



LUNA PIENA
FALANGHINA
LAZIO IGP

PROTECTED GEOGRAPHICAL INDICATION

Straw yellow color, with an aromatic profile characterized by floral notes, intense fruity aromas, and mineral hints due to the soil. The bouquet recalls ripe fruit with tropical hints and good acidity.

PRODUCTION AREA

Lazio

GENERAL INFORMATION

Grapes: Falanghina 100% – Alcohol content: 12%

ORGANOLEPTIC CHARACTERISTICS

Color: straw yellow – Aroma: fruity – Taste: fruity

FOOD PAIRING

Aperitifs, appetizers, and seafood first courses

SERVING TEMPERATURE

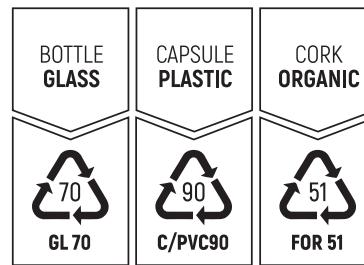
10°-12° C

FORMAT

750 ml

PALLETIZATION

Cartons of 12 bottles, 4 layers of 12 cartons; pallet of 48 cartons



EAN CODE
8056244220218

PRODUCT CODE
CV302

DIFFERENTIATED COLLECTION:
CHECK YOUR LOCAL MUNICIPALITY'S GUIDELINES





LUNA PIENA
CESANESE
LAZIO IGP

PROTECTED GEOGRAPHICAL INDICATION

Lazio grape variety, grown on volcanic soils, has a clear ruby red color with violet reflections. Intense aroma of fresh fruit with floral hints aged in barrique barrels.

PRODUCTION AREA

Lazio

GENERAL INFORMATION

Grapes: Cesanese 100% – Alcohol content: 14%

ORGANOLEPTIC CHARACTERISTICS

Color: ruby red – Aroma: spicy (black pepper, juniper)

Taste: fresh fruit

FOOD PAIRING

It pairs well with red meats

SERVING TEMPERATURE

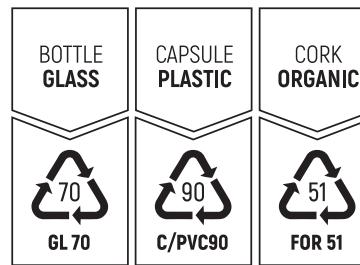
16°-18° C

FORMAT

750 ml

PALLETIZATION

Cartons of 12 bottles; 4 layers of 21 cartons; pallet of 48 cartons



EAN CODE
8056244220348

PRODUCT CODE
CV304

DIFFERENTIATED COLLECTION:
CHECK YOUR LOCAL MUNICIPALITY'S GUIDELINES





LUNA PIENA
PECORINO
LAZIO IGP

PROTECTED GEOGRAPHICAL INDICATION

From the Pecorino grape, a wine is produced with a straw-yellow color and greenish reflections. The aromas are typical of tropical fruit and white flowers, such as broom, acacia, and jasmine. The finish is characterized by good persistence.

PRODUCTION AREA

Lazio

GENERAL INFORMATION

Grapes: Pecorino 100% – Alcohol content: 13%

ORGANOLEPTIC CHARACTERISTICS

Colour: straw yellow – Aroma: tropical fruits – Taste: persistent

FOOD PAIRING

Aperitifs, starters and raw fish

SERVING TEMPERATURE

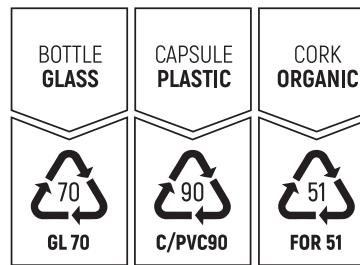
10° – 12° C

FORMAT

750 ml

PALLETIZATION

Cartons of 12 bottles; 4 layers of 12 cartons; pallet of 48 cartons



EAN CODE
8056244220195

PRODUCT CODE
CV300

DIFFERENTIATED COLLECTION:
CHECK YOUR LOCAL MUNICIPALITY'S GUIDELINES





LUNA PIENA PRIMITIVO LAZIO IGP

PROTECTED GEOGRAPHICAL INDICATION

Very deep and elegant ruby red color, with a broad and complex aroma. Fruity notes of plums, cherry jam, and hints of tobacco, with a slight spiciness. This is a full-bodied wine, smooth and rich in noble tannins, with a finish that reveals notes of cocoa, coffee, and vanilla.

