

LIGURIA

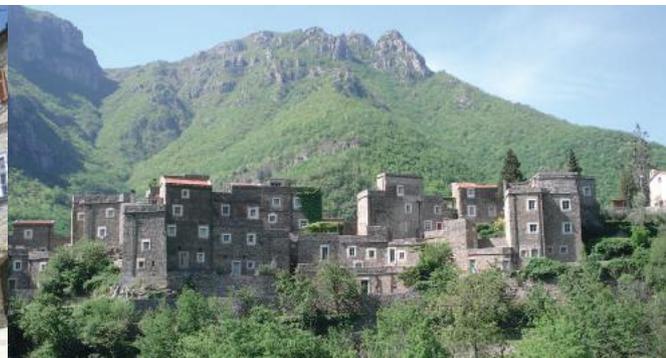
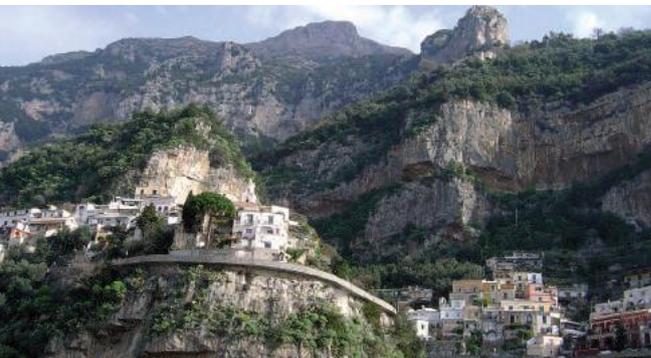
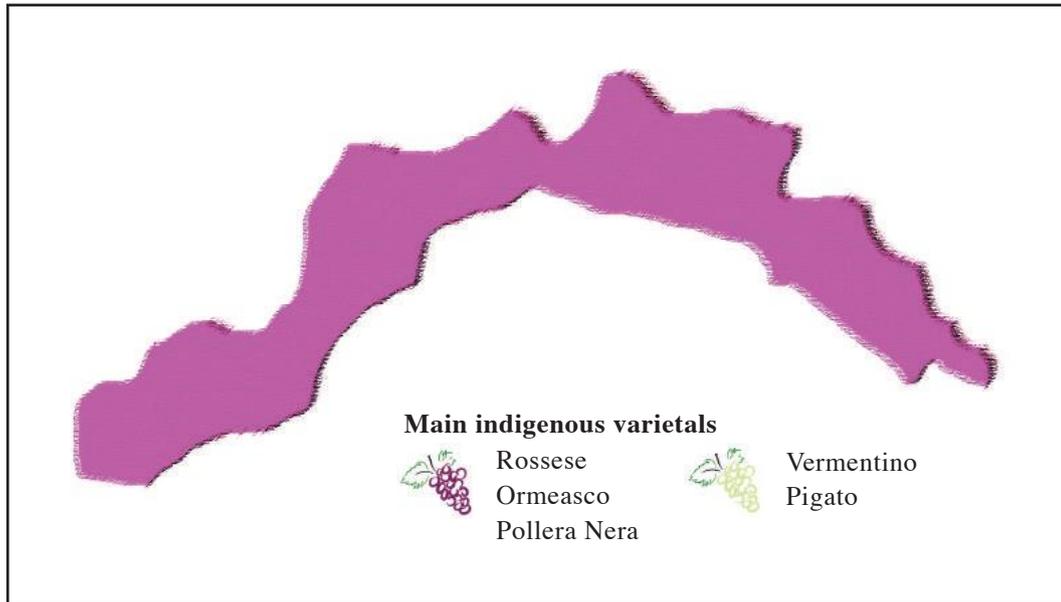


This is one of the smallest regions of Italy, its surface being 5,420 square kilometres. It is a long and narrow strip of land that extends from the south of France to northern Tuscany. The major part are mountains and the rest are hills. Its coasts, which in some areas are extremely steep, extend for 346 kms. Its climate is mild, due to the breezes of the Ligurian sea and due to the fact that the region is protected by the Alps and the Apennines. Liguria is a region of seamen (Cristoforo Colombo was from Genova), of merchants, of farmers and of mountain people. Genova was, and still is, one of the most important ports of the Mediterranean. If you want to see what “heroic” viticulture is all about visit the lovely Cinque Terre that has been declared World Heritage by UNESCO in 1997.

