

CANTINE LUNAE

Vermentino Black Label

www.cantinelunae.it



VARIETALS	100% Vermentino
VINTAGE	2023
REGION	Colli di Luni, Liguria, Italy
TECHNICAL DATA	Alcohol 13%
APPEARANCE	Straw yellow color.
NOSE	The nose opens with hints of ripe fruit with yellow flesh, particularly apricot and peach.
PALATE	The fruit is embellished with notes of acacia flowers and Mediterranean scrub and accompanied by briny and balsamic notes. In the mouth the vertical and vibrant freshness and sapidity balance the large and rounded body, with good alcohol content. The long and persistent finish has notes of almond and pleasant of ripe fruit.
AGEING	Cold maceration on the skins for 8 hours, fermentation and aging in steel for about 4 months.
PAIRING	Particularly suitable for the dishes of Ligurian cuisine such as stockfish, stewed tripe, poultry, soups and fish.
RATINGS	3 Glasses GAMBERO ROSSO 4.0 VIVINO
ORDER CODE	IT0280