



Albarola

Colli di Luni D.O.C.

WINE NAME: "Albarola"

DENOMINATION: Colli di Luni D.O.C. Albarola

ALCOHOL CONTENT: 13%

GRAPES: Albarola

LOCATION OF VINEYARDS: Castelnuovo Magra and Ortonovo (SP).

Type of soil: stony, rich texture.

Cultivation system: Guyot.

Planting density: 4,000 plants per hectare.

Production by hectare: 80 hundredweight

Average age of the vines in production: 20 years ago.

Period and method of the harvest: first half of September; manual harvest.

Type of fermentation tanks: stainless steel.

Vinification technique: cold maceration on the skins for around 12 hours, after racking, fermentation and ageing in steel casks.

Temperature control system: automatic heating plant

Method and duration of the ageing: in steel tanks until March/April.

ORGANOLEPTIC FEATURES

The colour is straw-yellow.

The aroma is an intense blend: there are hints of wildflowers, Mediterranean shrub and citrus fruits.

The taste is full and very fresh, recalling the sensations on the nose.

Its outstanding taste rewards us with infinite persistence.

COMBINATIONS

Particularly suitable with seafood dishes.

Excellent with fried fish and crudités.

SERVING TEMPERATURE: 12/14 °C

SERVING GLASS

Large stemmed glasses to enhance the aromas.

