



La Baia del Sole

CANTINE FEDERICI

ORO D'ISE'E

Colli Di Luni Vermentino Doc

GRAPE VARIETY: Vermentino 100% with a selection of the best grapes

PRODUCTION AREA:

Luni and Castelnuovo Magra from 100 to 200 meters of altitude.

GROUND TYPE: Stony - clay, rich in skeleton.

TRAINING SYSTEM AND DENSITY OF THE PLANTATION:

4000 vines forr hectare in Guyot

PRODUCTION FOR HECTARE: 85 q

AGE OF PLANTS: 25 years

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

WINEMAKING: Careful selection of the grape, maceration of the grape skins at a controlled temperature for 24 hours, 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 60 days with the noble less. Refining in stainless steel tank until February.

TASTING NOTES

COLOUR: Pale yellow with gold reflections

ALCOHOL CONTENT: 13,50 %

AROMA: Full floral notes that leave space for an intense aroma of golden apples.

TASTE: A well, balanced rich mature flavor. It underlines the sensational aroma.

FOOD COMBINATION: Ideal with an aperitif, it goes very well together with an elaborated fish dish or with meat and vegetables.

SERVING TEMPERATURE: 12 °C



Az. Agricola FEDERICI – La Baia del Sole

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