



Nektar

Vermentino

Produced in small quantities, Nektar comes from Vermentino grapes grown on slopes sheltered by the mountains and close to the sea. The bunches, carefully chosen and hand-picked, are subsequently dried in ventilated environments, giving way to an harmonious and elegant wine with an intense golden yellow color. A passito that represents our wines, the name itself celebrates the Nektar: the mythical drink of the gods, which Ganymede poured, and Hebe served to the gods of Olympus.

Denomination: Liguria di Levante I.G.T. Passito

Grapes: Vermentino

Alcohol content: 14 % vol.

Territory: Municipalities of Luni and Castelnuovo Magra

Vinification: Temperature-controlled fermentation in steel tanks, aging in 20hl oak barrels for 18 months. After bottling, further refinement in the bottle for 18 months



Method of production

Nektar expresses a true purity from a careful selection of Vermentino grapes. The grapes are carefully selected and hand picked into 15 kg crates from the vineyards that best express the top quality each year. The bunches are left to dry naturally for a few months and then sent for careful and respectful vinification. Approximately 60% of the must ferments and refines in steel tanks, with the rest in barriques. After a year of bottle aging, Nektar reveals itself through an intense golden yellow color, with floral and tropical fruit aromas, hints of sweet spices and honey, aromatic herbs and hawthorn.



Tasting

Golden yellow with slight amber reflections. On the nose the hints of apricot and dried fruit are well defined, with candied orange and agave syrup. In the mouth the drink is luscious, soft and pleasantly sweet. The acidity together with the sapidity make the wine balanced and agile. Persistent finish.



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