

# IL VERMENTINO

## ETICHETTA NERA

### COLLI DI LUNI D.O.C. VERMENTINO

#### BIANCO



#### NAME OF THE WINE "Etichetta Nera"

#### APPELLATION

Colli di Luni D.O.C.  
Vermentino

#### ALCOHOL CONTENT

13% by volume

#### VARIETAL COMPOSITION

Vermentino 100%

#### VINEYARDS LOCATION

Villages of Castelnuovo Magra  
and Ortonovo (La Spezia)

#### TRAINING TECHNIQUES

guyot

#### YIELD 70 q./ha.

#### AVERAGE AGE OF THE VINES

35 years

#### HARVEST INFORMATION

mid September;  
by hand in 20 kg crates

#### FERMENTATION

in stainless steel vats  
at controller temperature.

#### VINIFICATION

cold maceration during  
48 hours, pneumatic pressing.

#### FERMENTING TEMPERATURE

15/17 °C

#### TEMPERATURE CONTROL

automatic thermal  
conditioning unit

#### MATURATION

in stainless steel tanks  
till March/April



#### TASTING NOTES

A complex and layered wine, with a pale yellow color and golden reflections. Intense yet elegant bouquet with wild flowers hints, aromatic herbs, spices, ripened fruit and honey. Well balanced, persistent at the palate with a mineral/salty finish.

#### FOOD PAIRINGS

The wine structure allows pairings with the most elaborated recipes part of the Ligurian cuisine: stoccafisso (stockfish), trippa in umido (tripe), white meat, vegetable and fish soups.

#### SERVICE TEMPERATURE

13-14 °C