



# Cavagino

## Vermentino

Cavagino is one of the first Vermentino crus in the area. It was born from a small vineyard located in the hills of Luni, and representing one of the gems of the company. In fact, since the first harvests took place the character and the great qualities of the fruit of the vineyard, pushed us to undertake a new project: choosing to vinify the grapes of this one vineyard separately with a process that would enhance its complexity.

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

**Grapes:** Vermentino

**Alcohol content:** 14 % vol.

**Territory:** Colli di Luni e Castelnuovo Magra

**Vinification:** Cold maceration on the skins for about 12 hours, fermentation at controlled temperature in steel for 60% of the total mass, fermentation in barriques for the remaining part of the must. Aging on the fine lees in steel tanks for approximately 6 months



## Method of production

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. The low yields per hectare and the particular vinification with the must obtained from soft pressing, then ferments part in wood and part in steel, leading the vine to express itself to its full potential.



## Tasting

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. Acidity and sapidity are in balance with a warm and creamy texture. The long and broad finish recalls notes of ripe yellow fruit and a pleasant sea salty note.



Cantine Lunae: Via Bozzi, 63 – 19034 - Luni, La Spezia