

Lunatico

CATALOGUE



FANTINI





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BEST ITALIAN PRODUCER

2016 | 2017 | 2019 | 2020 | 2021 | 2022 | 2023 | 2024



Lunatico

The harvest season is a time of abundance and celebration for many agricultural communities around the world. It is a period when farmers reap the fruits of their labor, collecting the ripe crops that will sustain them throughout the year. Interestingly, in some cultures, the timing of the harvest is closely linked to the phases of the moon.

For centuries, farmers have observed a connection between lunar phases and the growth of their crops. The moon, with its rhythmic waxing and waning, has been regarded as a natural indicator of optimal times for planting, tending, and harvesting. This belief is based on the understanding that the moon's gravitational pull affects the Earth, including its bodies of water and even the moisture in the soil.

According to traditional wisdom, the lunar cycle consists of four primary phases: the new moon, first quarter, full moon, and last quarter. Each of these phases is associated with specific agricultural activities and is believed to influence the quality and yield of the harvest.

During the new moon phase, when the moon is not visible in the night sky, it is believed to be an ideal time for pruning, grafting, and preparing the soil for planting. It is believed that the moon's energy is concentrated in the roots during this phase, promoting healthy growth and development.



Lunatico

Cerasuolo

D'Abruzzo DOC

Lunatico Cerasuolo D'Abruzzo DOC

Pallet Configuration	95 (19crt x 5 layers)
Capacity	06 x 0,75lt
Price	\$7.25



VARIETY: Montepulciano
d'Abruzzo



COLOR: Rosé



PRODUCTION AREA: Ortona
(CH), Abruzzo



VINEYARDS: The vineyards are situated around the towns of Ortona on the Adriatic coast of the Abruzzo region. Facing south east, vines are planted on a mix of clay and limestone soils and are trained on both Guyot and Pergola systems.



VINIFICATION: : Harvest at the beginning of October. Soft stalk-stripping and crushing. Brief maceration on skins (about 6 hours). Fermentation without skins for 15 days at 12°C in order to obtain ideal color and taste.



SENSORY FEATURES: Bright cherry pink. Intense and persistent, delicate fragrance, very fruity with notes of small red fruits (strawberry). A medium-bodied wine, intense, well-balanced, soft and round, very long in the mouth. Drink young.



BEST SERVED WITH: Perfect with raw shellfish, vegetarian dishes, fresh cheeses, dishes of Asian white meats.

WINEMAKERS: Rino Santeusanio and Francesco De Santis



SERVING TEMPERATURE: 10-12°C

Lunatico

Chardonnay

Terre D'Abruzzo IGT

Lunatico Chardonnay Terre D'Abruzzo IGT

Pallet Configuration	95 (19crt x 5 layers)
Capacity	06 x 0,75lt
Price	\$7.25



VARIETY: Chardonnay



COLOR: White



PRODUCTION AREA: Ortona (CH), Abruzzo



VINEYARDS: The grapes come from the town of Ortona, on the Adriatic coast of the Abruzzo region. Growing on steep slopes and facing west and south west, vines are planted on calcareous clay soils of a medium texture and trained on a pergola system.



VINIFICATION: Delicate stalk-stripping and crushing. Pressing, clarification, fermentation of the clean must for 20 days at 12°C.



SENSORY FEATURES: Bright straw yellow color. Intense, quite persistent, with notes of tropical fruit. A full-bodied wine, well-balanced, intense and persistent.



BEST SERVED WITH: Perfect with mediterranean antipasti and first courses based on eggplant or mushrooms, white meat and seafood.



