

CANTINE LUNAE

Vermentino Grey Label

www.cantinelunae.it



VARIETALS	100% Vermentino
VINTAGE	2022
REGION	Colli di Luni, Liguria, Italy
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	Light greenish yellow.
NOSE	Intense bouquet concentrated on citrus notes of lemon peel and lime. Hints of white peach, myrtle leaves and chamomile complete the aromatic profile.
PALATE	Soft and round on the palate, balanced between acidity and a pleasant sapidity. Fruity finish of extraordinary persistence.
AGEING	Fermentation at controlled temperature in steel, aging on the fine lees in steel for approximately 3 months.
PAIRING	Particularly suitable for the dishes of traditional Ligurian cuisine, such as “testarolo” pancakes with mushrooms, Ligurian-style stuffed pasta, anchovy and squid pies. It also goes well with white meat and vegetables.
RATINGS	90pts WINE ENTHUSIAST 3.9 vivino
ORDER CODE	IT282

Sustainable and on organic conversion.