



## Passito dei Neri

Brilliant amber colour introducing the smell of dried apricots, dried figs and raisin, lime honey and chamomile. Sweet and caressing in the mouth, with a very pleasurable balance of fresh and sapid notes, long slightly bitter finish.

Azienda Agricola Il Monticello  
Via Groppolo 7  
19038 Sarzana (SP) | Italy  
0187 62 14 32  
[www.ilmonticello.it](http://www.ilmonticello.it)  
[infovini@ilmonticello.it](mailto:infovini@ilmonticello.it)  
FB - [ilmonticellosarzana](https://www.facebook.com/ilmonticellosarzana)

<b>Year</b>	2018
<b>Name</b>	Passito dei Neri
<b>Category</b>	Passito (raisin wine)
<b>Name</b>	IGT - Liguria di Levante
<b>Vine</b>	Vermentino 80%, Albarola and Colombana 20%
<b>Production area</b>	Colli Di Luni
<b>Vineyard</b>	In Groppolo, above Sarzana, in an excellent portion of the hill (South-Southwest) made up of silty sandy clay, microclimate without significant temperature changes.
<b>Age of vines</b>	20 - 40 years
<b>Harvest</b>	September 20th, selected grapes.
<b>Yield / hectare</b>	50 q per hectare
<b>Vinification</b>	Grapes are hung for almost two and a half months, until they reach an optimal withering. Pressed grapes, must in contact with skins for 2 hours, soft pressing, natural cold decanting, controlled fermentation at 16/18 °C, long stay on lees.
<b>First production year</b>	2007
<b>Person in charge of production</b>	Enologist Nicola Tucci
<b>Number of bottles</b>	1600 0.375 l Bordeaux bottles
<b>Exposure and altitude</b>	Sud 100 - 120 m above sea level
<b>Material of fermentation tanks</b>	Stainless Steel ANSI 316
<b>Temperature of fermentation</b>	14 - 16 °C for 25/30 days
<b>Bottling</b>	Beginning of February
<b>Alcohol</b>	13,5% vol
<b>Acidity</b>	6.2 g/l
<b>Total dry extract</b>	23/140 g/l
<b>Resistance to ageing</b>	5 years
<b>Serving temperature and modality</b>	Uncork bottle at the time of use at a temperature of 10° C to 12° C.
<b>Food matching</b>	Full-bodied cheese and dry pastry.