WINEMAKERS: Rino Santeusanio and Francesco De Santis



SERVING TEMPERATURE: 10-12°C

Lunatico

Pinot Grigio

Terre D'Abruzzo IGT

Lunatico Pinot Grigio Terre D'Abruzzo IGT

Pallet Configuration	95 (19crt x 5 layers)
Capacity	06 x 0,75lt
Price	\$7.55



VARIETY: Pinot Grigio



COLOR: White



PRODUCTION AREA: Sambuca di Sicilia (AG), Sicily



VINEYARDS: The grapes are selected from north facing vineyards in the Agrigento province. The microclimate offers the perfect conditions to ripen the grapes and have a great concentration of aroma well balanced with a crisp acidity.



VINIFICATION: Crushing, destemming, soft pressing and static decantation. The clear must is then fermented at 12-14°C. At the end of the fermentation, the lees are then left to rest for about 3-5 months and then the wine is transferred and sulphited.



SENSORY FEATURES: Straw yellow color with golden highlights. Complex, with peach, grapefruit, lemon-lime flavors; herbal aromas, hints of oak, vanilla and nutmeg. A medium-bodied wine, with a pleasant aftertaste and good balance; finish is long, clean, spicy yet delicate.



BEST SERVED WITH: Rich first courses, white meat and cheese. Excellent with fish soup and roast fish.



WINEMAKERS: Rino Santeusanio and Francesco De Santis



SERVING TEMPERATURE: 10-12°C

Lunatico

Sangiovese Puglia IGT

Lunatico Sangiovese Puglia IGT

Pallet Configuration	95 (19crt x 5 layers)
Capacity	06 x 0,75lt
Price	\$7.35



VARIETY: Sangiovese



COLOR: Red



PRODUCTION AREA: Ortona,
San Salvo. Abruzzo



VINEYARDS: Grapes for the Sangiovese 'Terre di Chieti' are grown in the communes of Ortona and San Salvo on the Adriatic coast of the Abruzzo. The vines are planted with a south eastern aspect on clay-limestone soil and trained using a pergola training system.



VINIFICATION: The grapes are destemmed and crushed before undergoing an initial cold maceration for two days. Maceration and fermentation followed at 20-22°C for 9-11 days. Between 10 and 20% of the wine is aged in oak with the remainder aged in stainless steel.



SENSORY FEATURES: Garnet red. Intense and persistent, fruity with a winy note and wood flavor. A medium-bodied wine, good tannins, balanced and ready to drink.



BEST SERVED WITH: Perfect when paired with charcuterie board, meatball in tomato sauce grilled meat and chops



WINEMAKERS: Rino Santeusanio
and Francesco De Santis



SERVING TEMPERATURE: 16-18°C

Lunatico

Montepulciano

D'Abruzzo DOC

Lunatico Montepulciano D'Abruzzo DOC

Pallet Configuration	95 (19crt x 5 layers)
Capacity	06 x 0,75lt
Price	\$8.20



VARIETY: Montepulciano



COLOR: Red



PRODUCTION AREA: Ortona, San Salvo, Pollutri. Abruzzo



VINEYARDS: The vineyards are situated around the towns of Ortona, San Salvo and Pollutri on the Adriatic coast of the Abruzzo region. Facing south east, vines are planted on a mix of clay and limestone soils and are trained on both Guyot and Pergola systems.



VINIFICATION: Once the grapes arrives at the winery, they are gently crushed and destemmed. The grapes macerates at cold temperature for four days. Fermentation takes place in stainless steel tanks at a temperature of 24-26°C for 8-10 days.



SENSORY FEATURES: Ruby red color with garnet highlights. Intense, persistent and fruity, with a strong aroma of wild berries. A full-bodied wine, well balanced, slightly tannic with a clean aftertaste.



BEST SERVED WITH: Excellent with all the typical courses of Italian traditional cooking. It matches well with Risottos, pasta and pork meat.



WINEMAKERS: Rino Santeusanio and Francesco De Santis



SERVING TEMPERATURE: 16-18°C

Lunatico

Negroamaro

Puglia IGP

Lunatico Negroamaro Puglia IGT

Pallet Configuration	95 (19crt x 5 layers)
Capacity	06 x 0,75lt
Price	\$7.45



VARIETY: Negroamaro 100%



COLOR: Red



PRODUCTION: Salento, Puglia.



