



U MUNTE Vermentino Riviera Ligure di Ponente DOC

WINE DESCRIPTION

U Munte is the flagship wine of Colle dei Bardellini. This five-acre single vineyard is located on Monte Rosa, where the high elevation vineyards are terraced so that the vines enjoy sun exposure throughout the day.

TASTING NOTES

Brightly yellow with green reflections. Delicate and refined nose with notes of sage and thyme. Dry, full-bodied and silky with persistent herbal notes; a long finish that is pleasantly saline.

FOOD PAIRING

Ideal with soups, lobster, fish and savory pastries



VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Riviera Ligure di Ponente DOC
Soil composition:	Calcareous and schist soil, rich in magnesium and potassium
Training method:	Guyot
Elevation:	1,150 ft a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	South west
Age:	35 years
Harvest time:	Late September
First vintage:	1988
Production:	12,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Vermentino
Fermentation container:	Stainless steel tanks at 18° C for 10 days
Maceration technique:	On the skins for 8 days
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	6 months
Length of bottle aging:	2 months

PRODUCER PROFILE

Estate owned by: Merano family
Winemaker: Giuseppe Caviola
Total acreage of vine: 8 (3 Ha)
Winery Production: 30,000 bts
Region: Liguria

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	1.10 g/L
Acidity:	6.20 g/L
Dry extract:	21 g/L

