

CANTINE LUNAE

Winery Profile

Cantine Lunae, located between the Apuan Alps and the Ligurian Sea in the fertile Magra plains, distinguishes itself with the high quality of its wines. In 1966, Paolo Bosoni took the lead in the family company that was started at the beginning of the century by his grandfather. Paolo, whose passion for quality has always led his actions, built new cellars using the most up-to-date technology.

All of the Cantine Lunae wines are made from Bosoni family owned vineyards, which allows for the strict control of quality and maintenance of the delicate balance between tradition and innovation. His efforts have been recognized over the years, as the Cantine Lunae winery is renowned in the region and has won several awards for their fine wines.



VERMENTINO COLLI DI LUNI—D.O.C.

This pale yellow wine with golden hues is fresh and harmonious with hints of wild flowers and fresh fruit. It is considered by critics and consumers as one of the best expressions of Ligurian Vermentino.

Especially suited to seafood dishes, this wine has the exquisite ability to refine over time. (ABV 12.5%)

VERMENTINO COLLI DI LUNI—D.O.C. (Black Label)

This white wine is pale yellow with golden hues. It has an intense and elegant bouquet with evident hints of wild flowers; harmonious taste of acacia honey and golden apples. (ABV 13%)



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NICCOLO V

COLLI DI LUNI D.O.C. (Rosso)

This wine is a blend of Sangiovese, Merlot and Pollera Nera grapes. A gorgeous yet elegant red wine in honor of Niccolo V, the Pope that was born in the town of Sarzana. It is ruby red in color with purple hues, intense at the nose with hints of blackcurrant and cherry. Warm and harmonious in the mouth. (ABV 13.5)

AUXO

COLLI DI LUNI D.O.C. (Rosso)

This wine is a blend of Sangiovese, Cannaiolo and Ciliegiolo grapes. Auxo in Greek means "to grow", "to develop": the verb that moves nature and our passion. It shows a deep ruby red color, with an intense yet persistent bouquet, of cherry and red berries. Dry, sapid, harmonious at the taste with great structure. (ABV 12.5)

