

Il Monticello 'Rupestro' Liguria di Levante Rosso

THE FACTS

COUNTRY: Italy

REGION: Liguria

APPELLATION: Colli di Luni

CEPAGE: 60% Sangiovese, 20% Canaiolo, 20% Ciliegiolo

WINEMAKING: Pressed and destemmed grapes, fermented on the skins for 150 hours with long resting on the lees.

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: Unique, Lively & Addictively Drinkable

AROMAS / FLAVORS: Plum, raspberry, mulberry & wisteria

MOUTHFEEL: Charmingly round with soft tannins

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Biodynamic In Practice

PAIRINGS: Red meats, white meats & even fatty fishes

