

Il Monticello 'Serasuolo' Liguria di Levante Rose

THE FACTS

COUNTRY: Italy

REGION: Liguria

APPELLATION: Colli di Luni

CEPAGE: 100% Ciliegiolo

WINEMAKING: Pressed and destemmed grapes, fermentation with maceration on the skins for 12 hours, long resting on the lees.

ALCOHOL BY VOLUME: 13.0%

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: Brilliant & Inviting

AROMAS / FLAVORS: Spring fruit such as black cherry and wild strawberry with notes of rose petals

MOUTHFEEL: Fresh, pleasant & balanced

THE SELLING POINTS

Unique, refreshing, and just darn tasty

SUSTAINABILITY: Biodynamic In Practice, Green Practicing

PAIRINGS: Pair with grilled fish, but also pizza and zucchini parmigiana

