



TENUTA LA GHIAIA



Atys

Vermentino DOC Colli di Luni White wine

GRAPES: Vermentino 100%

PRODUCTION: 8000 bottles

ALCOHOL CONTENT: 12 %

VINEYARDS LOCATION: Sarzana (SP) - Italy

TYPE OF SOIL: stony, rich texture

CULTIVATION SYSTEM: Guyot

PLANTING DENSITY: 4,000 plants per hectare

VINEYARD AGE 60 years

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

PRODUCTION METHOD:

Hand harvested in small boxes, maximum weight 15 Kg.

The grapes are de-stemmed, crushed and before the pressing, the grapes have a short cold maceration.

Then, Atys ferments, with wild yeasts, in stainless steel tanks for about two weeks at 16°C.

After the alcoholic fermentation, the wine ages in concrete tank for 8 months. The egg shape of this tank allows a constant circulation stream of the wine inside, ideal for “sur lie” practice.

No filtration and fining before bottling.

Finally aged in bottle for at least 4 months