

## I Pilastri Vermentino Nero 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 Nero 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. Short maceration with the skins and

fermentation in small thermo-controlled stainless-steel tanks.

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

Vermentino Nero is an ancient native vine of Lunigiana (the coastal area of Massa Carrara). It creates a wine with clear fruit expression, and its case a red which is both smooth and with underlying texture.



- Red low color. On the nose the aromas of small berries emerge together with a spicy note reminiscent of black pepper. In the mouth it has a subtle and elegant structure supported by a fresh acidity.
- It is a pleasant red for an aperitif, which goes well with cold cuts and cheeses, first courses, white meats but also with fish-based dishes. In summer, drink it slightly chilled.

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