
OTTAVIANO LAMBRUSCHI COLLI DI LUNI VERMENTINO 'COSTA MARINA'



Region: Liguria, Italy

Appellation: Colli di Luni DOC

Grapes: 100% Vermentino

Farming: conventional

Age of vines: 20 - 50 years

Altitude, Aspect, & Soil Type: 220m, rocky, reddish clay, single vineyard

Typical Harvest Time: Mid-September

Fermentation: stainless steel

Aging: 1 month on lees, stainless steel for 1 year

Finishing: filtered before bottling

Production: 30,000 bottles annually

Notes from Oliver:

Fabio Lambruschi makes the best Vermentino I've had. His wines are bone dry, very mineral, very distinctive, almost Riesling-like, and very different from most examples of the variety. Fabio's father Ottaviano started the estate in the 1970s, buying a vineyard near Castelnuovo Magra, Liguria, after years of working in the famous marble quarries in nearby Massa Carrara, which are just over the border in Tuscany. The vineyards overlook the ocean. Lambruschi's Vermentinos are very elegant, and give fresh and aromatic wines that taste like lemon and herbs, and that go very well with food.

Estate-bottled, from the Costa Marina vineyard; restrained yield. Pale straw color; striking intensity of aroma and flavor; notes of wild herbs and lemon-peel; endless finish, very fresh acidity. Pair with your best seafood, or with roast chicken.