



# La Baia del Sole

CANTINE FEDERICI

## SARTICOLA

### *Colli Di Luni Vermentino Doc*

**GRAPE VARIETY:** Vermentino Cru cultivated in the historic hill of Sarticola famous already 2000 years ago in Roman times.

**PRODUCTION AREA:**

Sarticola (Castelnuovo Magra) 300 meters of altitude.

**GROUND TYPE:** Stony - clay, rich in skeleton.

**TRAINING SYSTEM AND DENSITY OF THE PLANTATION:**

4000 vines forr hectare in Guyot

**PRODUCTION FOR HECTARE:** 75-80 q

**AGE OF PLANTS:** 25 years

**HARVEST:** The beginning of October with a manual picking in cases of 20 kg

**WINEMAKING:** Careful selection of the grape, maceration of the grape skins at a controlled temperature for 48 hours, 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 March.

### TASTING NOTES

**COLOUR:** Deep straw-yellow with gold reflections

**ALCOHOL CONTENT:** 14 %

**AROMA:** A good first taste of bouquet of fruit with yellow flesh (apple, peach, banana) and with marked flower scents with mineral ending taste.

**TASTE:** The taste is a dry warm structure with a long soft precise flavor and personality. An elegant final mineral teste

**FOOD COMBINATION:** Numerous, fish dishes, to be tasted with trofie and pesto or grilled shell fish. Good also with white meats and grilled vegetables.

**SERVING TEMPERATURE:** 12 °C



**Az. Agricola FEDERICI – La Baia del Sole**

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