



CINQUE TERRE DOC 2025



WINE:

Classification	Cinque Terre D.O.C.
Grapes	Bosco 50%, Albarola 25%, Vermentino 25%
Year	2025
Type	Dry white
Alcohol content	13 % Vol.
No. bottles produced	60,000 x 750 ml
Packaging	6-pack x 750 ml bottles Box of 12 x 375 ml bottles

VINEYARD:

Type of terroir	Loose, sandy and skeleton-rich sandstone rock
Vineyard altitude (a.s.l.)	50-600 m (s.l.m.)
Exposure	SOUTH-EAST; SOUTH; SOUTH-WEST
Vineyard age	60-10
Vine training system	Pergola Cinque Terre with Guyot system
No. of strains / hectare	6.000
Yield per hectare	90 quintals
Harvest	Second half of September
First year produced	1982

ORGANOLEPTIC CHARACTERISTICS AND VINIFICATION:

It presents itself with a stunning and intense straw-yellow colour with rapid gold-green reflections, crystal clear and good consistency. Its nose features decisive and persistent, fine and elegant aromas, with distinct notes of wild flowers, broom, honey and less intense notes of citrus fruits. It is dry and warm on the palate, with well-balanced zesty and savoury notes, a long and persistent finish and excellent olfactory-taste correspondence. After maceration of the skins on the must, the white fermentation is carried out at a controlled temperature with subsequent ageing on fine lees for at least 5 months. As for the vinification, ageing also takes place in steel vats.

750 ml and 375 ml bottles - contains sulphites



Disposal instructions
Ingredients
Nutritional values
100 ml: E = 316kJ/75kcal