



Sauvignon Blanc

Wine Type	White still wine
Denomination	Trevezie I.G.T.
Grapes	Sauvignon blanc
Alcohol (%VOL)	12% vol
Residual sugar	4 g/liter
Total acidity	5,6 g/liter
Sizes available	750ml
Serve at	8-10° C
Method of Production	Brief cold maceration of the grapes, gentle pressing with 18°C fermentation and brief fining on the lees at 8°C.
Tasting Notes	Lunardi Sauvignon Blanc has a perfume of hawthorn blossom, delicate notes of sage and lively grapefruit on the palate; enticingly fresh, it pairs perfectly with delicately flavoured dishes, fish and white meats.



Pinot Grigio

Wine Type	White still wine
Denomination	delle Venezie D.O.C.
Grapes	Pinot Grigio
Alcohol (%VOL)	12% vol
Residual sugar	3 g/liter
Total acidity	6 g/liter
Sizes available	750ml
Serve at	8-10° C
Method of Production	Gentle pressing with 18°C fermentation and fining on lees at 8° C for three months.
Tasting Notes	Lunardi Pinot Grigio is a fruity, varietal wine with scents of tropical fruit and enticing floral notes. Pleasantly fresh, it matches perfectly with vegetable soups and grilled white meats.



Chardonnay

Wine Type	White still wine
Denomination	Veneto I.G.T.
Grapes	Chardonnay
Alcohol (%VOL)	12% vol
Residual sugar	4 g/liter
Total acidity	6 g/liter
Sizes available	750ml
Serve at	8-10° C
Method of Production	Gentle pressing with 18°C fermentation and fining on lees at 8° C for three months.
Tasting Notes	Lunardi Chardonnay is a fresh, fruity, varietal wine with a perfume of apricot and notes of exotic fruit; well-rounded on the palate, it's ideal with fish based dishes and vegetarian cuisine.



Soave

Wine Type	White still wine
Denomination	Soave D.O.C
Grapes	Garganega, Trebbiano di Soave
Alcohol (%VOL)	12% vol
Residual sugar	4 g/liter
Total acidity	6 g/liter
Sizes available	750ml
Serve at	8-10° C
Method of Production	Brief cold maceration of the grapes, gentle pressing with 18°C fermentation and brief fining on the lees at 8°C.
Tasting Notes	Lunardi Soave is a fruity wine with a delightful perfume of almond blossom; fresh on the palate, ideal with fish based dishes and grilled white meats.



Merlot

Wine Type	Red still wine
Denomination	Veneto I.G.T.
Grapes	Merlot
Alcohol (%VOL)	13% vol
Residual sugar	7 g/liter
Total acidity	5,5 g/liter
Sizes available	750ml
Serve at	16-18° C
Method of Production	After a careful selection of grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged only in steel casks in order to preserve his fruity features.
Tasting Notes	Lunardi Merlot is a fruity varietal wine with a perfume of cherry, delicate notes of violet and hints of eucalyptus on the finish. Rounded, rich and well-structured, it pairs well with pasta dishes, cheeses and soups.



Cabernet Sauvignon

Wine Type	Red still wine
Denomination	Veneto I.G.T.
Grapes	Cabernet Sauvignon
Alcohol (%VOL)	13% vol.
Residual sugar	7 g/liter
Total acidity	5,7 g/liter
Sizes available	750ml
Serve at	16-18° C
Method of Production	After a careful selection of grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged only in steel casks in order to preserve his fruity features.
Tasting Notes	Lunardi Cabernet Sauvignon is a fruity, varietal wine with scents of forest fruits and a slight balsamic note; fresh and well-rounded, the ideal match for red meats, hearty soups and mature cheeses.