



Cantine Lunae Bosoni Colli di Luni Vermentino 'Etichetta Grigia' (Grey Label) DOC 2015

SUPPLIER: Cantine Lunae Bosoni

AREA OF PRODUCTION: Liguria, Italy **GRAPES:** 100% Vermentino

ALCOHOL: 12.5%

SIZE: 12 x 750ML **DRYNESS:** 0

AVAILABILITY: SPECIALTY LISTING

CSPC: +882209

Wholesale \$20.39

Retail \$23.49

Colli di Luni is a DOC title for wines from the coastal hills around Massa and La Spezia in northwest Italy. It is only one of 15 of the 425+ Italian appellations that crosses over from one administrative region to the next. Everything about the Colli di Luni represents the transition between Liguria and Tuscany – the geography, the grape varieties, and the wine styles. The name refers to Luna ('the moon'), so given to this area by the Romans. There are connections with the moon on many levels here.

Vermentino has proven to be by far the most popular white, as it is an excellent match for the local cuisine, especially the *testaroli* (wholemeal dumplings with pesto). Vermentino from the Colli di Luni are typically less herbaceous than those from further north in Liguria, and are rarely as rich and floral as those from Sardinia. They are most often medium bodied, with aromas of basil and sage, and a hint of almonds on the finish.

*Pale yellow with golden hues. Intense and elegant bouquet.
Fresh and harmonious in the mouth, with hints of broom
flowers and fresh fruits. Well balanced saltiness in the finish.*

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An excellent match for BC West Coast cuisine: halibut, oysters, prawns, scallops, and buckets of clams. Thanks to its rich structure, this wine is particularly suited for Margherita pizza, chicken, pork, and especially dishes with pesto sauces.



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