



FAMIGLIA BOSONI

VITICOLTORI NEI COLLI DI LUNI



LIGURIA • ITALIA



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PORTUS LVNAE: ORIGIN AND INSPIRATION

The name LUNAE was inspired by “LUNA”, an ancient Roman colony. This colony was founded in 177 B.C. on the estuary of the River Magra and was already known as “Portus Lunae” in Etruscan times.

Winemaking traditions hereabouts are rooted in the thousand-year history of this land: Pliny the Elder, in his treatise “Naturalis Historia”, wrote the following about local wine: “Etruriae Luna palma habet ...” (65 A.D.) : “... the wine from Luni is the finest in all Etruria ... “

This thousand year old tradition was the origin and inspiration behind the name we chose for our company, embracing all the principles that have and still guide our work in our vineyards and wine cellar: respect for our roots and research, promotion of the local territory and its wines, attention to the local farming community and environmental protection supported by sustainable work.

Luni stone: Female stele “Treschietto” 3400-2000 B.C.



LVNAE: A FAMILY STORY

The history of Cantine Lunae is the history of the Bosoni family: generations of farmers and wine-growers bonded with the land of Colli di Luni and its produce. Cantine Lunae was founded in 1966 by Paolo Bosoni who, bringing together his family's cultural heritage, began his journey with a single goal: develop top quality winegrowing in the Colli di Luni area.

Paolo and Diego Bosoni.







THE LOCAL TERRITORY AND ITS VINEYARDS

Lunae has 85 hectares of vineyards: 50 hectares are directly owned, 15 are under agricultural rental agreements and a further 20 are cultivated by 150 local suppliers.

Lunae vineyards are located in the province of La Spezia and extend from the plains south of the River Magra up to 250/300 meters above sea level on the terraced hills below the Apuan Alps.

The Apuan Alps provide protection against the cold north winds, while the sea ensures good ventilation and significant temperature excursions. This creates an excellent micro-climate for the quality and characteristics of individual grape varieties.

The soils in turn present very varied compositions: medium-textured and rich in shale in the hilly and foothill areas, clayey silt in the plains. The marble of the Apuan Alps, the olive groves, the Mediterranean scrub and the sea are the distinctive features and bouquets of the landscape around our vineyards.





GRAPE VARIETIES

Our goal is to preserve and rediscover our native vines and help them achieve their maximum expression. Among these, Vermentino is the grape variety we have always studied and grown, well aware of its unique characteristics and links with our local territory.

We have also decided to research and replant other native varieties, such as Albarola, Vermentino Nero, Malvasia, Pollera Nera and Massareta, in the firm conviction of their potential qualities.





SUSTAINABILITY AND SOCIAL AGRICULTURE

Respect for the land and listening to its biorhythms have always been the principles guiding our work in the field. All Lunae vineyards are managed without using herbicides to control weeds, exclusively using natural fertilizers and harvesting manually in small crates.

Since 2019, about 10 hectares of vineyards of the 50 currently owned by the company are managed entirely in keeping with organic winegrowing methods. This project was implemented with the technical support of agronomists Ruggero Mazzilli and Giorgio Baccigalupi

TERRA VIVA LVNAE:

A project for social and economic agriculture in the Colli di Luni community. Terra Viva Lunae was founded as - and continues to be - a constantly developing approach that has a direct impact on the rural community in the Colli di Luni area. About 20 hectares of vineyards are managed by more than 100 small local wine-growers who, with the support of our technical staff, deliver their small-scale output to us, thereby keeping alive the traditions and unique qualities of local wine-growing. This collaboration project has enabled Lunae to create a social network and local area economic fabric that seeks to uphold that moral relationship between people and the environment that is the basis for all agricultural development.





THE CELLAR: this is where the quality of relationships should be sought

...

... Relationships with nature... relationships with people

Wine in the cellar is alive; it grows, transforms and reveals its character; uniqueness is expressed year after year in every harvest. We sustain such uniqueness by accompanying it throughout the maturation process, without ever forcing matters, without interfering with its essence, so that wine remains unique even in the bottle as authentic testimony of our home territory.

