



Mearosa

Vermentino Nero

Rosé wine has been part of our winemaking tradition for many years. We have always loved this wine in where we find many characteristics of our territory: freshness, elegance, fruit and complexity. Mearosa represents our first pure expression of an ancient native vine rediscovered and replanted thanks to the attention and sensitivity of Paolo Bosoni: Vermentino Nero.

Denomination: Liguria di Levante I.G.T. Rosé

Grapes: Vermentino Nero

Alcohol content: 12.5 % vol.

Territory: Municipality of Luni

Vinification: Cold maceration on the skins for 24 hours, fermentation at controlled temperature



Method of production

Our rosé comes from the pure vinification of the native Vermentino Nero vine. Over the years, through research dedicated to the study of this grape variety, its characteristics and its identity, we have found great potential in its pink winemaking. Vermentino Nero is characterized by elegance, fruit, freshness and delicate tannins; the perfect elements to obtain a great rosé of quality. The careful vinification of the grapes at a controlled temperature and a short time spent on the skins, give a delicate pomegranate pink color, intense aromas and great elegance.



Tasting

Bright cherry pink color. Berries, strawberry and pomegranate in evidence, accompanying hints of hibiscus flowers and slight menthol notes. In the mouth the fruit is well balanced by a very fresh and floral finish.



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