

Lunae

Vermentino Etichetta Nera

THE FACTS

COUNTRY: Italy

REGION: Liguria

APPELLATION: Colli di Luni

CEPAGE: 100% Vermentino

WINEMAKING: Cold maceration (cryomaceration) on the skins for 24-48 hours before pressing. Fermentation is then carried out in stainless steel tanks at controlled temperatures. 13.5% ABV

AGING: Stainless steel, 1 month on lees

THE STORY

LVNAE is named after the ancient "Portus Lunae" (the Port of the moon), one of the most important cities and ports of the ancient Roman Empire. It was established in 1966 by Paolo Bosoni, who transformed the winery by combining farming wisdom and business acumen. He is now joined by his children Debora and Diego. Lunae currently represents the largest winery in Liguria with an annual total production of approx. 780,000 bottles and a total of 85Ha. 50Ha are family-owned vineyards in the hills of Luni and Castelnuovo Magra and, in part, on the plain surrounding the ruins of the ancient city of Luni.

THE ADJECTIVES

AROMAS / FLAVORS: Orchard fruit, florals, salinity

THE SELLING POINTS

AWARDS: 90pts Decanter

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Delicious with seafood and poultry dishes

