



TASTING NOTES

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.

Sun Goddess

Moon Goddess Red Blend

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|-----------------------|------------------------|
| COUNTRY | ABV |
| Italy | 14.5% |
| REGION | VARIETALS |
| Friuli Venezia Giulia | 60% Merlot |
| | 20% Cabernet Sauvignon |
| APPELLATION | 20% Cabernet Franc |
| Venezia Giulia IGT | |

WINERY

Sun Goddess is produced with love and passion from the sun-kissed vineyards owned by the Fantinel family. Mary J. Blige and Fantinel have partnered to create a stunning lineup of Sun Goddess Wines. This partnership combines beautiful wines from Friuli Venezia Giulia with the powerhouse MJB to bring an amazing brand to life. Mary J. has eight multi-platinum albums, nine Grammy Awards, two Academy Award nominations, and many more accolades. Her love of wine was brought to life when she met Marco Fantinel, and they worked closely together to create these exceptional wines from the Northeast of Italy.

CULTIVATION

The grapes are picked at the moment of perfect ripeness, normally in late September. Vines are trained on Guyot with a yield of 13 tons per hectare and a density of 4,500 vines per hectare.

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.

AGING

Part of the blend ages in oak barrels. The final period in the bottle guarantees a further maturity and balance.