

I Pilastrini Vermentino Colli di Luni DOC



- Historically, the Pascale family used the farm in Fosdinovo since 1992 for the supply of extra virgin olive oil for self-sustenance, both relatives and friends. Subsequently, Francesca, the daughter of the head of the Gerardo family, launches **the idea of expanding the production by embracing the world of wine.**
- The beauty of the hills of Fosdinovo, the call of nature, is therefore combined with the desire to enhance the land below the olive grove and give impulse to the nascent local agriculture. The Pascale Francesca Farm stands out as **organic** right from the start: it does not afflict or even apply chemical “pushes” to the normal cycle of nature.
- In 2010 **Vermentino** was planted, followed by **Vermentino Nero, Canaiolo and Merlot.**

Varietal: 100% Vermentino

Appellation: Colli di Luni DOC

Production Zone: Fosdinovo, in Massa Carrara, towards the Coast of Tuscany. Altitude 250 mt asl.

Soil: Four neighboring particles but with different soils: some rich in clay with an important presence of pebbles, others sandier.

Vinification: Hand picked. Fermentation in small thermo-controlled stainless-steel tanks and cement tanks.

Maturation: 5 months on fine lees, then in bottle.

A really beautiful Vermentino in terms of the clarity of its fruit expression, a light creaminess (lees ageing) and perfect ripeness, ripe but not over-ripe and perfect weight in the mouth.



- *Bright yellow color. Intense nose with the fruity (peach), floral (wildflowers), and mineral notes (flint) typical of the local Vermentino. Excellent freshness and acidic structure. Pleasant wine in its youth phase, acquires complexity and elegance in the bottle.*
- *Excellent as aperitivo and with every seafood recipe.*

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