

# Il Monticello 'Groppolo' Colli di Luni Vermentino

## THE FACTS



COUNTRY: Italy

REGION: Liguria

APPELLATION: Colli di Luni

CEPAGE: 100% Vermentino

WINEMAKING: 3 Separate Macerations: Whole Cluster Press, Carbonic & Skin Contact. Fermented Separately. Blend depends on vintage.

ALCOHOL BY VOLUME: 12.5%

AGING: Aged in stainless steel

## THE STORY

The Azienda Agricola Il Monticello was founded in 1982 when Pier Luigi Neri, inherited a 19th-century house and a plot of land on the hills towering Sarzana, just in front of the sea. In 1994 the sons, Alessandro and Davide, intense appreciation and commitment to respect & regenerate the truly unique Ligurian microclimate, introduced their father's 12 hectares of vineyards to organic and biodynamic farming.

**PHILOSOPHY:** "Il vino è passione". Wine is passion.

Serve the land & nourish it naturally. No use of synthetic fertilizers, pesticides & herbicides on soil and plants. Field preparations // Compost preparations // Follow astrological calendar for sowing, planting & production processes.

## THE ADJECTIVES

**OVERALL:** Racy, Clean & Absolutely Delightful

**AROMAS / FLAVORS:** White Flowers, Williams Pear, Ripe Citrus, Thyme & Basil

**MOUTHFEEL:** Balanced Freshness & Acidity

## THE SELLING POINTS

A Biodynamic wine that captures the Ligurian cost

**SUSTAINABILITY:** Biodynamic In Practice, Green Practicing, Natural Fermentation

**PAIRINGS:** White Meat, Fish, Perfect as an Aperitif

