



The very first DOC wine of La Spezia and a witness to the history of viticulture in the region, from its very beginning. The landscape of this area is breathtakingly beautiful. The terrain is terraced and gradually sloping to the sea. In the vineyard the work is hard and strenuous and must be done exclusively by hand. Climatic conditions can be a problem, particularly sea breezes and gusts of wind. The vine is not allowed to grow much in height and more often than not maintenance is done while kneeling. This wine is obtained from a selection of grapes from the vineyards in front of the sea.

Cinque Terre DOC "Tramonti" 2015

GRAPE VARIETIES

Bosco 60%, Albarola, Vermentino

WINEMAKING

Fermented in stainless steel vats at controlled temperatures; Refinement in steel vats.

ANALYTIC DATA

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw yellow with greenish light, pleasant scent typical fine, dry, fruity, pleasant aftertaste of fruit.

GASTRONOMY

It is the best on crustaceans and fish dishes tasty noble.

Serving temperature 10-12 °C

AVAILABLE FORMATS

75 cl



AWARDS

2014 GUIDA
ORO
VERONELLI



2013 GUIDA
ORO
VERONELLI



2013 GAMBERO ROSSO

