

# MOON GODDESS

*It captivates the senses with its aromatic intensity, warm smoothness and fascinating flavor strength. A powerful RED BLEND with great personality.*

*SUN GODDESS WINES are produced with love and passion from sun-kissed vineyards owned by Fantinel family in Friuli Venezia Giulia, where the peculiar microclimate and the precious terroir guarantee premium quality wines.*



*Mary J Blige*

*The name SUN GODDESS evokes powerful childhood memories that I carry with me today. I've always loved the sun, and as a child I always tried to capture the sun's warmth and energy. It was magical to me, and it's with that spirit, that my sister began calling me "Sun Goddess".*

*"Sun Goddess" immediately struck me as the perfect name as it connects my real life, conveys the connection between nature, and the personality of wines I enjoy the most, combined with my style and that of Fantinel.*

Deep red tending to garnet. Its aroma is intense, complex, redolent of wild berries and with a spicy touch. Excellently structured, it fascinates with its round and silky taste with creamy tannins and a delicious finish.



## TECHNICAL NOTES

**Grapes:** Merlot, Cabernet Sauvignon, Cabernet Franc

**Origin:** IGT Venezia Giulia

**Soil:** gravel

**Vineyards' average age:** 25 years

**Training system:** Guyot

**Vines per hectare:** at least 4,500

**Yield per hectare:** 13 tons

**Harvest:** the grapes are picked at the moment of perfect ripeness, normally in late September.

**Vinification:** grapes are partially raisined. This drying method ("appassimento" in Italian) aims at obtaining a more structured, rounded and fruity wine. The grapes slowly macerate at a controlled temperature, then part of the blend ages in oak barrels. The final period in the bottle guarantees a further maturity and balance.

**Appearance:** deep red tending to garnet.

**Nose:** intense, complex, redolent of wild berries, especially blackberries, with a spicy touch.

**Palate:** excellent structure, round and silky taste with creamy tannins and a delicious finish.

**Alcohol:** 14,5% vol.

**Ideal serving temperature:** 18-20°C.

**Pairings:** excellent with red meat and game.