



YEAR 2022

VARIETY

Vermentino Albarola Bosco

VNEYARDS LOCATION

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

SOILS

Varied and characteristic; some rich in clay, medium-textured, others lean and rich in sandstone skeleton

MICRO-CLIMATE

Quite warm, dry and breezy

WINE-MAKING PROCESS

After a short skin maceration, the must obtained from direct pressing of the grapes is decanted; then, only the limpid part ferments in temperature-controlled stainless steel tanks

AGEING

The wine is kept on the lees with repeated bâtonnage. The new wine is bottled before the Easter holidays, the year after the harvest

COLOUR

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 13,0% vol