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Luna dei Feldi Vigneti delle Dolomiti I.G.T.

GRAPES :	Chardonnay, Müller Thurgau and Traminer
PRODUCTION ZONE:	Trentino-Alto Adige
ALTITUDE:	0 – 600 m (0 – 1,970 ft.) above sea level
TYPE OF SOIL:	Of fluvial and glacial origin; medium texture with stones
TRAINING SYSTEM:	Trentino Pergola and Cordon Spur
PLANT DENSITY:	2.000 – 4.000 vines per hectare (810 – 1.620 per acre)
HARVEST PERIOD:	The last ten days of August/the beginning of September for the Müller and Chardonnay; the end of September/beginning of October for the Traminer
ALCOHOL LEVEL:	12,50 % vol.
SERVING TEMPERATURE:	10° - 12° C (50° - 54° F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

TECHNICAL INFORMATION

This wine is one of the few in Santa Margherita's range that stand apart from the varietal philosophy of production that began with the Pinot Grigio and continued with many other typical grapes of the Alto Adige and of the Eastern Veneto. The three varieties that make up this wine are vinified separately using the technique of reduction, thus preserving their aromas. Fermentation is carried at low temperatures in order to enhance the wine's secondary aromas and only the Traminer goes through malolactic fermentation. In January the wines are blended together and prepared for bottling.

TASTING NOTE

Its color is a straw yellow with greenish reflections, and is bright and crystal clear. On the nose one immediately detects its freshness and its fullness. The combination of the three varieties gives the nose a rounded complexity, with gentle perfumes of white flowers and fruit. On the palate one can actually identify the three components: the floral notes of the Chardonnay, the green apples and nettles of the Müller Thurgau and the aromatic qualities of grapefruit and rose that are typical of Traminer. These sensations are all in perfect balance and are sustained by a good framework of alcohol.

SERVING SUGGESTIONS

Ideal with fairly straightforward fish and seafood dishes. It also goes well with white meats and with delicately cooked vegetables.

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