



# CINQUE TERRE Costa de Campu DOC 2025



THE COSTA DE CAMPU SUB-ZONE INCLUDES THE VINEYARDS LOCATED IN THE HILLY AMPHITHEATRE OVERLOOKING THE VILLAGE OF MANAROLA.

## WINE:

Classification	Cinque Terre Costa de Campu D.O.C.
Grapes	Bosco 50%, Albarola 25%, Vermentino 25%
Year	2025
Type	Dry white
Alcohol content	13,5 % Vol.
No. bottles produced	5.400
Packaging	Box of 6 x 750 ml bottles

## VINEYARD:

Type of terroir	Loose, sandy and skeleton-rich sandstone rock
Vineyard altitude (a.s.l.)	50-250 m (s.l.m.)
Exposure	SOUTH
Vineyard age	60-10
Vine training system	Pergola Cinque Terre with Guyot system
No. of strains / hectare	6.000
Yield per hectare	85 quintals
Harvest	Second half of September
First year produced	1982

## ORGANOLEPTIC CHARACTERISTICS AND VINIFICATION:

It features a brilliant straw yellow colour with subtle golden reflections and great consistency. The olfactory sensations are intense and persistent, exceptionally fine and elegant, with aromatic notes of sage, Mediterranean scrub and lighter notes of citrus fruit and wild flowers. It is rich, soft and round on the palate, and supported by delightful zesty and savoury notes that allude to an excellent evolutionary capacity. In the pre-fermentation phase, the skins undergo a short maceration with the must for about 18 hours. White fermentation and ageing on fine lees for 5 months. The vinification and maturation are carried out exclusively in steel barrels.

**Bottle content 750 ml** - contains sulphites



Disposal instructions  
Ingredients  
Nutritional values  
100 ml: E = 327kJ/78kcal