PRODUCTION AREA

Lazio

GENERAL INFORMATION

Grapes: Primitivo 100% - Alcohol content: 13%

ORGANOLEPTIC CHARACTERISTICS

Colour: ruby red - Aroma: plum, cherry jam and tobacco notes - Taste: full-bodied and soft

FOOD PAIRING

Meats seasoned with sauces, roasts and mature cheeses

SERVING TEMPERATURE

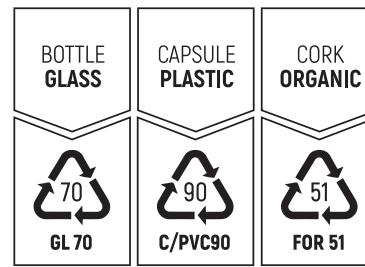
16° C

FORMAT

750 ml

PALLETIZATION

Cartons of 12 bottles; 4 layers of 12 cartons; pallet of 48 cartons



EAN CODE
8056244220256

PRODUCT CODE
CV303

DIFFERENTIATED COLLECTION:
CHECK YOUR LOCAL MUNICIPALITY'S GUIDELINES





LUNA PIENA
CHARDONNAY
LAZIO IGP

PROTECTED GEOGRAPHICAL INDICATION

Wine with a straw-yellow color and greenish reflections. On the nose, it offers pronounced fruit aromas and floral notes. On the palate, it is broad, enveloping, and perfectly balanced.

PRODUCTION AREA

Lazio

GENERAL INFORMATION

Grapes: Chardonnay 100% - Alcohol content: 12,5%

ORGANOLEPTIC CHARACTERISTICS

Color: straw yellow - Aroma: ripe fruit

Taste: dry and balanced

FOOD PAIRING

Lean appetizers, light soups, fish and egg dishes

SERVING TEMPERATURE

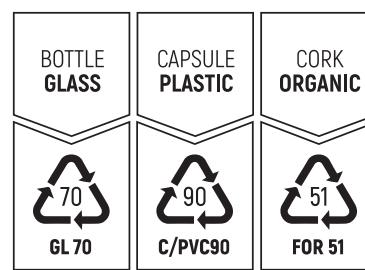
12° C

FORMAT

750 ml

PALLETIZATION

Cartons of 12 bottles; 4 layers of 12 cartons; pallet of 48 cartons



EAN CODE
8056244220201

PRODUCT CODE
CV301

DIFFERENTIATED COLLECTION:
CHECK YOUR LOCAL MUNICIPALITY'S GUIDELINES





LUNA PIENA BIANCO LAZIO IGP

PROTECTED GEOGRAPHICAL INDICATION

Lazio Bianco is a white wine made from a blend of local white grapes, characterized by its freshness and pleasant minerality. On the nose, it reveals elegant hints of peach and apple, with delicate notes of dried fruit.

PRODUCTION AREA

Lazio

GENERAL INFORMATION

Grapes: Moscato and Bellone – Alcohol content: 12%

ORGANOLEPTIC CHARACTERISTICS

Color: yellow – Aroma: peach and apple – Taste: acidic and fresh

FOOD PAIRING

Cooked and raw fish

SERVING TEMPERATURE

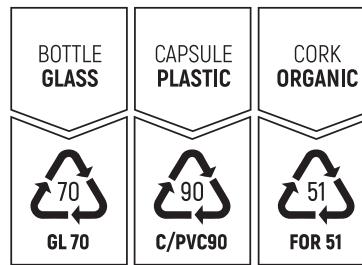
9° – 10° C

FORMAT

750 ml

PALLETIZATION

Cartons of 12 bottles; 4 layers of 12 cartons; pallet of 48 cartons



EAN CODE
8056244220287

PRODUCT CODE
CV305

DIFFERENTIATED COLLECTION:
CHECK YOUR LOCAL MUNICIPALITY'S GUIDELINES





LUNA PIENA ROSSO LAZIO IGP

PROTECTED GEOGRAPHICAL INDICATION

The red blend has a strong personality, noticeable both on an olfactory level and on the palate, with aromas of red fruits and cherry. On the palate, herbal notes can also be detected. This wine tends to have a medium-high acidity and an alcohol content of 12.5%. It is a genuine wine produced from Cesanese and Nero Buono grapes.

PRODUCTION AREA

Lazio

GENERAL INFORMATION

Grapes: Cesanese and Nero Buono – Alcohol content: 12,5%

ORGANOLEPTIC CHARACTERISTICS

Color: red fruits – Aroma: red fruits – Taste: herbaceous notes

FOOD PAIRING

Robust sauces, red meats, game, mature cheeses and cured meats

SERVING TEMPERATURE

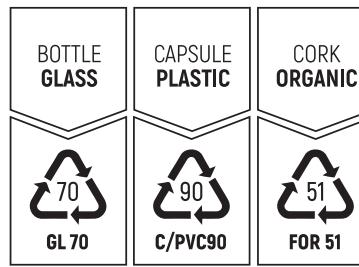
16° C

FORMAT

750 ml

PALLETIZATION

Cartons of 12 bottles; 4 layers of 12 cartons; pallet of 48 cartons



EAN CODE
8056244220294

PRODUCT CODE
CV306

DIFFERENTIATED COLLECTION:
CHECK YOUR LOCAL MUNICIPALITY'S GUIDELINES

