

Lunae

Etichetta Nera Vermentino Colli di Luni DOC



The Black Label Vermentino is Lunae Bosoni's flagship wine: the traditional characteristics of Vermentino are enhanced by the selection of grapes (mostly from older vines located on the hillsides) and cold maceration (cryomaceration) for 12 hours on the skins prior to pressing, which translates into more complexity.

Vineyards: Guyot. Vine density is approx. 4,000 plants per hectare. Yields by hectare are 70/75 quintals.

Vinification: Hand harvesting takes place usually in mid-September. Cold maceration (cryomaceration) on the skins for 24-48 hours before pressing. Fermentation is then carried out in stainless steel tanks at controlled temperatures.

Aging: Stainless steel until bottling in late January/February. The wine rests for one month on the lees.

Grape varieties : Vermentino

Altitude : 150m ASL

Vineyard age : Vines planted in the 1980s

Soil : Pebbly, lean clay

Alcohol : 13.5%

Tasting notes :

Aromas range from spring flowers to acacia blossom, honey and golden apple. Crisp with a touch of saltiness on the finish. Delicious with seafood and poultry dishes.



Sustainable

Press Notes

Decanter

2023	90 points
2021	93 points

Robert Parker Wine Advocate

2022	90 points
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Wine Spectator

2023, 2022	91 points
2021	92 points
2020	90 points

James Suckling

2020	90 points
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Wine Enthusiast

2020	90 points
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Gambero Rosso

2023, 2022,
2021, 2020,
2019, 2018,
2017, 2016,
2015, 2014,
2013, 2012,
2011, 2010,
2009, 2008

