



## Tenuta La Ghiaia Levante Bianco Ithaa

### Overview

- A distinctive expression of Vermentino from the coastal hills of Colli di Luni, where the Ligurian Sea and surrounding mountains impart depth, tension, and character.
- Vinified with short skin contact and extended lees aging, develops complexity, texture, and savory nuance. Balances aromatic intensity with mineral precision.

**Appellation:** Liguria di Levante IGT

**Varietals:** 100% Vermentino

**Type:** White, dry

### Winemaking and Vineyard Notes

**Production:** 1,600 bottles

**Harvest:** Hand-harvested Vermentino sourced from Tenuta La Ghiaia's select hillside vineyards in the Colli di Luni zone.

**Vinification:** The destemmed and crushed grapes undergo fermentation with indigenous yeasts, without temperature control, in egg-shaped Nombrot concrete tanks and stainless steel vats. After alcoholic fermentation, the skins remain in contact with the wine for at least 3 months.

**Aging:** The wine is then aged for an extended period in 600-liter oak barrels, followed by 6 months of bottle aging.

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

**Planting System:** Guyot-trained

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

### Tasting Notes

**Color:** Straw yellow with golden nuances.

**Bouquet:** Candied citrus, bergamot, grapefruit, and orange blossom, alongside iodized and mineral nuances. With aeration, Mediterranean herbal notes of thyme and rosemary emerge.

**Palate:** On the palate, it is structured and enveloping, with soft, elegant tannins supported by a distinctive salinity typical of the soils.

**Alcohol:** 13%.

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

### Food Pairing

Oysters and shellfish, especially grilled shrimp or clams with lemon and olive oil, and simple seafood pasta like spaghetti alle vongole. It also shines with lemon-roasted chicken or fresh young pecorino, where its bright acidity and saline finish keep the dish lifted and balanced.



**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.