



Straw colored with golden highlights. After aging on lees, it is pleasantly complex, with citrus and tropical fruit notes, hints of wild flowers and sweet spice. Powerful yet finely balanced taste with a savory twist.

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

**First vintage** 1997

**Vines per hectar** about 4.700

**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 14° C and 18° C

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

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

**Alcohol strength** between 13 and 14%vol. (depending on the vintage)

**Service Temperature** uncork the bottle at a temperature of 13-16 °C

**Cellarability** 8 years

**Wine Pairing** Excellent with raw fish and shellfish. Recommended with swordfish flavoured with citrus fruits, Calamarata pasta with sardines and bottarga, but also asparagus lasagna and roasted white meat