

Augusto

Augusto is the epitome of a typical Colli di Luni Vermentino with its medium body, light straw-yellow color with greenish reflections and a beautiful vibrant bouquet of white wildflowers, aromatic herbal notes, apple and pear, giving it a nice approachability and finesse. Handcrafted from our southern vineyards of the Colli di Luni Appellation. This site, with its lively clay soil, surrounds the historic Villa of the Colonel Archimede Casani, within a hidden valley protected from the cold northern winds and pleasantly tempered by a breath of marine breeze.

“A tribute to Augusto Dazzi who carried the sun inside himself. After the thunderstorm,
he released a ray of sunshine revealing a rainbow.”

Stefano Salvetti, Winemaker & Owner



Augusto

Appellation	Colli di Luni DOP Vermentino
Grape Variety	100% Vermentino
Vintage	2019
Bottles produced	15.000
Age of vines	40 years on average
Elevation	50mt a.s.l.
Density	6.000 plants/Ha
Vintage Notes	The vegetative cycle was accompanied by a cold spring until the month of May, with a late flowering and a weak fruit-set, especially on the southern vineyards. The summer was moderately warm with enough water in the soil to prevent emergency irrigation. The meticulous work in the vineyards led to an excellent quality of the grapes, with a great freshness and lively aromatic expression.
Vinification	The harvest was between the first and the second week of September. The clusters were hand-picked into 15kg boxes and then selected by hand before destemming, followed by a slow and soft whole cluster pressing. The fermentation took place in stainless steel tanks at temperatures around 18°C for about 30 days. The wine naturally settled without any clarification.
Ageing in bottle for	2 months
Alcohol/Vol.	13%
Total acidity	5,00
pH	3,37
Formats	375ml - 500ml 12pk carton box 750ml 6pk carton box

Sulphites are below the organic standards.

