



## Tenuta La Ghiaia Vermentino Colli di Luni Atys

### Overview

- Atys is a refined expression of Vermentino from the coastal hills of Colli di Luni, where the Mediterranean Sea and surrounding mountains create a uniquely fresh and mineral-driven terroir. Carefully farmed vineyards and gentle cellar work allow the wine to fully express the purity and energy of this historic region.

**Appellation:** Colli di Luni DOC

**Varietals:** 100% Vermentino

**Type:** White, dry

### Winemaking and Vineyard Notes

**Production:** 6,000 bottles

**Harvest:** By hand, typically the last week of September. The best bunches are carefully selected directly in the vineyard and immediately delivered to production.

**Vinification:** The grapes undergo a night of cold maceration, followed by gentle pressing. Spontaneous fermentation with indigenous yeasts at a controlled temperature of 20°C in stainless steel tanks.

**Aging:** Rests on the fine lees for 10 months in stainless steel and continues to age in bottle for at least 6 months.

**Elevation:** 50-200 meters above sea level.

**Planting System:** Guyot-trained

**Soil:** Predominantly gravelly and stony soils, with sandy-clay and alluvial components.

### Tasting Notes

**Color:** Bright straw yellow with pale golden reflections.

**Bouquet:** Aromas of white peach, pear, citrus blossom, Meyer lemon, Mediterranean herbs, and wet stone with subtle saline notes.

**Palate:** Fresh and vibrant with crisp acidity, orchard fruit, citrus zest, and pronounced coastal minerality. Elegant texture and a long, clean finish.

**Alcohol:** 13%.

**Serving Temperature:** 12° C (54° F).

### Food Pairing

Pairs beautifully with fresh seafood such as oysters, grilled prawns, and branzino, where its bright acidity and saline minerality enhance delicate coastal flavors. Also with pesto pasta, vegetable antipasti, and soft cheeses, echoing its Mediterranean herbal and citrus profile.



**Tenuta La Ghiaia** is a small, organic estate winery located just outside the town of Sarzana in Liguria, on the border with Tuscany's eastern coast and in the prized Colli di Luni DOC appellation.

The estate sits in a striking natural setting between the Apuan Alps and the Ligurian Sea, where maritime breezes and strong day-night temperature shifts shape a very distinctive coastal style of wine. The vineyards are planted on an ancient riverbed, so the soils are rich in gravel, stones, and alluvial deposits—which is where the name “Ghiaia” (meaning gravel) comes from.