



Etichetta Grigia (Grey Label)

Colli di Luni D.O.C.

WINE NAME: "Etichetta Grigia (Grey Label)"

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

ALCOHOL CONTENT: 12.5%

GRAPES: Pure Vermentino

LOCATION OF VINEYARDS: Castelnuovo Magra and Ortonovo (SP)

Type of soil: stony, rich texture

Cultivation system: Guyot

Planting density: 4,000 plants per hectare

Average age of the vines in production: 35 years

Period and method of the harvest: middle of September;
hand-picked in crates

Type of fermentation tanks: Stainless steel

Vinification technique: white wine fermentation

Temperature control system: automatic heating plant

Method and duration of the ageing: in steel tanks until
January/February.

ORGANOLEPTIC FEATURES

Straw-yellow colour with youthful greenish highlights.

Intense, persistent, sophisticated aroma of great elegance,
with hints of hawthorn, grapefruit, rennet apple, white peach
and a pleasing undertone of acacia honey.

Fresh and properly balanced on the palate, it rewards us with
interesting developments of taste.

COMBINATIONS

The wine's structure makes it particularly suitable for the
dishes of traditional Ligurian cuisine, such as "testarolo"
pancakes with mushrooms, Ligurian-style stuffed pasta,
anchovy and squid pies.

It also goes well with white meats and vegetables.

SERVING TEMPERATURE: 10° C

SERVING GLASS

Wide-brimmed glass to enhance the quality of the aromas.

