

Producer

Cantina Orsogna

Cantina Orsogna, also known as Olearia Vinicola Orsogna, is a cooperative whose members began converting to organic viticulture as early as 1998. The high vineyards (500 metres above sea level), which are all located in the province of Chieti, offer excellent growing conditions. The proximity to the sea and the microclimate that is strongly influenced by it, as well as the great work of head oenologist Camillo Zulli in the wine cellar, contribute significantly to the high quality of the wines, so that they are virtually showered with awards.

Cantina Orsogna Biologico Demeter Vegan, 2022

Lunaria - Ruminat Primitivo Terre di Chieti IGP

Country of origin Italy

Grapes Primitivo

Serving temperature

16 - 18°C

Allergen notice Alcohol content Contains sulphites

Character

A well balanced, long-lasting wine with the intense bouquet of sour cherry, cassis and blackberry, alongside additional aromas of vanilla and dried fruit. On the palate it is soft and full-bodied, harmonious with pronounced fruit, and crowned by an exquisitely long finish.

Wine type







Lingering wines

Sweeter wines



Foodpairing

