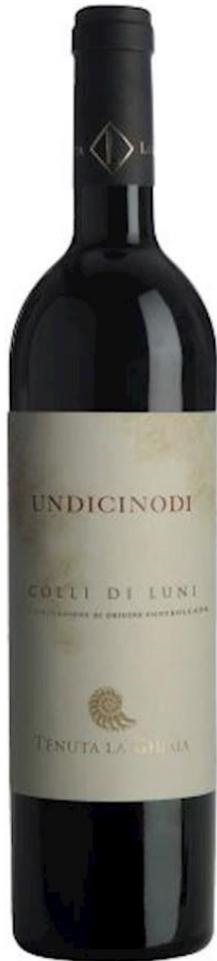




TENUTA LA GHIAIA



Undicinodi

Rosso DOC Colli di Luni
Red wine

GRAPES: Vermentino nero, Massaretta, Pollera, Sangiovese,

PRODUCTION: 6.000 bottles

ALCOHOL CONTENT: 14 %

LOCATION OF VINEYARDS: Sarzana (SP) - Italy

TYPE OF SOIL: stony, rich texture

CULTIVATION SYSTEM: Guyot

PLANTING DENSITY: 4000 plants per hectare

AGE OF THE VINES IN PRODUCTION: 60 years

PERIOD AND METHOD OF THE HARVEST: middle of
September – early October, hand harvest

PRODUCTION METHOD:

Hand harvest in small boxes maximum weight 15 Kg.

The grapes are de-stemmed and ferment with wild yeasts in steel tanks at controlled temperature of 26°C C for two weeks.
12 months maturation in steel tanks and concrete tank before bottling.

The wine is not filtrated.