

Lunae

Vermentino Colli di Luni DOC 'Black Label'

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.

Grape varieties Vermentino

Altitude 150m ASL

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.

Banville
Wine Merchants

www.banvillewine.com



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