Work in the cellar focuses on respect and simplicity. We aim to preserve as far as possible the qualities and characters of the individual vineyards and the different production areas through attentive, respectful winemaking for the most part involving steel tanks at a controlled temperature. In the same way, the ageing period for the various wines in the cellar is carefully calibrated, preferring in particular large wooden barrels in order to retain the freshness, harmony and identity of each individual label.



WINES

VERMENTINO

WHITE WINE

NATIVE GRAPES

ROSÉ

RED WINES

CRUs

PASSITO

VERMENTINO

Hill, valley floor and plains:
three different areas and three different souls
narrating our territory through wine.

Vermentino: undoubtedly the most
representative and best-known grape variety
grown in the Colli di Luni area, interpreted
through three wines from three different areas
with different types of soil and micro-climate
ensuring unique characteristics and qualities.
Different snapshots of the same grape variety.



VERMENTINO

IL VERMENTINO

100% Vermentino

ETICHETTA NERA

denomination:

Colli di Luni d.o.c. Vermentino

GRAPE VARIETY:

Vermentino

TERRITORY:

hills around Luni and Castelnuovo Magra

WINEMAKING:

cold maceration on the skins for about
8 hours fermentation at controlled
temperature in steel, ageing on fine lees
in steel for about 4 months

alcohol: 13% vol

The first vintage produced dates back to 1992 following a significant period of research and experience both in the vineyard and in the cellar. The initial desire was to make a wine that would testify to the huge potential that this grape variety manages to express in our territory. Etichetta Nera is still made today as the culmination of that research.

The vineyard lots that express the best sensorial potential are selected year by year. The grapes are harvested by hand early in the morning and are then taken quickly to the wine cellar for short, cold maceration and subsequent winemaking processes. The result is a wine rich in complexity: the traditional characters of Vermentino are enriched and enhanced in the nose and mouth alike, with hints of Mediterranean scrub and yellow fruit. Structure and fine acidity ensure longevity and interesting evolutions for the wine in the bottle.



IL VERMENTINO

100% Vermentino

ETICHETTA GRIGIA

denomination:
Colli di Luni d.o.c. Vermentino

GRAPE VARIETY:

Vermentino

TERRITORY:

fermentation at controlled
temperature in steel aging on fine
lees in steel for about 3 months

WINEMAKING:

foothill areas in the Luni,
Castelnuovo Magra
and Sarzana districts

alcohol: 12,5% vol

Etichetta Grigia was the first wine made using 100% Vermentino grapes by Paolo Bosoni - by now more than forty years ago. Today, as then, it follows the same path that has become the emblem and icon of our winery. The grapes come from our own vineyards and those of partner farmers located in the foothills. The winemaking process is very simple and respectful and seeks to enhance the classic characteristics of Vermentino from the Colli di Luni area: freshness and elegance, expressed through floral and slightly fruity notes to the nose, sapidity and balance in the mouth.



IL VERMENTINO

Blends

LABIANCA

denomination:

Liguria di Levante i.g.t. White Wine

GRAPE VARIETY:

80% Vermentino, 20% Malvasia

TERRITORY:

Luni plains

WINEMAKING:

fermentation at controlled
temperature in steel ageing on fine
lees in steel for about 4 months

alcohol: 12.5% vol

Labianca is a blend of two traditional grape varieties: Vermentino and Malvasia. The grapes are grown in vineyards in the light, sandy soils of the Luni plains, enclosed between the Ligurian Sea and the Apuan Alps. This terroir and its micro-climate produce a fresh, delicate Vermentino with rich, savoury notes and scents of summer. This particular Vermentino also has a small percentage of Malvasia for a distinctive, soft taste with hints of flowers, ripe fruit and... sea breezes.



NATIVE GRAPES

Our past, our present.

The “Terra Viva Lvnac” project has launched the winery along a path of protection and research to safeguard and promote local grape varieties by replanting them in new plots, with the desire to build an identity based on the uniqueness of local wine-growing; a strong bond between people, nature and local territory. A path that has seen Paolo Bosoni in the forefront over the years, initially with the development and promotion of Vermentino, and thereafter with research and winemaking using old grape varieties that now find expression in these three wines.

