



Vermentino Nero

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Vermentino Nero is a vine originating from the hills of the coastal region of northern Tuscany and the extreme eastern part of Liguria. Lunae was one of the first companies to strongly believe in the potential of this vine, planting a vineyard of about 3 hectares in the early 2000s.

Denomination: Liguria di Levante I.G.T. Vermentino Nero

Grapes: Vermentino Nero

Alcohol content: 13 % vol.

Territory: Municipalities of Luni and Castelnuovo Magra

Vinification: Fermentation in steel tanks, after racking, refining for 6 months in 20hl wooden barrels



Method of Production

The grapes are grown in the foothills where the terroir is characterized by medium-textured soils, and in the area of the Luni plain with predominantly sandy soils. The characteristics of these two different terroirs, combined with the identity of the grape, lead to the expression of a wine of great finesse and balance with a strongly territorial imprint. To best enhance these characteristics, we have chosen a very careful and delicate vinification, the fermentation takes place in steel at a controlled temperature, resting on the skins for 10 days, with a subsequent refinement in large wooden barrels for a brief period.



Tasting

Delicate but complex aromas, floral notes of violet and dog rose as well as fruit are perceived, the wine is fresh with light spicy notes. Bright and dynamic taste with excellent tannic texture with an almond coated finish that gives the wine great personality.



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