

CANTINE LUNAE

Labianca Liguria di Levante IGT

www.cantinelunae.it



VARIETALS	80% Vermentino, 20% Malvasia
VINTAGE	2021
REGION	Liguria di Levante, Liguria, Italy
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	Greenish yellow.
NOSE	Strong tropical notes of passion fruit and mango emerge on the nose, accompanied by peppermint and white pepper, with hints of sage and Mediterranean scrub, with a touch of brine (oyster).
PALATE	Soft and enveloping in the mouth, well balanced by freshness and flavor that lengthens towards a fruity finish with good persistence.
AGEING	Fermentation at controlled temperature in steel, aging on the fine lees in steel for approximately 4 months.
PAIRING	Fish-based main dishes, vegetarian dishes, sushi or sashimi and mixed fried fish.
ORDER CODE	IT382