



CELSUS

COLLI DI LUNI denominazione di origine controllata VERMENTINO

Celsus is our Vermentino DOC Colli di Luni superior and is a single-variety vinification. It is obtained only by grapevines grown in Celso area (Fosdinovo, SP), at about 250 metres above sea level. We produce it in limited quantities with selected grapevines carrying out a soft grape skin maceration. Its complex structure sublimates the main features of Vermentino wine: it has bright yellow straw colour, fragrant and fruity aroma, fresh and enveloping flavour balanced with a bitter aftertaste. Celsus is excellent accompanied by fish, white meats and traditional plates of Lunigiana. Its working temperature is 10° and its alcohol content is 14,0%.

Name: Celsus

Denomination: Vermentino DOC Colli di Luni

Grape variety: 100% Vermentino

Vineyard: Celso, Fosdinovo, 250 meters above sea level

Training system: Guyot, 5.000 plants/ha

Soil type: clayey

Harvesting: between the last week of August and the second of

September

Vinification: off the skins with short maceration on the skins and

temperature-controlled fermentation

Ageing: in stainless steel tanks and then in bottle

Service temperature: 10°

