



Cantine Lunae

“Mea Rosa”



Varietal: 100% Vermentino Nero

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

Soil Composition: Stony, rich in rock fragments

Alcohol %: 12.5

Residual Sugar:

Acidity:

ph:

Vintage: 2015

Tasting Notes:

The aroma is refined with great elegance, characterized by notes of red fruits like cherry and wild strawberries and subtle hints of spices. On the palate, it is enveloping and soft; the sensations on the nose are confirmed, enriched with freshness and minerality. Excellent persistence.

Aging:

In stainless steel tanks until May .

Winemaking:

Cold maceration on the skins for around 4 hours, racking, temperature-controlled fermentation, fining in steel.

Food Pairing : The great versatility makes it an excellent wine to accompany white meat and fished baked according to the Ligurian tradition.



Accolades

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com