

# Albarola

## *Albarola*

We have started a process of protection and research for the enhancement of local vines, with the intention to build their own identity. The vine Albarola has medium-small cylindrical, winged, compact clusters. The berries are always small to medium, oval, and probably precisely because of this “trodden” characteristic of the grape, in the past it was called “calcatella”.

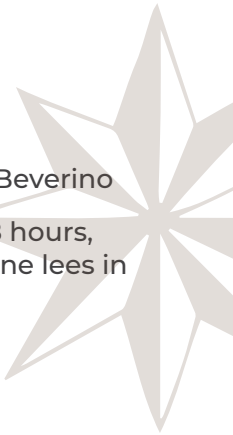
**Denomination:** Colli di Luni D.O.C. Albarola

**Grapes:** Albarola

**Alcohol content:** 13 % vol.

**Territory:** Municipalities of Luni, Castelnuovo Magra, Sarzana, Beverino

**Vinification:** Cold maceration on the skins for approximately 8 hours, fermentation at controlled temperature in steel, aging on the fine lees in steel for about 5 months



## Method of production

This wine comes from the vinification of the indigenous Albarola grape. A grape variety historically used in blends, as it contributed to the harmony of the wine by giving it freshness and pleasantness to drink. It was virtually never vinified as a single varietal due to its particular characteristics. Albarola has a very compact bunch and must be grown in cool environments, on hills with good exposure and ventilation, which lower the humidity. After years of research in the vineyard and in the cellar, aimed at identifying the most suitable lands and vinifications, our pure Albarola is born, with the aim of demonstrating the great qualitative potential of this vine.



## Tasting

Pale yellow with green reflections. Aromatic layered profile that opens with green and tropical notes of pineapple and lime peel, continuing with hints of balsamic herbs and white flowers. On the palate, the acidity is well supported by the roundness produced from a short time on the yeasts. The finish is of medium length and persistence, with sensations of lime zest that enhance the aftertaste.

