



# CANTINE LUNAE

## Vermentino Grey Label

### Colli di Luni Bianco DOC

[www.cantinelunae.it](http://www.cantinelunae.it)

|                |                                                                                                                                                                                                                                         |
|----------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| VARIETALS      | 100% Vermentino                                                                                                                                                                                                                         |
| VINTAGE        | 2024                                                                                                                                                                                                                                    |
| REGION         | Colli di Luni, Liguria, Italy                                                                                                                                                                                                           |
| TECHNICAL DATA | Alcohol 12.5%                                                                                                                                                                                                                           |
| APPEARANCE     | Pale, light greenish-yellow.                                                                                                                                                                                                            |
| NOSE           | An intense bouquet dominated by fresh citrus, accompanied by white peach, wild myrtle leaves, and chamomile flowers.                                                                                                                    |
| PALATE         | Soft and medium-bodied with crisp texture, in a beautiful balance between refreshing acidity and a distinctly briny, coastal and marine-like sapidity.                                                                                  |
| AGEING         | Fermentation at controlled temperature in steel, aging on the fine lees in steel for approximately 3 months.                                                                                                                            |
| PAIRING        | Particularly suitable with Ligurian cuisine, such as pancakes with mushrooms, Ligurian-style stuffed pasta, anchovy and squid pies.                                                                                                     |
| RATINGS        | 93pts <b>JAMESSUCKLING.COM</b>  3.8 <br>92pts <b>falstaff</b> |
| ORDER CODE     | IT0282                                                                                                                                                                                                                                  |