



Vermentino

Etichetta Grigia

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Etichetta Grigia was the first wine made from the vinification of Vermentino grapes by Paolo Bosoni, now more than forty years ago. The wine is still made the same way today as it was back then. Over time it has become the emblem and the icon of the cellar.

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

Grapes: Vermentino

Alcohol content: 12,5 % vol.

Territory: Foothills of Luni, Castelnuovo Magra, Sarzana

Vinification: Fermentation at controlled temperature in steel, aging on the fine lees in steel for approximately 3 months



Method of Production

The grapes come from both our own vineyards and from the vineyards of other growers located in the foothills. The simple and respectful vinification, aimed at enhancing the classic characteristics of Vermentino in the Colli di Luni hills produces a freshness and elegance, exemplified by floral and slightly fruity notes in the bouquet, with a sapidity and balance to the taste.



Tasting

Light greenish yellow. Intense bouquet concentrated on citrus notes of lemon peel and lime. Hints of white peach, myrtle leaves and chamomile complete the aroma. Soft and round on the palate, balanced between acidity and a pleasant sapidity. Fruity finish of extraordinary persistence.



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