A black and white photograph of several grape leaves, showing their intricate vein structure and serrated edges. The leaves are arranged in a cluster, with some in sharp focus and others blurred in the background. The text "NATIVE GRAPES" is overlaid in a gold, serif font across the center of the image.

NATIVE GRAPES

NATIVE GRAPES

CILIEGIOLO

denomination:

Liguria di Levante i.g.t. Ciliegiolo

GRAPE VARIETY:

Ciliegiolo

TERRITORY:

a single vineyard lot in the Luni plains

WINEMAKING:

winemaking: 3 days of maceration on the skins; racking is followed by fermentation and ageing in steel.

alcohol: 12.5% vol

This wine is made from 100% Ciliegiolo grapes. The grapes come from “Vigna Luna”: a vineyard lot of about three hectares set in a unique context in relation to the micro-climate and beauty of the location. The vines in this site, embraced between the Ligurian Sea and the Apuan Alps (distance from the sea: 3 km, distance from the Apuan mountains: 15 km), surround and protect the remains of the ancient city of Luni and its Roman amphitheatre. The loose, sandy soil and the warm, well ventilated climate in the vineyard are natural aspects that, combined with a simple winemaking process in steel and a short period of maceration on the skins in the cellar, culminate in a naturally agreeable and fresh red wine. The wine has a light ruby red colour and the bouquet is characterized by elegant notes of red fruits (especially cherry) and Mediterranean scrub. The mouth is harmonious and succulent, thanks to soft, fruity notes accompanied by an elegant floral vein matched in turn by good acidity.



ROSÉ

MEAROSA

denomination:

Liguria di Levante i.g.t. Rosé

GRAPE VARIETY:

Vermentino Nero

TERRITORY:

Luni district

WINEMAKING:

cold maceration on the skins
for 24 hours, fermentation
at a controlled temperature.

alcohol: 12.5% vol

Our rosé wine is made from 100% native Vermentino Nero grapes. After several years of research dedicated to investigating this grape variety, its characteristics and identity, we found huge potential for using it to make a rosé wine. Vermentino Nero is characterised by elegance, fruit, freshness and delicate tannin; perfect features for making a high quality rosé wine. The attentive winemaking process for these grapes at a controlled temperature, and the relatively short time left on the skins, ensure a delicate pink pomegranate colour, as well as intense and extremely elegant aromas characterized by notes of red fruits such as cherry and wild strawberry and subtle spicy hints. The mouth is full and extremely pleasant, confirming the sensations perceived on the nose, enhanced by pleasant freshness and minerality. Excellent persistence.



RED WINES

Our homeland is renowned for the quality of its white wines... yet even red wines also boast traditional roots. The Bosoni family has produced red wine in the Colli di Luni area for generations. From growing typical Tuscan vines such as Sangiovese and Canaiolo, which in the Colli di Luni area open up new scope for expression, to the rediscovery of a rich variety of native varieties that have today become the main focus of our work projects.



RED WINES

RED WINES

AUXO

denomination:

Colli di Luni d.o.c. rosso

GRAPE VARIETY:

Sangiovese, Canaiolo and Ciliegiolo

TERRITORY:

foothill areas in the Luni,
Castelnuovo Magra
and Sarzana districts

WINEMAKING:

10 days on the skins; racking
is followed by ageing for 10 months
in 20 hl oak barrels.

alcohol: 13% vol

Auxo is a Latin name that identified the growth and vegetative development of plants and also represented one of the four seasons of the year. Auxo is one of our winery's "historic" red wines: its production "career" has been upheld and enhanced in the course of the numerous vintages down the years. The three grape varieties used - Sangiovese, Canaiolo and Ciliegiolo - clearly refer to Tuscan winemaking traditions. The presence of these grape varieties in the Colli di Luni area is the outcome of historical and social influences that the two territories have always shared. Auxo perfectly interprets this coming together: the Ligurian terroir characterised by strong proximity between sea and mountains has welcomed these three Tuscan vines and given them elegance and identity. Low yields in the vineyard and passage in large wooden barrels are expressed through intense aromas of wild fruit and spicy notes, including black pepper and liquorice, while these sensations are enhanced in the mouth by sweet and velvety tannin



RED WINES

NICCOLO' V

denomination:

Colli di Luni d.o.c. rosso

GRAPE VARIETY:

Sangiovese, Merlot and Pollera Nera

TERRITORY:

Colli di Luni and Castelnuovo Magra.

