

# LUNA DI LUNA®

*The Original*



## Luna Di Luna Merlot Cabernet

Steeped in the rich winemaking tradition of the legendary Tre-Venezie region in northeastern Italy, the vineyards of Luna Di Luna have been producing memorable wines for more than a century and a half. Throughout the years, wine lovers around the world have realized they can depend on Luna Di Luna for consistently outstanding quality, delicious taste and exceptional value.

### Wine Notes

Garnet in color, the rich flavors and seductive aromas unfold while the soft tannins, deep complexity and velvety mouth feel blend together in harmony. This Merlot – Cabernet blend expresses the true qualities of the hilly countryside of Veneto and Friuli renowned for producing superb reds.

### Menu Pairings

The complexity and breadth of this big red makes it well-suited for heartier foods. Enjoy with meat dishes and Italian cuisine.

### Casual Entertaining Idea

#### Grilled Pizza

Shape pre-made pizza dough into individual pizzas, ¼” thick. Heat the grill, oil the grill grates and place the formed crusts on grill. Close the cover and cook until bottom is browned and top bubbles (about 2 minutes). Turn crust over, lightly brush top with olive oil, add sauce, toppings and cheese (keep it light, so the pizza doesn’t get soggy). Close cover and cook 2 – 3 minutes more until cheese bubbles and bottom begins to char. Use tongs to slide cooked pizza off grill and serve with Luna Di Luna Merlot – Cabernet.

### Varietal Mix

60% Merlot  
40% Cabernet Sauvignon

### Area of Production

Tre-Venezie

### Alcohol Content

12.5%

### Residual Sugar

5 g/l

### pH

3.6

### Acidity

5.3 g/l

### Winemaking

After soft pressing we ferment the must in stainless steel tanks, giving the wine 18 days of skin contact to soften the tannins and enhance the varietal complexity.