



WINERY	Lunae Bosoni
WINE	Vermentino Colli di Luni DOC Etichetta Nera
REGION	Liguria
VARIETAL	100% Vermentino
LOCATION OF VINEYARDS	Castelnuovo Magra and Ortonovo vineyards (mostly on hillside). Vines are on average 35 years old.
ALTITUDE	150 meters above sea level
SOIL	Pebbly, lean clay
TYPE OF CULTIVATION	Guyot. Vine density is approx 4,000 plants per hectare. Yields per hectare are 70/75 quintals.
VINIFICATION	Manual harvest takes place usually in mid-September with careful selection of the best bunches grapes from the hillside parts of the vineyard. Cold maceration (called <i>cryomaceration</i>) on the skins for 24/48 hours before pressing. Fermentation is then carried out in stainless steel tanks at controlled temperature.
AGING	In stainless steel until bottling in late April. 3 months on lees. No oak.
ALCOHOL CONTENT	13.5%
TOTAL PRODUCTION	55/60,000 bottles
OENOLOGIST	Paolo and Diego Bosoni (Father and son)
NOTES	The Vermentino Etichetta Nera is the winery's flagship wine and the recipient of many accolades including the coveted 3 Bicchieri Award by Gambero Rosso for 10 vintages in a row.

TASTING NOTES

A selection of Vermentino from hillside vineyards and clay soils, enhanced by cold maceration on the skins which translates into richer and more complex sensations on the nose and in the mouth.

Aromas range from spring flowers to acacia blossom honey and golden apple. Crisp with a touch of saltiness on the finish. Due to its complexity this vermentino is best enjoyed with food: all types of seafood dishes but also poultry and white meat course.

ABOUT THE WINERY

With a total annual production of approx. 780,000 bottles, Cantine Lunae Bosoni currently represents the largest winery in Liguria, located in the easternmost corner of the region, bordering Tuscany. It was established by Paolo Bosoni in 1966 and today his children Diego and Debora continue to refine his work. The estate controls about 85 hectares on the plain around the ancient city of Luni and in the hills of Castelnuovo Magra and Ortonovo (50ha are family-owned, 15ha are long-term leases and the rest are local growers). The offerings revolve around a range of Vermentinos distinguished by selection of different vines, vineyard sites and vinification, all notable for their contemporary style. The red wines are fresh offerings of local varieties such as Massareta, Pollera Nera blended with Sangiovese, which is very widespread in the area due to the proximity to Tuscany (2 km only to the border).

www.cantinelunae.it