



PRODUCER PROFILE

Estate owned by: Merano family
Winemaker: Giuseppe Caviola
Total acreage of vine: 8 (3 Ha)
Winery Production: 30,000 bts
Region: Liguria

"LA TORRETTA" PIGATO Riviera Ligure di Ponente DOC

WINE DESCRIPTION

Pigato is an indigenous varietal of Liguria di Ponente, the 75-miles shore between Savona and Ventimiglia. Relative of well-known Vermentino, Pigato is more full-bodied and aromatic than its famous cousin. The name Pigato comes from the Latin "Picatum", which refers to dark spots occurring in mature grapes. The wine is named after a small tower ("Torretta" in Italian) in the vineyard, which was used to observe enemy ships in ancient times.

TASTING NOTES

Straw yellow color with greenish hues. On the nose it is intense and delicate with fresh notes of citrus fruits and typical hints of sage, rosemary and thyme. Dry, elegant sip, with a nice balance between smoothness and acidity. Good structure and a very persistent finish.

FOOD PAIRING

Ideal with fish-based dishes, especially traditional fish recipes from Liguria, and vegetables. Perfect with pasta and minestrone with Genovese pesto sauce.

VINEYARD & PRODUCTION INFO

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| Vineyard name/appellation: | La Torretta, Riviera Ligure di Ponente DOC |
| Soil composition: | Calcareous |
| Training method: | Guyot |
| Elevation: | 350 m a.s.l. |
| Vines/hectare: | 5,000/Ha |
| Exposure: | South west |
| Age: | 30 years |
| Harvest time: | End of September |
| First vintage: | 1990 |
| Production: | 4,000 bottles |

WINEMAKING & AGING

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| Varietal composition: | 100% Pigato |
| Fermentation container: | Stainless steel tanks at 18° C for 20 days |
| Maceration technique: | On the skins for 10 days |
| Malolactic fermentation: | Yes |
| Type of aging container: | Stainless steel tanks of 30 HI |
| Length of aging before bottle: | 6 months |
| Length of bottle aging: | 3 months |

ANALYTICAL DATA

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| Alcohol: | 12.5 % |
| Residual sugar: | 0 g/L |
| Acidity: | 6 g/L |
| Dry extract: | 21 g/L |

