



TENUTA **ROSADIMAGGIO**
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"Albarola" - Colli di Luni D.o.c

"Liguria is a pretty region" told once the poet. It is a sea-land and object of conquest, rough and wonderful, a land of great traffics from all over the world. Vine has been object of these movements and here it found its ideal ground. Albarola is a very old and autochthonous grape, born here thousands year ago, and only here grown. It is one of the three vines composing the Cinqueterre wine. Very small grape, close, very sweet, typical.



CLASSIFICATION: Colli di Luni DOC

GRAPES: Albarola

COLOUR & BOUQUET: Light straw yellow, fruit and honey flavour

MEAL SUGGESTIONS: Mediterranean Meal

ALC/VOL : Alcol 12 % vol.

Name:	Albarola	Classification:	Colli di Luni Doc
First year of production:	2003	Average number of bottles:	2.000
Production area:	Beverino, Sarzana	Grapes:	Albarola
Exposure vineyard:	North	Yield per hectare:	60
Altimetry:	60/200 Meters above sea level	Pruning system:	Cordone speronato
Density of the system:	4000 plants / ha	Age of the vineyard:	15 years
Harvest period:	Mid September	Material fermentation tanks:	Steel tank with controlled temperature
Aging Material:	Steel	Vinification:	Addition of selected yeastes
Period of bottling:	April	Aging capacity:	Good
Service Temperature:	10-12°	Package:	750ml