The cuisine in Liguria is delicious and extremely interesting: as pastures were scarce because of the morphology of the region, there is a great variety of fish dishes, there is a great use of herbs, the delicious Ligurian olive oil is used in the cooking, there is a great variety of different kinds of pasta and there are excellent game dishes. For many aspects, Ligurian cuisine can be considered the true Mediterranean cuisine.

Our selection offers you wines made within the Colli di Luni DOC appellation in the eastern part of the Region in the province of La Spezia (this appellation also extends to the province of Massa Carrara in Tuscany). Luni used to be an important port during the ancient Roman times and the wines that were made in this area were very much appreciated at the time. The Vermentino varietal finds its ideal habitat in this area and has been grown here for centuries. ◇







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.

Colli di Luni Vermentino DOC Boboli is 95% Vermentino and 5% Malvasia. It is exclusively made from the grapes of the homonymous vineyard. Power is the distinctive feature of this wine: bear in mind that a part of the vines of Vigneto Boboli is 100 years old! The colour is an intense straw yellow. On the nose notes of honey, citrus fruit, grapefruit and flint. In the mouth it is sapid, mineral and persistent. This is due to the soil of Boboli made up of sandstone that crumbles in the sun. This wine has a very high dry extract.

Colli di Luni Vermentino DOC Pianacce, 100% Vermentino, is made from the homonymous vineyard together with the grapes of other vineyards. Each vineyard is vinified separately and the wine is then blended. The colour is an intense straw yellow. The nose is mineral, with hydrocarbon, almond, honey and Mediterranean brush notes. In the mouth it is sapid, fresh with an excellent balance between alcohol and acidity.

Colli di Luni Rosso DOC Canal di Bocco: the blend is 60% Sangiovese and 40% Canaiolo. This wine is made from a vineyard next to the cellar and from a vineyard in the commune of Ortonovo, on the border with Tuscany. The wine is named after a stream, “Bocco”, that flows through the vineyard. The colour is an intense ruby red. On the nose it is fruity, with hard black cherry and underbrush strawberry notes. In the mouth it is medium structured, fresh and well balanced.

The philosophy of Roberto Petacchi: “A clean environment. To produce excellent wines in the cellar without much handling, we drink them too.”





Colli di Luni Vermentino DOC Pianacce

Zone: *Castelnovo Magra (La Spezia)*
 Cru: *Vigneto Pianacce*
 Varietal: *100% Vermentino*
 Average Prod.: *32,000 bottles*



Type of Viticulture: Integrated / Sustainable

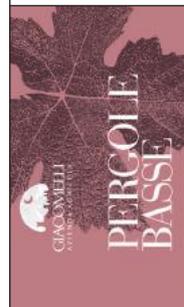
Colli di Luni Vermentino DOC Boboli

Zone: *Castelnovo Magra (La Spezia)*
 Cru: *Vigneto Boboli*
 Varietals: *95% Vermentino, 5% Malvasia di Candia*
 Vineyard Ext.: *1.1 hectares*
 Average Prod.: *7,000 bottles*



Liguria di Levante Rosso IGT Pergole Basse

Zone: *Castelnovo Magra (La Spezia)*
 Varietal: *100% Merlot*
 Average Prod.: *7,000 bottles*



Liguria di Levante Bianco IGT Paduletti

Zone: *Castelnovo Magra (La Spezia)*
 Varietals: *60% Vermentino, 30% Trebbiano, 10% Malvasia*
 Average Prod.: *5,000 bottles*

