

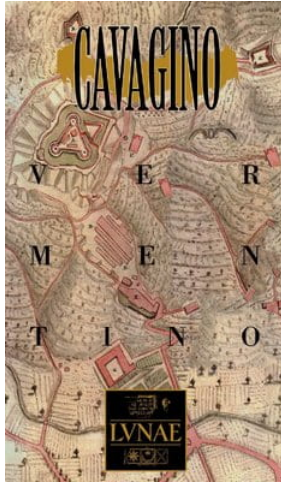
Lunae

## *Cavagino Vermentino Colli di Luni DOC*

Cavagino comes from the vinification of Vermentino grapes from a single vineyard located on the hills of Luni (about 250 meters above sea level), in one of the areas with the greatest potential, thanks to a unique microclimate and a soil rich in fossils, with a good presence of large rocks. Hand harvest takes place in mid-September with a focus on the best bunches.

Vinification: Cold maceration (called cryomaceration) on the skins for 48 hours. Fermentation is carried out in stainless steel tanks for 60% of the must, the other 40% is fermented in barriques.

Aging: The wine rests in stainless steel until bottling in June.



**Grape varieties** Vermentino

**Altitude** 250m ASL

**Soil** Stony, rich in texture

**Alcohol** 14%

### **Tasting notes**

Intense and brilliant straw yellow color. On the nose there are complex notes of ripe apricot, peach and tropical fruit that frame hints of acacia honey, Mediterranean scrub, candied orange and chamomile. Pleasantly complex, rich and balanced in the mouth.

**Banville**

Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

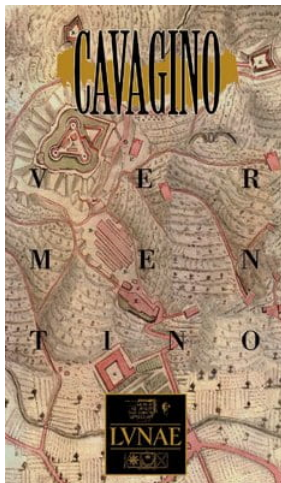
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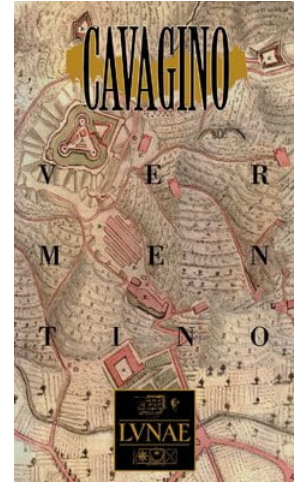
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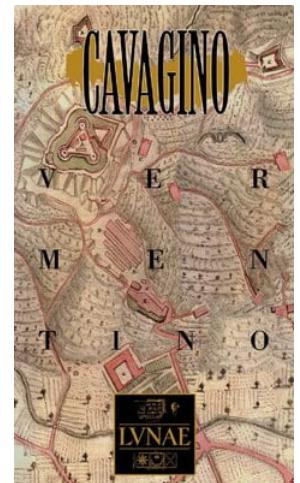
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