



# TENUTA LA GHIAIA



## Vermentino DOC Colli di Luni White wine

**GRAPES:** Vermentino 100%

**PRODUCTION:** 20.000 bottles

**ALCOHOL CONTENT:** 12 %

**VINEYARDS LOCATION:** Sarzana (SP) - Italy

**TYPE OF SOIL:** stony, rich texture

**CULTIVATION SYSTEM:** Guyot

**PLANTING DENSITY:** 6250 plants per hectare

**VINEYARD AGE:** 20 years

**PERIOD AND METHOD OF HARVEST:** middle of  
September, hand harvested

### **PRODUCTION METHOD:**

Hand harvested in small boxes maximum weight 15 Kg. The grapes are pressed directly without crushing and destemming, and the resulting juice ferments in stainless steel tanks for about two weeks at 16°C.

The wine stays about five months in stainless steel tanks with weekly stirrings to move fine lees and it is then filtrated before bottling.

### **ORGANOLEPTIC FEATURES:**

Straw-yellow colour with youthful greenish highlights. Intense, persistent aromas of great elegance, with hints of hawthorn, bergamot, grapefruit, rennet apple and white peach.

Fresh and properly balanced at the palate.