it, we add in the autoclave a small quantity of sweet wine, thus re-starting the fermentation process, which enriches this wine of its typical perlage.

ALCOHOL:	13% vol.
TOTAL ACIDITY:	5,7 gr/lt
BOTTLE SIZE:	750 ml. Bordolese bottle
BOTTLE CAP:	"agglomerate birondellato" cork

### REFERENCES AND PRIZES::

**Vini d'Italia** - Gambero Rosso, 2011 - Two glasses  
**I Vini d'Italia** - Guida dell'Espresso, 2011 - Three bottles  
**I Vini d'Italia** - Guida dell'Espresso, 2010 - Three bottles  
**Vini d'Italia** - Gambero Rosso, 2009 - Two glasses  
**Vini d'Italia** - Gambero Rosso, 2008 - Two glasses  
**Guida dei Vini Italiani** - Luca Maroni, 2008  
**I Vini d'Italia** - Guida dell'Espresso, 2007 - Two bottles  
**Duemilavini** - Associazione Italiana Sommeliers, 2006 - Three grapes

