



La Baia del Sole

CANTINE FEDERICI

EUTICHIANO

Colli Di Luni Rosso Doc ROSSO

GRAPE VARIETY:

Sangiovese 60 % Merlot 20 % Ciliegiole 20 %

PRODUCTION AREA:

Luni and Castelnuovo Magra from 20 to 200 meters of altitude.

GROUND TYPE: Stony - clay, rich in skeleton.

TRAINING SYSTEM AND DENSITY OF THE PLANTATION:

4000 vines for hectare in Guyot

PRODUCTION FOR HECTARE: 85 q

AGE OF PLANTS: 20 years

HARVEST: Middle of September with manual collection in 20 kg cases

WINEMAKING: Careful selection of grapes, fermentation and maceration at a controlled temperature of 18/26 ° C for about 15 – 20 days. Malolactic fermentation in stainless steel baths. Aged in bottles

TASTING NOTES

COLOUR: Intense ruby red.

ALCOHOL CONTENT: 13,50 %

AROMA: Pleasant opening of cherry that gives way to notes of black pepper and cloves and ends with slight floral suggestions of particular finesse.

TASTE: Dry with good alcohol content, soft with substance, balanced with well-polished tannins

FOOD COMBINATION: Well combined with red meat dishes, wild game dishes and chicken dishes, roasts and mature cheeses

SERVING TEMPERATURE: 18 °C



Az. Agricola FEDERICI – La Baia del Sole

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