



Azienda Agricola Durin di Basso Antonio
Via Roma, 202 - 17037 Ortovero (SV) Italia
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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 Orco Feglino, Finale Ligure, Onzo.

Type of cultivation

Spurred cord, small tree with paling.

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.