



Luccicante

Levanto Hills PDO Vermentino

YEAR

2025

VARIETY

Vermentino

VINEYARDS LOCATION

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

SOILS

Varied and characteristic; with a clay composition, medium-textured, originating from the tectonic uplift of marine terraces

MICRO-CLIMATE

Rather warm, ventilated and dry with excellent temperature range

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

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