



Azienda Agricola Durin di Basso Antonio
Via Roma, 202 - 17037 Ortovero (SV) Italia
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Denominazione di Origine Controllata
Riviera Ligure di Ponente

VERMENTINO “LUNGHÉRA”

Lunghéra vineyards are located at the gates of the town of Ortovero. sono posizionati alle porte del paese di Ortovero. The sunny and climatically privileged location of the fields lets the vermentino rich organoleptic qualities to stand out. The fields provide gold and amber coloured grapes which ripen under the warm sun and feel the effect of sea breezes coming through the steep mountains above the Ligurian sea to the tortuous Arroscia Valley.

Characteristics

Dry white wine. Straw-yellow colour with greenish feathered reflexes. To the smell it has elegant dried fruit notes such as apricot, apple and white peach, along with sage, broom and mediterranean forest undertones. The taste is dry and smooth at the same time, very sapid, fresh, greatly structured with clear hints to the olfactive perception. It has a green herbs and bushes aftertaste, which are typical of western Liguria.

Grape varieties and area of production

It is produced with grapes from the variety which goes by the same name, harvested in the areas corresponding to “mappali 40, 56, 57, 348, 58, 61 del Foglio 14” in the Ortovero Municipality.

Type of cultivation

Pruned-spur cordon-trained.

Grape total per hectare

Max 110 q.li

Total in wine

Max 70%

Alcohol content

13/14 % vol. depending on the vintage.

Total acidity

Min 4,5 g/l

Dried extract

Min 15 g/l

Food matching

Dry white wine which is a perfect match to a wide variety of food-based dishes, but it can also be paired with white meat with vegetables, salt-crusted fish, fish “al cartoccio” and stuffed vegetables.

How to serve and to stores

Serve at a temperature of 12°C, in chalice glasses with stem. Store horizontally in the lowest racks of the cellar at a constant temperature between 10 and 14°C.