



# 'Ngilù

*Levanto Hills PDO Red*

## YEAR

2021

## VARIETY

Sangiovese 40%

Ciliegiolo 20%

Merlot 10%

Grenache 10%

Vermentino Nero 10%

Syrah 10%

## VINEYARDS LOCATION

Placed in the most suitable areas on the Bonassola hills, on the Ligurian coast

## GROWING GROUNDS

Various and characteristic; mostly clayey of volcanic origin, with a medium mixture soil

## MICRO-CLIMATE

Quite warm, dry and breezy

## WINE-MAKING PROCESS

Alcoholic fermentation under temperature control into stainless steel vats. After removing the must from the wine, the fermentation process continues into the same stainless steel vats

## AGEING

Into stainless steel vats for 6 months minimum.

## COLOUR

Intense ruby-red

## AROMA

Fruity, defined by pomegranate, raspberry and red cherry notes

## TASTING SENSATIONS

Vibrant and harmonious, with good structure and long persistence

## ALCOHOL CONTENT

13,5% vol