



IL MOSTRO

Abruzzo - Italy

Background

Il Mostro, or The Monster, represents the newest venture behind the team at Poggio Anima. While Poggio Anima is all about delivering remarkable monovarietal wine values through single vineyard sites from throughout Italy, Il Mostro really pushes the boundaries a bit more. During the pandemic, one of the longest-practicing, certified organic farmers in Italy, Jasci & Marchesani, was beginning to experiment with more raw winemaking techniques and team Poggio Anima was listening. Using certified organic fruit, natural fermentations, and zero additions other than a bit of sulfur, Il Mostro shows what's possible in the "innovative and fun" category from Abruzzo.

Highlights

- 1** Il Mostro is an experimental project by the folks at Poggio Anima.
- 2** The wines are an amazing value for certified organic, naturally fermented wines.
- 3** The fun packaging is derived from children's bedtime stories told in Europe.

Wines



Still Wines SRP \$21

- 'Thyrus' - a lightly skinsy, dry Trebbiano... think of it like a "starter" orange wine
- 'Striga' - a Cerasuolo d'Abruzzo that is deep cherry in color with an herbal & fruity frame

Sparkling Wines SRP \$21

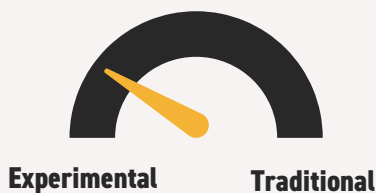
- 'Ragana' - a lightly cloudy, bright, fizzy Pecorino/Chardonnay blend that finishes quite dry
- 'Longana' - a deep magenta colored Montepulciano sparkler that is bright, fruity, and lightly floral



Ethos



Packaging



Practices

- Only sulfur and copper are used for phytosanitary treatments
- PV & wind energy power the winery
- Lightest glass possible is used
- Labels are made via recycled paper