

L'aura di Sarticola

L'aura di Sarticola combines the Mediterranean expressions of land and sea, in honor of the owner Laura Angelini. The wine is an evolution of La Pietra del Focolare Vermentino, a limited Cuvée of two vintages. A long maceration on the skins with 12 months of ageing in oak barrels lead to a wine of great structure and ageing potential. The intense and golden yellow color reveals a beautiful concentration of vibrant flavors of orange and cedar flowers, scents of eucalyptus, accompanied by romantic balsamic notes with delicate hints of vanilla. The taste is a combination of elegance and persistency. L'aura di Sarticola represents the unique qualities of "La Sarticola" Estate, located at 250mt a.s.l. A harmony among an high-density single vineyard, red schist and marl soil and a south-east exposure in front of the Tyrrhenian Sea.



Azienda Agricola LA PIETRA DEL FOCOLARE di Angelini Laura - Via Isola 76, Luni 19034 (SP) Liguria ITALIA
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L'aura di Sarticcola

Appellation	Colli di Luni DOP Vermentino
Grape Variety	100% Vermentino
Vintage	2017
Bottles produced	500
Age of vines	10 years on average
Elevation	250mt a.s.l.
Density	10.000 plants/Ha
Vintage Notes	2017 growing season was one of the hottest and driest vintages in history, similar to 2013 and 1997. The vegetative cycle was characterized by a warm spring with little rain, follow by a hot, dry summer. The harvest began early on the 28 th of August, creating the perfect conditions for lower yields that built up powerful wines of wonderful structure.
Vinification	The clusters were hand-picked into 15kg boxes and then selected by hand before destemming. L'aura is the result of two separated vinifications and of two different harvests (2017 and 2018). 90% of 2017 was hand-harvested in the last week of September. The fermentation and maceration of the must took place in stainless steel tanks at temperatures around 20°C for about 17 days, with periodic pumping overs. The wine then aged in oak barrels for 12 months, with frequent batonnage. 10% of 2018 was hand-harvested in late September. The fermentation took place in stainless steel tanks at temperatures between 18°-20°C, along with 48 hours maceration, before the final assembly. The wine naturally settled without any clarification.
Ageing in bottle for	6 months
Alcohol/Vol.	14%
Total Acidity	5,2
pH	3,49
Formats	750ml 6pk wooden box

Sulphites are below the organic standards.

