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## OTTAVIANO LAMBRUSCHI COLLI DI LUNI VERMENTINO

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**Region:** Liguria, Italy

**Appellation:** Colli di Luni DOC

**Grapes:** 100% Vermentino

**Farming:** conventional

**Age of vines:** 25 years

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

**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

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### 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 their younger vines; restrained yield. Pale straw color; 'wiry' intense aroma of wild herbs and wet stones; on the palate a clear grapefruit-rind note, fresh acidity and a very long finish. The obvious pairing would be with seafood dishes or fish tacos, but a great dry aperitif too.