



# MONTELVINI

## *Vintage Collection*

### LUNA STORTA

#### VINO DA CONVERSAZIONE

*Bianco Passito*



Luna Storta is obtained by drying selected Manzoni Bianco grapes from the Montello hill on racks until they reach the right sugar concentration.

#### *The Winemaking Process*

The grapes, once collected, are rested on the trellis, as was the tradition in the past, and checked periodically. Here, due to the effect of dehydration, the grapes reach high sugar concentration, that can reach up to 40%; starting with 100 kilograms of fresh grapes, it is possible to obtain about 60 kilos of dried grapes with a wine yield of about 25-30 liters. The drying period can last until January. After crushing, the fermentation is long and slow due to the high sugar content of the obtained must.

#### *The Wine*

The sweet wine obtained has a strong, deep-golden yellow color. The fragrance ranges from typically exotic notes of pineapple, through dried fruit until reaching honey. On the palate, it is sweet, slightly tannic, robust, full-bodied and pleasantly warm.

It is an excellent dessert wine, and marries beautifully with dry pastry or butter-based cakes, also worth trying with tiramisù and candied fruit-filled pastries. It is also a wine to be appreciated even between meals, a "conversation" wine.

This wine draws on the tradition of sweet wines from the Treviso hills, where vinification was carried out during the waning moon, hence the name "Luna Storta".

|                        |        |
|------------------------|--------|
| ALCOHOL % BY VOL       | 15.00  |
| TOT. AC. TART. AC. g/l | 5.5    |
| SUGAR g/100ml          | 14.4   |
| SO <sup>2</sup> MG/L   | 150    |
| ATM. PRESS.            | /      |
| CONTENTS BOTTLES       | 0,50 L |
| PER CASE               | 6      |