



La Baia del Sole

CANTINE FEDERICI

VIGEO

Red

GRAPE VARIETY:

Sangiovese, Merlot, Syrah 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 the grapes, fermentation - maceration at a controlled temperature of 18/26 ° C for about 10-12 days. Malo-lactic fermentation in stainless steel tanks.

Aging in the bottle

TASTING NOTES

A wine with a romantic ruby red color, with a good body, with delicate fruity aromas, very appreciated for its taste finesse that makes it a pleasant drink wine. Ideal for everyday meals

ALCOHOL CONTENT: 12 %

SERVING TEMPERATURE: 16 - 18 °C



Az. Agricola FEDERICI – La Baia del Sole

Via Forlino, 3 • 19034 Luni (SP) Italia
info@cantinefederici.com • www.cantinefederici.com

Facebook: Cantine Federici La Baia del Sole

Tel. 0187/661821 – Fax.0187698598