



## “LUNA SELVATICA” COLLI PIACENTINI D.O.C. CABERNET SAUVIGNON

A very structured still red wine, born of classic Bordolese grapes, developed in a unique personal way. This is a concentrated, powerful wine, elegant and smooth, with a composed character that reflects our land and our climate.

The care of the vineyard, the wine making process and the ageing process are all under the same aegis: to obtain a Cabernet Sauvignon with a classic character but a profoundly Italian soul, from Piacenza, above all else.

<b>The Grapes</b>	90% Cabernet Sauvignon, 10% Merlot.
<b>The Vineyards</b>	Ronco 75%, Morello 25%; altitude 190-210 meters above sea level; clay, silt-like soil (ancient red earth), not very fertile; years of planting 1983 25%, 1992 75%; Guyot growing system; plants per hectare 5,000 75%, 3,300 25%; thinning of the bunches 15-30%.
<b>Winemaking</b>	harvest period end of September for Merlot, first half of October for Cabernet Sauvignon; duration of crushing on the skins 12-13 days; fermentation temperature 28-30°C; ageing in new barrels of 1 and 2 years for 12 months; no clarification and filtration; bottling 15 months after the harvest.
<b>Other news</b>	first year of production 1989; average production 8,000 bottles; can be consumed almost immediately or within 18-20 years
<b>Luna Selvatica at the table</b>	with red meat dishes and wild game and very aged cheeses.



CAMPAIGN FINANCED ACCORDING TO EC REG. N. 1234/07

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