



# Vermentino

## COLLI DI LUNI

### Controlled Designation of Origin

## VERMENTINO

Our Colli di Luni CDO Vermentino is made from grapes from our vineyards sitting on the hill area overlooking the ancient town of Luni, surrounded by the regions around La Spezia and Massa Carrara, in the areas around Castelnuovo Magra, Sarzana and Fosdinovo. It is vinified in white from 100% Vermentino grapes and presents the main characteristics typical of Vermentino - a pale-yellow colour with greenish highlights, a fresh and fruity aromatic strength and an immediate pleasant mouthfeel. We suggest pairing with fish, white meat dishes and Lunigiana traditional ones. To be preferably served at a 10° temperature, Vermentino has a 13.5% alcohol content.

**Name:** Vermentino DOC Colli di Luni

**Grape Variety:** 100% Vermentino grapes

**Vineyard:** La Colombiera, Castelnuovo Magra (La Spezia), 150 metres above sea level/  
Paterno, Sarzana (La Spezia), 100 above sea level

**Training System:** Guyot System - 5,000 trunks/ha

**Soil Type:** clayey

**Harvesting Time:** between the last week of August and the second week of September

**Vinification:** in white with controlled temperature fermentation

**Ageing:** stainless steel tanks

**Serving Temperature:** 10°