

# BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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*Vermentino Colli di Luni "Pianacce"*

**LIGURIA**

## AREA OF PRODUCTION

The hills of Castelnuovo Magra, Caprignano, in the province of La Spezia..

## VINIFICATION

Prefermentative maceration in steel pipe for 24 hours at 6-8 °C, fermentation at a controlled temperature of 16°C. Steel maturation for about six months with a stop on the lees for four months and bottle aging for 1 month.

## ORGANOLEPTIC PROPERTIES

Intense straw yellow with marked golden highlights. Very broad aroma, with a hint of mint and citrus tones. Hot and severe palate. Tantalizing acidic flashes; closing of a salt grain.

## GRAPE

Vermentino 100%

## SOIL TYPE

Clay, rich in texture

## CULTIVATION

Guyot with 5,000 plants per hectare

## HARVESTING METHOD

Manual



The province of La Spezia, in the southern part of Liguria and right on the border with Tuscany, is where the Vermentino grape finds particularly favourable conditions. Azienda Giacomelli is in the commune of Castelnuovo Magra between the Apuan Alps and the Tyrrhenian sea. This location has a special microclimate due to the cool winds from the mountains and the influence of the sea. In fact it is cool at night and warm during the day. The composition of the soil varies a lot: sandstone, sand, clay, skeletal soils, red soils rich in iron. This makes the wines particularly mineral, sapid and with hydrocarbon notes also because, when it is windy, the salt from the sea is carried to the vineyards. The grandfather of Roberto Petacchi, the present owner, established the estate in 1915 where wine, oil and vegetables were produced, it was a typical farm of Liguria. In 1993 Roberto, who has had a passion for agriculture since he was a little boy, took the helm and concentrated on viticulture and wine making. He gradually selected, purchased and replanted 8 hectares of vineyards, mainly with Vermentino, in the best and historical locations of Castelnuovo and of Ortonovo which were added to the existing 3 hectares (planted with Vermentino, Malvasia, Sangiovese and Canaiolo). The vineyards are tended like a garden and respect for the environment is imperative. They are not close together, but they are scattered over the areas of Castelnuovo and Ortonovo. This is typical of Liguria where properties are quite fragmented. Each vineyard has a very distinctive character and the grapes are vinified separately. Roberto makes two single vineyard Colli di Luni Vermentino DOC, a Colli di Luni Rosso DOC, and three Liguria di Levante IGT (red, white and rosato) for a total production of 70,000-80,000 bottles/year.