



Vermentino

Riviera Ligure di Ponente
D.O.C.

Lupi

Vermentino grape variety

Cipressa (IM) vineyard



In 1961, Tommaso Lupi and a few other pioneers of Ligurian viticulture were the first in Liguria to bottle, label and market Pigato and Vermentino.

Having identified the hills overlooking the sea around Imperia as the most suitable area for Vermentino, Tommaso started to grow and produce Vermentino Lupi, thus contributing to the foundation of the Riviera Ligure di Ponente DOC.

COLOUR

Pale straw with greenish highlights.

BOUQUET

Notes of Mediterranean herbs and exotic fruit.

PALATE

Soft and intense.

SOIL TYPE

Loamy, sandy.

EXPOSITION

South/east.

CULTIVATION SYSTEM

Ligurian sapling and guyot.

PLANTS PER HECTARE

5000

YIELD PER HECTARE

100 q

SERVING TEMPERATURE

9°C

FIRST HARVEST

1961

HARVEST TIME

Harvest time Second ten days of September.

VINIFICATION AND AGEING

In white. Fermentation 14-18 days in steel tanks. Aged 4 months in steel tanks, 2 months in the bottle.

