



# La Baia del Sole

CANTINE FEDERICI

## PRIMA BREZZA

*Liguria di Levante Rosato IGT*

**VITIGNO:** Vermentino Nero

**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:** Red pomegranate intense and alive

**ALCOHOL CONTENT:** 13 %

**AROMA:** The aroma is delicate and very elegant, with notes of red fruits such as cherry and delicious berries with thin spicy references.

**TASTE:** The taste is soft and comfortable; the sensations perceived by the nose are confirmed. Rich in freshness and minerality. Good persistence

**FOOD COMBINATION:** Characterized by great versatility, it is very good with white meat, baked and damp fish. Traditional Ligurian dishes

**SERVING TEMPERATURE:** 12 °C



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

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