



Fior di Luna

Colli di Luni D.O.C.

WINE NAME: "Fior di Luna"

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

ALCOHOL CONTENT: 12.5%

GRAPES: Vermentino, Albarola, Greco.

LOCATION OF VINEYARDS: Castelnuovo Magra, Ortonovo, Sarzana, Beverino (SP)

Type of terrain: stony, rich texture

Cultivation system: Guyot

Planting density: 4,000 plants per hectare

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: white wine fermentation

Temperature control system: automatic heating plant

Method and duration of the ageing: in steel tanks until January/February

ORGANOLEPTIC FEATURES:

Pale straw-yellow in colour with greenish highlights.

The aroma is sophisticated and delicate with citrus fruit and floral hints of hawthorn and elder.

Fresh and tasty with a good character on the palate. The aromatic notes on the nose are marvellously rediscovered in the mouth.

COMBINATIONS:

Excellent as an aperitif. A pleasurable accompaniment to seafood salads, white fish and ratatouille.

SERVING TEMPERATURE: 10° C

SERVING GLASS

Long-stemmed, narrow glasses

