

Lunae

Vermentino Colli di Luni DOC 'Grey Label'

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. Fermentation is carried out in stainless steel tanks at controlled temperatures. Limited use of sulfites. Aging: Stainless steel until bottling in late January/February. The wine rests for one month on the lees.

Grape varieties Vermentino

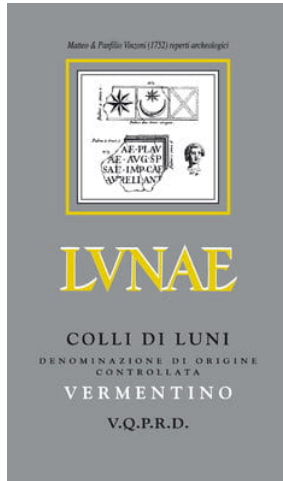
Altitude 100m -150m ASL

Soil Pebbly, rich in texture

Alcohol 13%

Tasting notes

The Vermentino Etichetta Grigia is all about freshness and it is considered by many the best expression of true Ligurian Vermentino. Straw yellow with golden highlights. It opens with fresh and bright fruit, citrus, wild flowers and notes of acacia blossom honey. On the palate it is crisp and elegant with a touch of minerality on the finish. Especially suited for all types of seafood dishes but also on its own as an aperitif it will transport straight to the Riviera!



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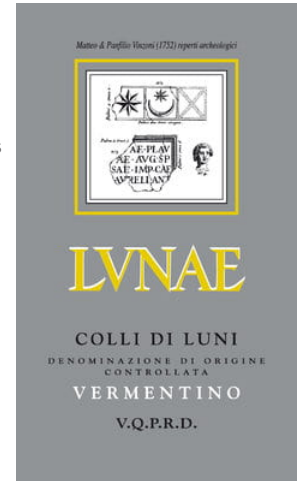
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Banville

Wine Merchants

www.banvillewine.com

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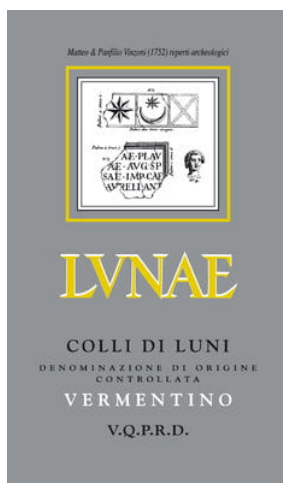
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