

## 2021 Albarola Colli di Luni

Cantine Lunae, Liguria, Italy

### Product details

<b>Vintage:</b>	2021	<b>Drinking:</b>	Now 2040
<b>Producer:</b>	Cantine Lunae	<b>Alcohol:</b>	13.00%
<b>Region:</b>	Liguria	<b>Variety:</b>	
<b>Country:</b>	Italy		

### Tasting notes

Pale yellow with green reflections. Aromatic layered profile that opens with green and tropical notes of pineapple and lime peel, continuing with hints of balsamic herbs and white flowers. On the palate, the acidity is well supported by the roundness produced from a short time on the yeasts. The finish is of medium length and persistence, with sensations of lime zest that enhance the aftertaste.

#### Winemaker note:

A true triumph born a few years ago to show the potential of this native grape usually blended with other local grape varieties.

#### Food pairing:

Perfect with sea crudités, coquillage, oysters, fish tartares

### About the producer

Nestled on the Ligurian border with Tuscany, near the remains of the ancient Roman city of Luni, Cantine Lunae has been pushing boundaries of Ligurian wines since Paolo Bosoni took the helm of the winery in 1966. His family's dedication to quality is helping to create incredibly vibrant and intense wines from local grape varieties which are a true distillate of their soils, Mediterranean climate and their respectful viticulture. From the mineral expression of Vermentino to spicy Albarola, there is plenty to discover and experiment with their range.

