

Lunae

Colli di Luni Rosso DOC 'Auxo'



Colli di Luni is one of the few DOC appellations that straddles two regions: the easternmost part Liguria (La Spezia) and neighboring coastal Tuscany (Massa Carrara). Everything about the Colli di Luni represents the transition between Liguria and Tuscany - the geography, the grape varieties, the wine styles.

The key red-wine grape here is Tuscany's principal red wine grape Sangiovese, which forms the base (at least 50%) of any Colli di Luni Rosso. 'Auxo' is a Greek word meaning 'to grow, to develop', a verb that moves nature and drives the winemakers' passion.

Vineyards: Grapes are hand harvested from vineyards in Ortonovo and Castelnuovo Magra

Vinification: Maceration on the skins for 10 days followed by racking and fermentation in stainless steel tanks.

Aging: 6 months in large oak barrels.

Grape varieties : 70% Sangiovese, 15% Cannaiole, 15% Ciliegolo

Vineyard age : Vines planted in 1990

Soil : Stony, rich texture

Alcohol : 12.5%

Tasting notes :

A vibrant bouquet with notes of Marasca cherry and red berries. Light and balanced, with a fresh and pleasantly balanced finish. Delicious with pasta and grilled meats!

Press Notes

James Suckling

2018	92 points
2016	91 points

