

The Lusch List

UNIQUE WINE RECOMMENDATIONS & EXPERIENCES



Showing Vermentino Some Love!

Underappreciated. Undervalued. Underrated. Gosh, Vermentino must have a bit of a complex these days. But if there is a grape that deserves a little more attention from us, it is Vermentino. It is no surprise that this Italian white grape varietal has slipped under the radar; the competition is fierce in the Italian wine world. But the future of this wine is looking brighter as it is showing up on more wine lists as well as in your favorite wine shops. I can tell you that I have seen this particular bottle all over town, so Dallas is showing Vermentino some love.

The Wine: [Il Monticello Groppolo Vermentino, 2019, Liguria, Italy](#)

Where I Purchased: [Veritas](#)

Cost: \$19

Also known as Rolle in France and Malvoisie in Corsica, Vermentino is said to be indigenous to northwest Italy. It is primarily grown in Corsica, Sardinia and along the French and Italian Mediterranean coastal edges of Languedoc-

Roussillon, Provence, Ligurian and Tuscany. In the last few decades, it has also been planted in Australia and the USA, including Texas (Duchman Winery has a terrific Vermentino). The profiles are similar: refreshing acidity, aromas of peach, citrus, and dried herbs, with good minerality and a slightly oily nature. While it is a light-bodied wine similar to Sauvignon Blanc, Vermentino's complexity is what makes it unique and extremely versatile with food. Since it is not the "most popular kid in school," you can find delicious options at a great value.

This particular Vermentino hails from Liguria, a small coastal region renowned for its stunning landscape which runs along Italy's Mediterranean coast between the French border and Tuscany. It is located in the northwest region along the Italian Riviera, home of glitzy Portofino and the well-known Cinque Terre, as well as the major port cities of Genoa (original home of pesto) and La Spezia. Due to high tourism and the difficulty of the landscape, grape growing has unfortunately declined in the region. The planting of vines, which must be terraced and worked by hand, can be a challenge because the terrain is rocky and steep. The most produced wines are the white wines based on the Vermentino grape. The Cinque Terre DOC white blend contains Vermentino, Albarola and Bosco grapes and is deliciously fresh and perfect with seafood dishes.

Winery Bio: *Il Monticello was founded in 1982 when Pier Luigi Neri, an electrical engineer, inherited a 19th-century house and a plot of land, just in front of the sea in Sarzana, in Eastern Liguria. As a hobby he dedicated himself to viticulture, and with the help of his family, now produces a wide range of wines. The vineyards are grown while implementing natural, organic and biodynamic farming methods. The search for quality and the respect for the environment are the inspiration of their daily work.*

Tasting Notes:

Organic & biodynamic

Style: complex, balanced, zippy

Nose: fragrant white flowers, pear, peach, notes of fresh herbs

Palate: ripe pineapple, grapefruit, notes of citrus, mineral

Finish: fresh acidic notes, dry

Pairing: This versatile wine loves all things fishy, herby and citrusy. Think grilled halibut, seafood linguini, chicken with pesto, or even fritto misto with a squeeze of lemon.

Where to buy:

I have seen this wine around town but it was first recommended to me by Bradley Anderson at [Veritas](#). They have a great price point, a bit less than others, plus you can use your **10% LUSCHLIST DISCOUNT CODE** for extra savings. You're welcome!

Until next time!
Courtney
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