




CANTINE LUNAE

Labianca Liguria di Levante IGT

www.cantinelunae.it

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| VARIETALS | 80% Vermentino, 20% Malvasia |
| VINTAGE | 2023 |
| REGION | Liguria di Levante, Liguria, Italy |
| TECHNICAL DATA | Alcohol 12.5% |
| APPEARANCE | Greenish yellow in color. |
| NOSE | The nose reveals bold tropical notes of passion fruit and mango, complemented by peppermint and white pepper, blending with hints of sage and Mediterranean scrub with a salty undertone of oysters. |
| PALATE | On the palate, it is soft and enveloping, well balanced by freshness and savory flavors, and extends to a persistent fruity finish. |
| AGEING | Fermentation at controlled temperature in steel, aging on the fine lees in steel for approximately 4 months. |
| PAIRING | Fish-based main dishes, vegetarian dishes, sushi or sashimi and mixed fried fish. |
| RATINGS | 3.8 ★★★★★ VIVINO  |
| ORDER CODE | IT0382 |