

## PIGATO RIVIERA LIGURE DI PONENTE DOC



### WINE DESCRIPTION

The name Pigato derives from the local Ligurian dialect word *pigau*, meaning “spotted”, which refers to the dark spots occurring in mature grapes. The best ones are the DOC Riviera Ligure di Ponente. Pigato yields bigger, fatter wines than Vermentino with similar saline nuances, but a creamier texture. Typical aromas are apricot, peach, ripe Golden Delicious apple, with musky and floral notes.

### TASTING NOTES

Deep straw yellow color. Complex and intense bouquet on the nose, with aromas of ripe yellow fruits and flowers, and some spices on the background. Smooth, fresh, well-rounded sip, with a long aromatic and mineral finish.

### FOOD PAIRING

Ideal with roast fish with Ligurian olive oil; pesto sauce pasta; stuffed squids with pine nuts and olives; stock-fish with potatoes and rosemary.

### VINEYARD & PRODUCTION INFO

Vineyard location:	Albera, Ortovero, and Cervo
Vineyard size:	3 Ha
Soil composition:	Clay with some schist
Training method:	Guyot, bush and spurred cordon
Elevation:	40 m a.s.l.
Vines/hectare:	5,580/Ha
Exposure:	West
Age:	25 years
Harvest time:	End of September - Beg. October
First vintage:	2008
Production:	30,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Pigato
Fermentation container:	Stainless steel tanks (25 days at 16°C)
Maceration technique:	No maceration
Type of aging container:	Stainless steel tanks
Length of aging:	“Sur lie” for 6 months
Length of bottle aging:	3 months

### ANALYTICAL DATA

Alcohol:	14 %
Acidity:	5.6 g/L
Res. sugar:	2.3 g/L
Dry extract:	19.60 g/L

### PRODUCER PROFILE

Estate owned by:  
Marco Brangero

Winemaker: Marco Brangero

Total acreage of vine: 16 (6.50 Ha)

Winery Production: 40,000 bts

Region: **LIGURIA**