VINEYARDS: Our vineyards lie a short distance east of Taranto in the Salento Peninsula on red soil rich in iron oxides lying upon a layer of calcareous rock. The sea breezes of the Ionian Sea allow to achieve delicate flavors in the grapes and fresh and persistent mouth feelings.



VINIFICATION: Destemming and crushing of the grapes; maceration at controlled temperature for 8-10 days with regular pumping overs. Draining off and malolactic fermentation in stainless steel tanks.



SENSORY FEATURES: Ruby red color with purple hues; intense, vinous, spicy and fruity, with notes of black berries (black currants and berries). A medium-bodied wine, velvety, very good balance between freshness and warm feelings, long-lasting and savory aftertaste.



BEST SERVED WITH: For its pleasant structure and intense aromaticity, the Negroamaro pairs ideally with typical Puglian dishes, orecchiette with broccoli rabe and goat cheese.



WINEMAKERS: Danilo Gizzi



SERVING TEMPERATURE: 16-18°C

Lunatico

Primitivo Puglia IGP

Lunatico Primitivo Puglia IGT

Pallet Configuration	95 (19crt x 5 layers)
Capacity	06 x 0,75lt
Price	\$7.15



VARIETY: Primitivo 100%



COLOR: Red



PRODUCTION: Salento, Puglia.



VINEYARDS: The area of Puglia offers the perfect environment for ripening grapes as well as olive trees and wheat fields that coexist with vineyards in this agricultural center. Sandy and clay soils, bright sunshine and crisp sea breezes combine to the early ripening and extend hang time is the result of a our sophisticated Primitivo with aromatics flavours and vibrant acidity.



VINIFICATION: De-stemming and crushing of the grapes, maceration at controlled temperature for 8-10 days with regular pumping overs. Draining off and malo-lactic fermentation in stainless-steel tanks.



SENSORY FEATURES: Intense ruby red color with violet reflections; intense, fruity (red fruits). A full-bodied wine, soft, quite tannic, harmonious. Ready to drink.



BEST SERVED WITH: it goes well with savory cold cuts, red meats cooked in irons, game, smoked cheeses and herbed cheese. It is also well paired with seafood dishes that are particularly savory, such as swordfish with rosemary.



WINEMAKERS: Danilo Gizzi



SERVING TEMPERATURE: 16-18°C

Lunatico

Nero D'Avola
Sicilia DOC

Lunatico Nero D'Avola Sicilia DOC

Pallet Configuration	95 (19crt x 5 layers)
Capacity	06 x 0,75lt
Price	\$6.55



VARIETY: Nero d'Avola



COLOR: Red



PRODUCTION AREA: Sambuca di Sicilia, AG



VINEYARDS: Our Nero D'Avola grows at 350 meters above sea level on a fresh soil, with a fair amount of limestone and clay. This is how we got a leafy Nero d'Avola vine with juicy violet-shaded berries. The Lake Arancio helps the plants to get free access to nutrients and water also during the very drought season and develop a fresh and fruity aroma with a well balance level of acidity.



VINIFICATION: destemming and crushing. The grapes are lightly pressed to avoid green tannins. Maceration at controlled temperature for about 10-12 days at 22/24°C. 3 daily pumpovers, 1 delestage. Soft press, free run and pressed together. FML in Stainless steel tank. Ageing stainless-steel tanks.



SENSORY FEATURES: Ruby red, intense with purplish highlights. Intense aroma with red fruit, balsamic and floral hints. Warm, long-lasting, with wood aftertaste.



BEST SERVED WITH: It matches perfectly with first courses, pasta with ragout, eggplants caponata and medium-aged cheese.



WINEMAKER: Giuseppe Burruano



SERVING TEMPERATURE: 16-18 °C


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