



Ciándu Giorgi
Winery



Amante del Sole

TYPE OF WINE	Macerated white wine
APPELLATION	IGT Liguria di Levante
TYPE OF VINEYARD	Century-old vines
TYPE OF CULTURE	Low pergola
WINEMAKING	Natural, spontaneous fermentation, no added yeast
BLEND	Albarola, Bosco, Vermentino and other indigenous varieties
AGEING	Demijohns glass

The colour is bright gold. The nose expresses complex aromas of orange blossom and ripe yellow-fleshed fruit, citrus fruits, cedar peel with a delicate hint of honey; vinous hints, high iodine perception.

The taste is rich and dense. It immediately soars with good balance, evolving on fruity notes; ample and enveloping, with a slight tannic note, marking its persistence.

Maturity, warmth, power, persistence...all perfectly united and balanced for a great elegance. It closes long, leaving the mouth clean on citrus recalls, a mineral and saline note that adds depth.