

# Producer

#### Cantina Orsogna

Cantina Orsogna, also known as Olearia Vinicola Orsogna, is a cooperative whose members began converting to organic viticulture as early as 1998. The high vineyards (500 metres above sea level), which are all located in the province of Chieti, offer excellent growing conditions. The proximity to the sea and the microclimate that is strongly influenced by it, as well as the great work of head oenologist Camillo Zulli in the wine cellar, contribute significantly to the high quality of the wines, so that they are virtually showered with awards.

# Cantina Orsogna Biologico Demeter Vegan, 2023

Lunaria - Ramoro Pinot Grigio Terre di Chieti IGP

Country of origin Italy

Grapes Pinot Grigio

> Serving temperature 10 - 12°C

Allergen notice Contains sulphites Alcohol content 13.5%

## Character

An enchanting and harmonious salmon-pink wine with the fruity aromas of raspberry, strawberry and a touch of peach. Delightfully fresh on the palate with a lean, elegant, very mellow structure and a pleasing, delicate finish.

## Wine type







Light wines

Sweeter wines



### Foodpairing

