

# Cantine Federici La Baia del sole EUTICHIANO –DOC RED WINE RISERVA COLLI DI LUNI



€ 13,00

CL: 75

From Sangiovese, Merlot and Cilieggiolo grapes comes this wine with a romantic ruby red colour, particularly suitable, due to its intense, fruity aroma and dry flavour, to accompany not only meat but also more elaborate fish dishes

**Alcohol content:** 13,5 %

**Tipo:** Still red wine

**Region:** East Liguria

**Area:** Luni, Castelnuovo Magra e Sarzana from 50 to 150 meters above the sea

**Vineyards:** Sangiovese 60% Merlot 20% Cilieggiolo 20%

**Vinification:** Careful grape selection, fermentation - maceration at a controlled temperature of 18/26 °C for about 15-20 days. Malolactic fermentation in stainless steel tanks. Bottle ageing

**Descrizione:** Intense ruby red

**Perfume:** Ripe red berry fruit with hints of spice

**Taste:** Dry, with good alcohol content, soft with substantial balance on well-smoothed tannins.

**Matching:** Particularly suitable for red meat dishes, stewed game, noble poultry, roasts and medium-aged cheeses.

**Service temperature:** 18 °C