

Villa Linda

Villa Linda is an authentic expression of elegance, persistence and finesse. The wine has a classic straw-yellow color and the nose presents charming notes of white peach and pineapple, accompanied by the Ginestra flower scent and herbal hints of hay, reminiscent of the Mediterranean scrub vegetation. A perfectly harmonized sensational taste. This Vermentino comes from our oldest terraced vineyards towards the Val di Magra coast, surrounding the historical Villa of Linda. This landmark site, very dear to our grandfather Rino, has been nurtured by three generations of the Angelini Family.



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Villa Linda

Appellation	Colli di Luni DOP Vermentino
Grape Varieties	96% Vermentino and 4% Albarola
Bottles produced	4.000
Age of vines	60 years on average
Elevation	80mt a.s.l.
Density	7.000 plants/Ha
Vinification	The harvest was between the second and the third week of September. The clusters were hand-picked into 15kg boxes and then selected by hand before destemming, followed by maceration for 36 hours. The alcoholic fermentation took place in stainless steel tanks at temperatures around 18°C for about 30 days. The wine then stayed on its noble lees for about 4 months before bottling. The wine naturally settled without any clarification.
Ageing in bottle for	4 months
Alcohol/Vol.	13,5%
Total acidity	5,00
pH	3,32
Formats	750ml 6 pk carton box

Sulphites are below the organic standards.

