



On the Apennine slopes descending down to the flatlands of Lucca, the lands of the towns of Camigliano, Valgiano, and San Colombano, facing prevalently south, at an altitude between 120 and 250 metres above sea level, formed during the last glaciations of the Pleistocene epoch, when mammoths and Neanderthal man disappeared, about 2 million years ago, alluviums of sandstone or calcareous marl exposed by the melted ice. On these lands, Vermentino grapes have been grown since time immemorial, together with other varieties having the most diverse origins: Trebbiano, Malvasia, Sauvignon, Chardonnay and others.

**Vineyards and climate** – Two hectares vineyard, average 20 years old, lying on soils formed during recent glaciations, deeply entrusted in the typical Tuscan coastal warm light and fresh Apennines climate.

**In the cellar**

**Harvest** – Hand picked in small boxes, grapes are pressed directly, apart from the Vermentino, destemmed and shortly in contact with the skin; 2/3 days are enough to extract the best juice from the tough flesh. Then pressed and fermented in stainless steel, 10% is barrel fermented.

**Maturation** – After a short lees contact the wine is raked with, eventually, a light bentonite fining.

**Bottling** – 6 months after, the wine is ready to be bottled.

**Bottled** 10.000

**Blend:** Vermentino 50%, Trebbiano, Malvasia 25%, Chardonnay, Sauvignon 25%.