WINEMAKING:

12 days on the skins; racking is followed by ageing for 12 months in 20 hl or 30 hl oak barrels and further ageing in the bottle for 6 months.

alcohol: 13,5% vol

Niccolò V is a red wine made from a careful selection in the vineyard of three traditional grape varieties always grown in the Colli di Luni area. The enormous quality potential of these grapes ensures a wine capable of a significant ageing in wooden barrels and subsequent further refinement in the bottle. The inclusion of the native Pollera Nera grape adds freshness and great character, Sangiovese provides structure, strength and just the right note of tannin, while Merlot gives expression to softness and fruit. The nose is intense and harmonious, with spicy notes of black pepper and cinnamon. The mouth is warm and persistent; the sensations perceived in the bouquet are enhanced by ripe fruit and wild berries, while good minerality ensures a long, dry finish.



CRUs

“Cru” is a French term that over the years has taken on an increasingly complex meaning that is far from easy to translate in the context of various agricultural crops. In general, it identifies particular sub-areas, “micro-territories” within various areas, distinguished by identity and quality characteristics. Taking inspiration from this concept, we have brought three different labels together under this name, produced exclusively from individual vineyards or particular zonal lots of the highest quality, hills historically suited to growing a given grape variety, capable of expressing excellence and uniqueness. Limited editions, some of which are only made in the best vintages, capable of a standing the test of time through ageing in wooden barrels and then in the bottle.

A black and white photograph showing a close-up of a person's hands working in a vineyard. The hands are positioned near a cluster of grapes, with one hand appearing to be pruning or tending to the vine. The background is blurred, showing more of the vineyard structure. The text "CRUs" is overlaid in a gold, serif font on the right side of the image.

CRUs

CRUs

CAVAGINO

denomination:

Colli di Luni d.o.c. Vermentino

GRAPE VARIETY:

Vermentino

TERRITORY:

hills around Luni

WINEMAKING:

cold maceration on the skins for about 12 hours fermentation at controlled temperature in steel for 60% of the total mass, fermentation in barriques for the remaining part of the must.

Ageing on fine lees in steel tanks for about 6 months.

alcohol: 14 % vol.

Cavagino is made using Vermentino grapes from a single vineyard located on the hills around Luni (at about 250 metres above sea level) in one of the most vocational areas thanks to the unique micro-climate and a soil rich in shale with a certain amount of calcareous sandstone. Low yields per hectare and the particular winemaking process involving the use of both steel tanks and barriques, ensure that the grape variety expresses all its potential. The nose is complex and very intense; aromas range from hints of tropical fruit to balsamic notes and woodland resins. The mouth is full and warm. The typical freshness and minerality of Vermentino is retained, ensuring balance and excellent persistence of taste and bouquet.





WELCOME, HOSPITALITY AND ART

CA' LUNAE: Centre for the Promotion and Culture of Wine

Ca' Lvnæ was set up by the Bosoni family to promote the impressive local food and wine heritage. A project dedicated to hospitality and the art of what is good and beautiful; an eighteenth-century rural complex renovated in full respect of the original architecture and raw materials.

Ca' Lvnæ is home to activities and projects of every kind:

Wine Shop: a facility open to the public every day where you can get to know and taste wine and olive oil from the cellar, as well as a selection of local gastronomy products and gourmet specialities from all over Italy. Liqueurs and home-made jams prepared in the venue's own facilities.

The Ca' Lvnæ Museum: an emotional journey into the historic rural world of the Lunigiana area through a collection of objects and artefacts of country lifestyle and culture, vintage photographs and contemporary installations.

