



Cavagino

Colli di Luni D.O.C.

WINE NAME: "Cavagino"
DENOMINATION: Colli di Luni D.O.C. Vermentino
ALCOHOL CONTENT: 14%
GRAPES: Pure Vermentino
LOCATION OF VINEYARDS: hills of Castelnuovo Magra (SP).
Exposure and altitude: southeast; 150/200 metres above sea level

Type of terrain: stony, rich texture.
Cultivation system: Guyot.
Planting density: 5,000 plants per hectare.
Average age of the vines in production: 40 years.
Period and method of the harvest: middle of September; hand-picked in 20 kg crates.
Type of fermentation tanks: Stainless steel for 60% of the must; barriques for the rest.
Vinification technique: Cold maceration on the skins for around 48 hours; fermentation in barriques for 40% of the grapes.
Method and duration of the ageing: in steel tanks until June.

ORGANOLEPTIC FEATURES

Very intense straw-yellow colour becoming golden, with great vitality. The nose is rewarded with notable complexity with aromas ranging from balsamic to wood resins.
Hints of mature fruit, Golden apple, Williams pear, Papaya, becoming honey, wet stone, Mediterranean scrub and spices. Full and strong on the palate with great structure and warm, soft notes and a balance arising from the marked minerality, which bestows taste and drinkability.
The persistence of the aromas is extraordinary.

COMBINATIONS

Its remarkable structure makes it suitable to accompany even the most substantial dishes of the Ligurian tradition, such as Coniglio alla Ligure (rabbit), chicken cacciatore, stockfish with olives and beans, baked meat loaf.

SERVING TEMPERATURE: 14/15 °C

SERVING GLASS

To be drunk in large, tall wine glasses.

SKU +789025

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