



Vermentino Celsus

COLLI DI LUNI

Controlled Designation of Origin

VERMENTINO

Celsus is our CDO Colli di Luni Superior Vermentino, made with grapes solely grown in Celso, in the area around Fosdinovo – Massa - at an altitude of 250 metres above sea level. Grapes are then selected according to quality and sunlight exposure. Celsus has a limited production and is vinified from a single grape variety with a soft skin maceration. Its structure enhances Vermentino's main characteristics: it is an intense pale-yellow wine, with a complex, fruity and aromatic strength resulting in a pleasant and delightful taste with a bitter aftertaste. We suggest pairing with fish, white meat dishes and Lunigiana traditional ones. To be preferably served at a 10° temperature, Celsus has a 14.0% alcohol content.

Name: Vermentino DOC Colli di Luni

Grape Variety: 100% Vermentino grapes

Vineyard: Celso, Fosdinovo (MS), 250 above sea level

Training System: Guyot System - 5,000 trunks/ha

Soil Type: clayey

Harvesting Time: between the last week of August and the second week of September

Vinification: in white with a short skin maceration and controlled temperature fermentation

Ageing: stainless steel tanks, then bottles

Serving Temperature: 10°