



La Baia del Sole

CANTINE FEDERICI

RAGGIO DI SOLE

White

GRAPE VARIETY:

Vermentino, Trebbiano, Albarola, Malvasia and small quantities of other varieties

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: 18 years

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

WINEMAKING: Careful selection of grapes, pressed in a soft press 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 15-30 days with the noble less. Refining in stainless steel tank.

TASTING NOTES

A wine with a beautiful straw yellow color with green-gold reflections, with delicate and intense aromas and a dry and harmonious flavor. Ideal for everyday meals

ALCOHOL CONTENT: 12 %

SERVING TEMPERATURE: 10 °C



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