



Numero Chiuso

Vermentino

Numero Chiuso sprang from an intuition: to obtain a 100% Vermentino that would “converse with time”. A white wine from the Colli di Luni which could express itself “over a long distance”, beyond the pleasure of consuming it, and be appreciated for the youthfulness of its fruit over time.

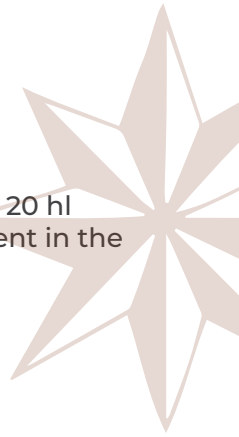
Denomination: Colli di Luni D.O.C. Vermentino

Grapes: Vermentino

Alcohol content: 14 % vol.

Territory: Colli di Luni and Castelnuovo Magra

Vinification: Cold maceration on the skins for about 12 hours, fermentation at controlled temperature in steel tanks, aging in 20 hl oak barrels for about 18 months. After bottling further refinement in the bottle for 18 months



Method of production

An idea born from observing the depths, and the complexities that aging brought in the best vintages of Vermentino, tasted a few years after bottling. Seeking confirmation of this intuition, through experience and work in the vineyard and in the cellar, this “limited number” Vermentino is born. The grapes are selected (cluster by cluster) from only two historic vineyards located in the Colline di Luni and Castelnuovo Magra. Produced only in the best vintages and only in lots of 2600 bottles, this wine rests for 18 months in the equivalent of a 20 hl wooden barrel after careful fermentation in steel.



Tasting

Brilliant straw yellow with golden reflections. Complex bouquet characterized by notes of tropical fruit and fresh summer fruit, such as peach and apricot, notes of vanilla and acacia flowers. The intense, savory character is enlivened by an acidity that enhances the long almond finish.

