



## Auxo

### *Sangiovese, Canaiolo, Ciliegiolo*

Auxo is a Latin word that identifies with growth, vegetative development of plants and represents one of the four seasons of the year. Auxo is one of the cellar's "historic" red wines, its production path was respected and valued over many years.

**Denomination:** Colli di Luni D.O.C. Red

**Grapes:** Sangiovese, Canaiolo, Ciliegiolo

**Alcohol content:** 13 % vol.

**Territory:** Foothills of Luni, Castelnuovo Magra, Sarzana

**Vinification:** 10 days on the skins, after racking, refining for 10 months in 20hl. oak barrels



## Method of Production

The three vines that compose Auxo are Sangiovese, Canaiolo and Ciliegiolo, clearly referring to the Tuscan winemaking tradition. The presence of these vines in the Colli di Luni is the result of the historical and social influences that the two territories have always shared. Auxo perfectly recounts this encounter: the Ligurian terroir characterized by the strong proximity between sea and mountains, welcomed these three Tuscan vines, giving them elegance and identity, with the low yields in the vineyard and the passage in large wooden barrels expressed through intense aromas.



## Tasting

Medium intense ruby red. Nose full of various scents, including aromas of cherries in alcohol, strawberries and plums, along with notes of sweet cocoa and pipe tobacco with a slight base of violet petals and blood orange. On the palate it is soft and silky, acidity and sapidity make it lively and intriguing. Pleasantly fresh, floral and spicy finish.



Cantine Lunae: Via Bozzi, 63 – 19034 - Luni, La Spezia