



Wine obtained with 100% Vermentino grapes from Masignano (La Spezia), one of the most famous areas for viticulture in our region, after pressing its golden and perfectly wealthy grapes. Fermentation takes place over a period of approximately six months, after which the cuvée so obtained is ready for bottling and put on the market, in late Summer. As far as we are concerned, this wine represents the best marriage nothing spared to quality.

Vermentino Colli di Luni DOC "Vigna del Prefetto" 2014

GRAPE VARIETIES

Vermentino 95%, Rossese di Arcola 5%

WINEMAKING

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

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Light straw-yellow.

Intensely aromatic and characteristic with a slight touch of almond and vanilla.

GASTRONOMY

Great with all grilled fish, shell fish and white meat.

Serving temperature 10-12 °C

AVAILABLE FORMATS

75 cl



AWARDS

