



CINQUE TERRE Ciàn Àuti DOC 2025



WINE:

Classification	Cinque Terre D.O.C.
Grapes	Albarola 50%, Bosco 30%, Vermentino 20%
Year	2025
Type	Dry white
Alcohol content	12,5 % Vol.
No. bottles produced	5.000
Packaging	Box of 6 x 750 ml bottles

VINEYARD:

Type of terroir	Loose, sandy and skeleton-rich sandstone rock
Vineyard altitude (a.s.l.)	380-500 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	First half of September

ORGANOLEPTIC CHARACTERISTICS AND VINIFICATION:

Splendid straw-yellow colour with faint greenish reflections, crystal clear and exceptional consistency. Floral and fruity aromas with distinctive, intense and persistent citrus notes. The taste conveys pleasant vibrations of well-balanced freshness with typical brackish notes for a persistent and fine minerality finish.

Vinification: The grapes are harvested in the highest vineyards of the Cinque Terre, over 380 m above sea level, which give the wine a distinct and pleasantly acidulous flavour with distinct citrus fruit and vegetable notes. Pre-fermentative maceration of the skins in the must for 24 hours. Soft pressing of the macerated grapes and fermentation in controlled temperature stainless steel wine fermenters. Ageing on fine lees for about 6 months before bottling.

Bottle content 750 ml - contains sulphites



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