

Cantine Federici La Baia del sole

SARTICOLA – VERMENTINO COLLI DI LUNI



€ 25,00

CL: 75

A pure Vermentino Colli di Luni obtained from grapes cultivated in the historic vineyard located in the 'Sarticola' locality on the heights of Castelnuovo Magra at about 330 metres above sea level.

Alcohol content: 13,5 %

Type: Still white wine

Region: East Liguria

Area: La Spezia

Vineyards: Vermentino

Vinification. Careful selection of the grapes, maceration in the tank on the skins at a cold temperature for 48 hours, racking and soft pressing using only free-run juice. Cooling to 10 °C with natural decanting. Fermentation at a controlled temperature of 16-17 °C for 15 days. Maturation for 60 to 90 days on fine lees. Maturation in steel until March

Description: Straw yellow with golden hues

Perfume: Beautiful opening of yellow-fleshed fruit (apple, peach, banana), tropical fruits followed by distinct floral hints with a mineral finish

Taste: In mouth, it's dry, warm, with great structure and strong personality, with soft tones and a very long persistence

Matching: Multiple, fish-based dishes, try it with trofie with pesto or grilled shellfish. Also appropriate with white meat

Service temperature: 10 – 12 °C