



## Etichetta Nera (Black Label)

Colli di Luni D.O.C.

WINE NAME: "Etichetta Nera (Black Label)"

DENOMINATION: Colli di Luni D.O.C. Vermentino

ALCOHOL CONTENT: 13 %

GRAPES: Pure Vermentino

LOCATION OF VINEYARDS: Castelnuovo Magra and Ortonovo (SP)

Cultivation system: Guyot

Production by hectare: 70 hundredweight

Average age of the vines in production: 35 years.

Period and method of the harvest: middle of September; hand-picked in crates.

Type of fermentation tanks: stainless steel.

Vinification technique: maceration on the skins for 48 hours, after racking, fermentation and vinification in steels tanks.

Temperature control system: automatic heating plant.

Method and duration of the ageing: in steel tanks until March/April.

### ORGANOLEPTIC FEATURES

A white wine with great texture and appeal. The colour is an intense straw-yellow with light golden highlights.

An elegant aroma with clear hints of wildflowers, aromatic herbs, spices, ripe fruit, honey.

Tasty, harmonious and persistent on the palate.

A wine of great structure.

### COMBINATIONS

The wine's structure makes it particularly suitable for the most substantial dishes of Ligurian cuisine such as stockfish, stewed tripe, poultry, soups and fish.

SERVING TEMPERATURE: 13/14° C

### SERVING GLASS

Quite large goblets to enhance the aromas.

