



WINERY	Lunae Bosoni
WINE	Vermentino Colli di Luni DOC 'Numero Chiuso'
REGION	Liguria
VARIETAL	100% Vermentino
LOCATION OF VINEYARDS	Hills of Castelnuovo Magra and Ortonovo (SP) Vines are 25-30 years old on average. South-east exposure.
ALTITUDE	150/200 meters above sea level
SOIL	Pebbly, rich in texture
TYPE OF CULTIVATION	Guyot. Vine density is approx 5,000 plants per hectare. Yields are 60 quintals per hectare.
VINIFICATION	Manual harvest takes place usually in mid-September with careful selection of the best bunches. Cold maceration (called <i>cryomaceration</i>) on the skins for 12 hours. Fermentation is then carried out in stainless steel tanks at controlled temperature.
AGING	Aged for 14 months in a single 20hl oak barrel on its fine lees, with recurrent stirring, followed by 8 months in stainless steel tanks prior to bottling. 2 months in bottle before its release.
ALCOHOL CONTENT	14%
TOTAL PRODUCTION	2,600 bottles (from a single barrel)
OENOLOGIST	Paolo and Diego Bosoni (Father and son)
NOTES	Numero Chiuso Vermentino is only produced in the best vintages (2008 was the first vintage ever) and takes its name from the 'Limited Number' of bottles that can be produced from the single 20hl barrel in which it is aged. It is Paolo Bosoni's vision that Vermentino can also be enjoyed after a few years with structure and complexity resulting from barrel ageing.

TASTING NOTES

A structured white wine, Numero Chiuso is an intense yellow with amber highlights. The aromas are rich and intense on the nose, with a floral bouquet reminiscent of the Mediterranean scrub, toasted almond with ripen white fruit aromas of pear. Fresh and balanced, with light balsamic hints and good minerality. Very long and persistent on the finish with almond aromas and remarkably good acidity. Best enjoyed with the dishes of the Ligurian tradition as well as warm seafood appetizers, oysters, mixed fried fish, spaghetti alle vongole (with clams), mussels, seafood carpaccios (tartare-style) and fresh to medium-aged cheeses. Serve well chilled.

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 Vermetinos 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