



Azienda Agricola Durin di Basso Antonio  
Via Roma, 202 - 17037 Ortovero (SV) Italia  
P.Iva 00772470092

Indicazione Geografica Tipica  
Colline Savonesi

## LUMASSINA

### Characteristics

Dry white wine with a light straw-yellow colour with greenish reflections. Persistent and delicate perfume of wild flowers, herbs with delicate notes of musk and yellow damsons. Dry, fresh taste with a light bitter note, light-bodied yet well balanced.

### Grape varieties and area of production

It is produced from the grapes of the lumassina vine harvested in the vineyards of Feglino, Vezzi, Portio, Spotorno, Rialto.

### Type of cultivation

Spurred cord, small tree in the old vineyards.

### Grape total per hectare

Max 110 q.li

### Total in wine

Max 70%

### Alcohol content

11 / 11,5% vol. depending upon the vintage.

### Total acidity

Min 6 g/l

### Dried extract

Min 15 g/l

### Food matching

Dry white wine ideal to accompany many dishes so-called "rich" because of their high fat content, such as farinata, any type of frittura (fry-up), fish or vegetables, some types of fish like anchovies and sardines, Liguria-style sea bass with taggiasche olives, Liguria-style snails (from which the vine could probably take its name since lumassina means snail) and many other dishes of the coastal and inland cuisine.

### How to serve and to stores

Serve at a temperature of 10/12°C in a long stem wine glass. Best consumed in its first year of ageing.

Store in the lowest racks of the cellar at a constant temperature between 10 and 14°C.