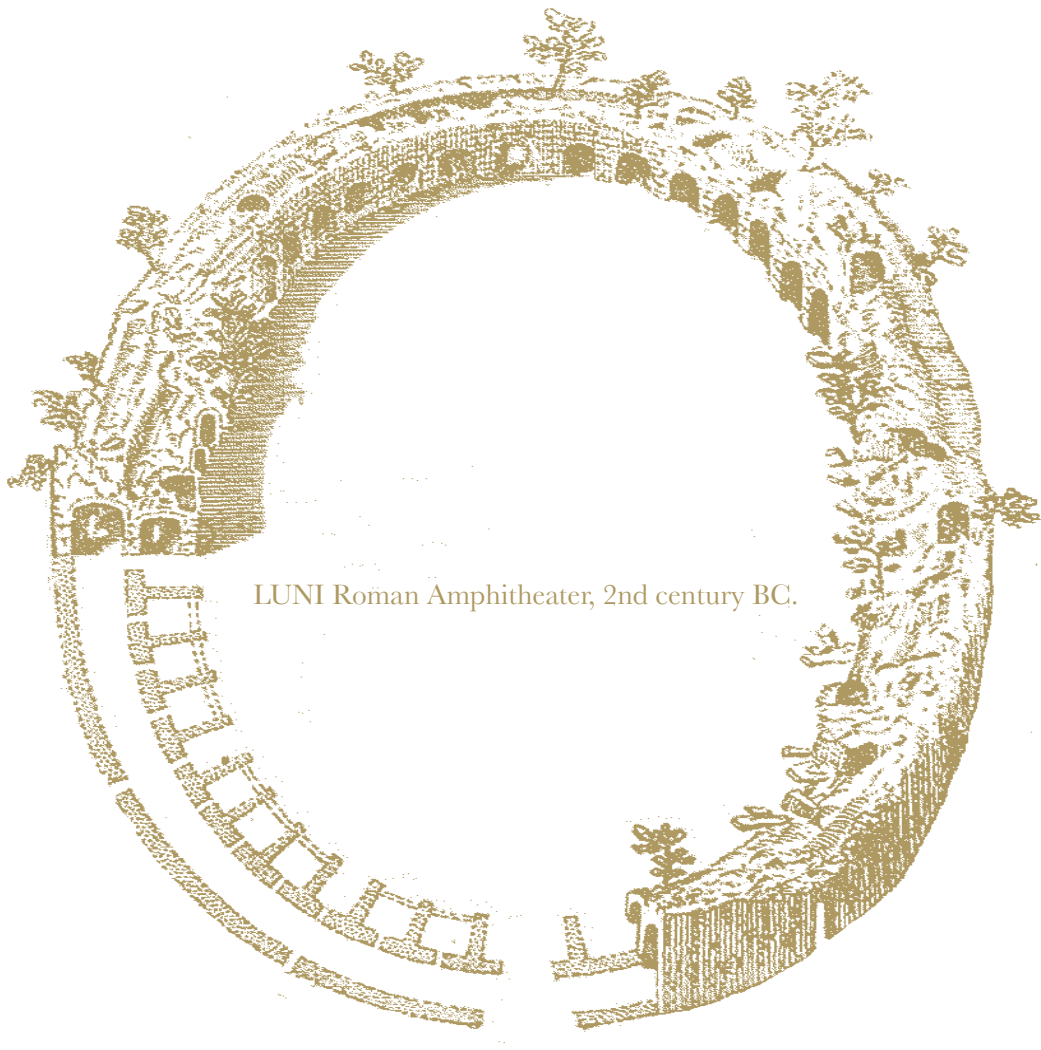
Liquoreria ESSENTIAE: ancient premises where natural craft liqueurs are made by rediscovering ancient recipes (many of which are local) and using only the highest quality raw materials.

Home-made jams and marmalades with seasonal fruit are produced on a daily basis in the kitchens; local area culinary courses are organised inside.

Guided tours, tastings and events: guided tours and food and wine tastings can be organised on booking. The venue is also able to host meetings, events and conferences.



Debora, Iala, Diego, Paolo Bosoni



LUNI Roman Amphitheater, 2nd century BC.



Cellar ~ Offices

via Bozzi, 63 – Luni – La Spezia

ph: (+39) 0187 660187 - 669222

www.cantinelunae.com

info@cantinelunae.com

f. facebook: @lvnaebosoni instagram: @cantinelvnae 📷



**Reception,
sales point and guided tours**

Via Palvotrisia, 2

Castelnuovo Magra – La Spezia

ph: (+39) 0187 693483

www.calunae.it

info@calunae.it

f. facebook: @ca'lunae instagram: @cantinelvnae 📷



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