



# La Baia del Sole

CANTINE FEDERICI

## FORLINO

*Liguria di Levante Rosso IGT*

### GRAPE VARIETY:

Sangiovese 40 % Merlot 30 % Syrah 30 %

### PRODUCTION AREA:

La Spezia (in the plain overlooking the sea)

**GROUND TYPE:** Sandy with clay fragments, pebbles of small and large dimension.

### TRAINING SYSTEM AND DENSITY OF THE PLANTATION:

4000 vines for hectare in Guyot

**PRODUCTION FOR HECTARE:** 95 q

**AGE OF PLANTS:** 20 years

**HARVEST:** Middle of September with manual collection in 20 kg cases

**WINEMAKING:** Careful selection of grapes, fermentation and maceration at a controlled temperature of 18/26 ° C for about 10 – 12 days. Malolactic fermentation in stainless steel baths. Aged in bottles.

### TASTING NOTES

**COLOUR:** Intense ruby red.

**ALCOHOL CONTENT:** 13 %

**AROMA:** Mature fruit and red berries with hints of spices.

**TASTE:** Soft, full and dry.

**FOOD COMBINATION:** Meat starters, grilled vegetables, homemade pasta with wild game, barbeque meats, wild game, chicken and cheese.

**SERVING TEMPERATURE:** 18 °C



**Az. Agricola FEDERICI – La Baia del Sole**

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