"Ampelos" - Vermentino Colli di Luni D.o.c.

The youngest DOC of the region, wine from the hills of Luni, ancient Roman district, at the back of La Spezia. Obtained with a soft-pressing technique and fermented with temperature under strict control. It has a distinct aroma. It is introduced into the market after being refined in glass bottles.

CLASSIFICATION: Colli di Luni Vermentino DOC
GRAPES: Vermentino
COLOUR & BOUQUET: Light straw-yellow. Intensely aromatic, dry and fruity.
MEAL SUGGESTIONS: Great with antipasto, white meats and fish
ALC/VOL: Alcol 12,5 % vol.

Name: Ampelos
First year of production: 1992
Production area: Riccò del Golfo e Sarzana
Exposure vineyard: South
Altimetry: 60/200 Meters above sea level
Density of the system: 4000 plants / ha
Harvest period: Mid September
Aging Material: Steel
Period of bottling: March
Service Temperature: 10-12°

Classification:
Average number of bottles: 50.000
Grapes: Vermentino
Yeld per hectare: 60
Pruning system: Cordone speronato
Age of the vineyard: 30
Material fermentation tanks: Steel tank with controlled temperature
Vinification:
12 hours of maceration under dry ice, soft pressing, racking and starting fermentation with selected yeasts. Long on the yeasts
Aging capacity: Good
Package: 375ml - 750ml