



PESCAJA



Monferrato Bianco SOLO LUNA

VARIETY ORIGIN:

Colline Alfieri. South oriented Vineyard.

VISION:

pleasure, meditation, to be kept at the moment (As Horace stated).

PRODUCTION TECHNIQUE:

skin maceration both with short cap upgrading and immediate pressing. Fermentation and ageing made in wooden casks.

ORGANOLEPTIC SENSATION:

long and full – bodied are the surrounding and persistent sensations: these are the fundamental details of this wine characterised by a strong and penetrating personality. Its colour moves from a hot summer midday to the silence of a quiet evening searching for old sensations.

The emotion is that of a hidden place kissed by a silver moon.