

ARGILLE ROSSE COLLI DI LUNI PDO VERMENTINO



Straw colored with golden highlights. Full-bodied, rounded on the palate, but with great freshness and flavor.

It presents aromas of ripe fleshy fruits such as white peach, intense floral notes and a pleasantly citrus finish that makes the taste unique.

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, risotto but also with white meats

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