

# Il Monticello 'Serasuolo' Liguria di Levante Rose IGT



## THE FACTS

**COUNTRY:** Italy

**REGION:** Liguria

**APPELLATION:** Colli di Luni

**CEPAGE:** 100% Cilieggiolo

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

**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

