

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, 2024

Lunaria - Bucefalo Primitivo Vino da Uve Appassite

Country of origin Italy

Grapes Primitivo

Serving temperature

16 - 18°C

Allergen notice A Contains sulphites 1

Alcohol content 14.5%

Character

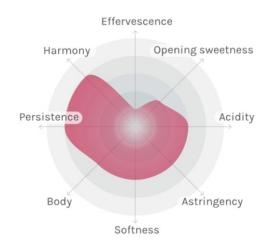
A noble ruby-red colour and all measure of character and class: this rich and harmonious red wine almost melts in the mouth, with complex aromas of ripe wild berries, sour cherry and plum, accompanied by pleasing spicy dimensions of liquorice and vanilla along with fine notes of cocoa and chocolate. The palate is enchanted by velvety tannins an a terrific balance of freshness and full body, not to mention an enduring finish.

Wine type





Balanced wines Lingering wines



Foodpairing

