



La Baia del Sole

CANTINE FEDERICI

MURI GRANCI

Liguria di Levante Bianco IGT

GRAPE VARIETY:

Vermentino 85% Albarola 15%

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 the grape, soft pressing with the use of only the flowered juice. Cooling at 10–12 °C and natural sedimentation. Fermentation at a controlled temperature of 16-17° C for 15 days. Resting for 30 days with the noble less. Refining in stainless steel tank until February.

TASTING NOTES

COLOUR: Pale yellow

ALCOHOL CONTENT: 12,5 %

AROMA: Intense floral fruit with hints of citron fruits

TASTE: A warm dry fresh savory taste

FOOD COMBINATION: From the starter to the end of the meal, there are many possible food combinations, fish risotto, salted sea bass, sushi and fried fish. White meat and vegetables just to name a few.

SERVING TEMPERATURE: 10 °C



Az. Agricola FEDERICI – La Baia del Sole

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