



LUNA

DENOMINATION

Umbria I.G.T.

FIRST YEAR OF PRODUCTION

2001

NUMBER OF BOTTLES PRODUCED EACH YEAR

10,000

PRODUCTION AREA

Foligno, Montefalco, Bevagna

VARIETALS

85% Grechetto - 15% Chardonnay

MAXIMUM PRODUCTION PERMITTED PER VINESTOCK

2 kg

WINEMAKING

Winemaking at controlled temperature.

REFINEMENT

Brief, in barriques, 3 months in the bottle

CHARACTERISTICS

Straw yellow with light, golden highlights, its fragrant aromas a play of white flowers and ripe fruit. Good breadth and fresh depth to the palate.

AGING

At least 2 - 4 years

SERVING TEMPERATURE

10 - 12 C°

PAIRINGS

Appetizers, first courses, white meats, and prized fish.



CANTINA "TERRE DE' TRINCI"

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