

Raggio di Luna

White wine obtained drying and pressing white grapes (Passito).

A bouquet of enveloping and warm aromas with hints of candied apricot, raisins, nuts. When tasted it is pleasantly sweet, soft and intriguing, the aromas are all rediscovered with a note of almond paste and a minerality that invites the second sip.:

Grapes: Trebbiano di Lugana.

Alcohol by volume: 14,5%.

Vinification and refinement: withering, fermentation in steel and refinement in French oak. barriques for 1 year. Extreme longevity.

Serving temperature: 6° - 7° C

Pairing: Splendid with aged cheeses accompanied by jams and honey; dry pastries, almond pastries, pies and cakes.

