



# Zefiro

Sparkling Lumassina ancestral  
method, Colline Savonesi I.G.T.

Praié

Lumassina grape variety

Tovo S. Giacomo (SV) vineyard



Zefiro sparkling Lumassina is vinified using the unfiltered ancestral method. A surprising result for this historic grape variety from the Western Ligurian Riviera.

It leaves a characteristic citrus fragrance on the palate.

Ideal for a summer aperitif, it's a captivatingly unique sparkling wine.

## COLOUR

Pale yellow with golden highlights, sometimes cloudy.

## BOUQUET

Progressive notes of pippins and citrus fruits, complex and intense.

## PALATE

Savoury-mineral, citrine, persistent, hint of bread crust.

## SOIL TYPE

Terraced on dry-stone walls, medium mixture.

## EXPOSITION

South-west.

## CULTIVATION SYSTEM

Guyot and spurred cordon.

## PLANTS PER HECTARE

4000

## YIELD PER HECTARE 100 q

## SERVING TEMPERATURE 10°C

## FIRST HARVEST

2003, ancestral production 2014

## HARVEST TIME

The second and third weeks of September.

## VINIFICATION AND AGEING

In white. Fermentation 14-18 days in steel interrupted with residual sugar 10 g/l. Re-fermentation in the bottle 30-40 days. Bottle-ageing 3 months.

