



Bright and intense straw yellow color. It is fermented at a low temperature and aged in stainless steel tanks. It exudes intense aromas of white and yellow-fleshed fruits, ripe citrus with floral notes. Characterized by a marked but elegant acidity.

**Designation of origin** Colli di Luni PDO Vermentino

**First vintage** 1984

**Vines per hectar** about 4.800

**Vine cultivation method** Espalier with unilateral cordon Guyot

**Yield of grapes per hectare** Maximum 110 tons

**Yield of wine per grapes** Maximum 70%

**Fermentation temperature** between 12° C and 16° C

**Total acidity** Minimum 4.5 g/L.

**Dry extract** Minimum 15 g/L.

**Alcohol strength** between 12.5 an 13.5 %vol.  
(depending on the vintage)

**Service Temperature** uncork the bottle at a temperature of 10-12 °C

**Cellarability** 5 years

**Wine Pairing** Excellent as aperitif, white meat and fish; It's recommended with Mediterranean dishes as anchovy tarts, spaghetti with clams, stuffed vegetables