



Vermentino

Etichetta Nera

Vermentino

The first vintage dates back to 1992, produced after a long period of research and experience in the vineyard and in the cellar. The initial concept was to produce a wine that could testify to the great potential that this grape variety has managed to express in our territory. Etichetta Nera continues today as a result of this research.

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

Grapes: Vermentino

Alcohol content: 13 % vol.

Territory: Hills of Luni and Castelnuovo Magra

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 4 months



Method of Production

The parcels of vineyard that express the best organoleptic potential each year are carefully selected. The grapes, harvested by hand during the early hours of the morning, are quickly transported to the cellar for a short cold maceration and subsequent vinification. The result is a rich complex wine, with the traditional characteristics of Vermentino enriched and enhanced both on the nose and in mouth.



Tasting

Straw yellow color. The nose opens with hints of ripe fruit with yellow flesh, in particular apricot and peach. The fruit is embellished with notes of acacia flowers and Mediterranean scrub and accompanied by briny and balsamic notes. In the mouth the vertical and vibrant freshness and sapidity balance the large and rounded body, with good alcohol content. The long and persistent finish has notes of almond and recalls the pleasant notes of ripe fruit.



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

