

# Cantine Federici La Baia del sole ORO D'ISÈE – VERMENTINO DOC COLLI DI LUNI



€ 17,50

CL: 75

Oro d'Isée stems from our past and connects the name of one of our great-great-grandfathers, who was called 'ISEO', to his habit of picking the best, most 'GOLDEN' bunches of grapes in the vineyard and making a small batch of wine from them, to be kept hidden and drunk only on the most important festive occasions

**Alcohol content:** 13,5 %

**Type:** Still white wine

**Region:** East Liguria

**Area:** La Spezia

**Vineyards:** Vermentino, selection of best grapes

**Vinification:** Careful and meticulous selection of grapes, maceration in a temperature-controlled press for 24 hours, soft pressing under vacuum using only free-run must. Cooling to 10 °C with natural decanting. Fermentation at a controlled temperature of 16- 17 °C for 15 days. Staying for 90 days on fine lees. Maturation in steel.

**Description:** Straw yellow with golden hues

**Perfume:** Intersting floral notes that give way to intense golden apple and aromatic notes

**Taste:** Rich, mature and balanced. Enhances the perception of scents

**Matching:** Ideal as an aperitif, it pairs well with elaborate fish, white meat and vegetable dishes

**Service temperature:** 10 – 12 °C