



BONAZOLAE

Colline di Levante Bianco DOP

YEAR

2018

VARIETY

Vermentino 65% - Albarola 30% - Bosco 5%

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

The must which is obtained by the direct grapes pressing, is left to settle and only the clear part will be put to fermentation in stainless steel tanks at a controlled temperature

AGEING

In order to appreciate all of the heady olfactory hues given by the grapes characteristics and fermenting process, the new wine is bottled as soon as possible, that way it can be put on the market in time for Easter break of the year following the year of harvest

COLOR

Light straw-colored with green reflexes

AROMA

Fine with floral notes of mediterranean broom, jasmine and lily of the valley

TASTING SENSATIONS

Vibrant, sapid, harmonic flavor and extended persistence.

ALCOHOL CONTENT

12,5% vol.