



'Ngilù

Levanto Hills PDO Red

YEAR

2024

VARIETY

Sangiovese
Ciliegiolo
Merlot
Grenache
Vermentino Nero
Syrah

VINEYARDS LOCATION

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

SOILS

Various and characteristic; mostly clayey, 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