



LUCCICANTE

Colline di Levante Vermentino DOP

YEAR

2018

VARIETY

Vermentino 100%

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 direct grapes pressing after a short skin contact maceration, is left to settle and only the clear part will be put to brew in stainless steel vats under controlled temperature

AGEING

In order to appreciate all of the heady olfactory hues given by the grapes characteristics and fermentation 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 that follows the harvest

COLOR

Light straw-colored with green reflexes

AROMA

Fine with wildflowers, chamomile, spontaneous herbs and white peach notes, fresh almond and golden delicious apple fruity notes

TASTING SENSATIONS

Vibrant, sapid, harmonic flavor and extended persistence

ALCOHOL CONTENT

13% vol.