



La Baia del Sole

CANTINE FEDERICI

GLADIUS

Colli Di Luni Bianco Doc

GRAPE VARIETY:

Vermentino 45 % Trebbiano 36 % Malvasia 11 % Albarola 8 %

PRODUCTION AREA:

Luni and Castelnuovo Magra from 100 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 the grape, soft pressing with the use of only the flowered juice. Cooling at 10–12 °C and natural sedimentation. Fermentation at a controlled temperature of 16-17° C for 15 days. Resting for 60 days with the noble less. Refining in stainless steel tank until February.

TASTING NOTES

COLOUR: A clear pale yellow

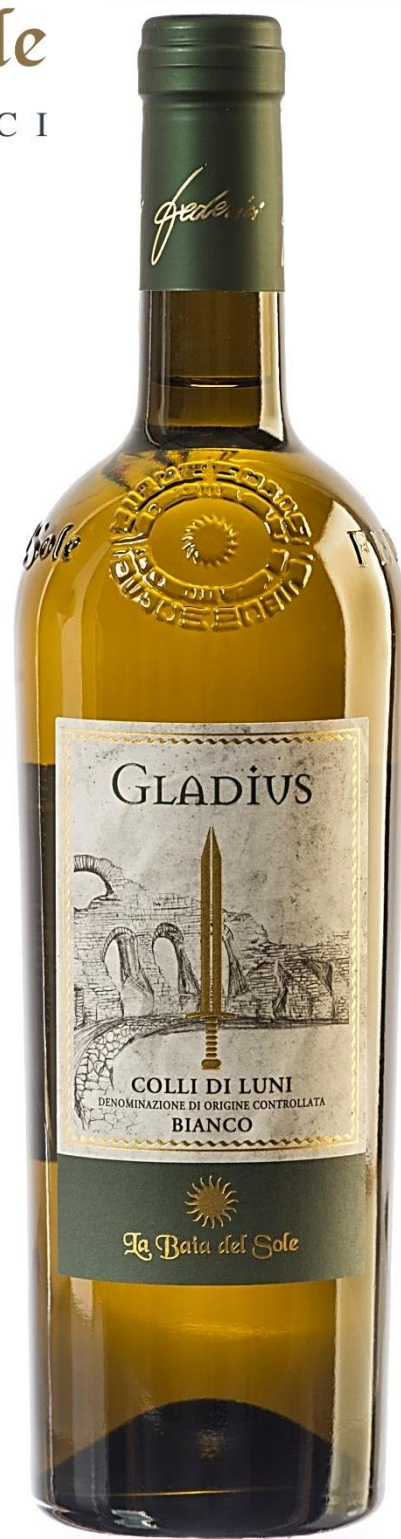
ALCOHOL CONTENT: 13 %

AROMA: Determined fruit notes like lime and apple which highlights the slight presence of aromatic herbs.

TASTE: A dry taste, a warm good structure with soft tones well balanced with fresh sensations.

FOOD COMBINATION: Starters and seafood pasta dishes, pasta with fresh seasonal vegetables, pies which come from our province of Liguria. Fresh foiled fish dishes.

SERVING TEMPERATURE: 12 °C



Az. Agricola FEDERICI – La Baia del Sole

Via Forlino, 3 • 19034 Luni (SP) Italia
info@cantinefederici.com • www.cantinefederici.com

Facebook: Cantine Federici La Baia del Sole

Tel. 0187/661821 – Fax.0187698598