



**Eclissi di Luna** is our newest wine from  
**Cantina Val Di Luna, Piemonte**

Brachetto D.O.C. : a red wine, moderately sweet and aromatic, obtained from the native's grapes, from our estate in Nizza Monferrato

Grape variety: 100% brachetto.

Soil: calcareous-clayey.

Altitude: 250m. above sea level

Exposure: South, East and West.

Vineyard density : Guyot. 5000 vines per hectare.

Harvest: first ten days of September. The grape harvest takes place, always in the morning in order to be able to give the fresh grapes to the Cantina during the same day.

Vinification: after destemming-crushing, the must is left to macerate for 12 hours for the necessary pressing and flotation actions. It is then stored in steel tanks for about two months at a temperature of 0 °C so that they are the typical aromas of the grape are preserved.

Fermentation: the alcoholic fermentation lasts about 15 days, at a temperature of 16°C. It is blocked when the wine reaches 6.5 degrees of alcohol done.

Refinement: after fermentation the product is stabilized and left to rest in the autoclave at 0 °C for about 20 days. Before is ready the wine will still be aged in the bottle for a period of three months.

Colour: quite intense ruby red like a moon eclipse

Bouquet : pleasant with evident aromas of small fresh fruits, ripe cherries and strawberry.

Taste: balanced, between freshness and sweetness, with good structure. Slightly sparkling.

Recommended pairings: fruit desserts, chocolate cake, small dry pastries with a preference for cornmeal pastes, hazelnut cake, excellent base for cocktails and long drinks.

Alcohol: 6.5% vol.

Service temperature: 6-8 °C.