

# ARGILLE GRIGIE COLLI DI LUNI PDO VERMENTINO



Golden yellow. A wine with a distinctly mineral taste and special balsamic notes reminiscent of our Mediterranean herbs, mainly thyme and rosemary, slowly giving way to ripe fruits. Long lingering finish.

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

**First vintage** 2018

**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 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** 10 years

**Wine Pairing** Excellent with raw fish, fish in the oven and goose liver pate, but also white meat as rabbit Liguria-style.

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