

azienda agricola
LA GINESTRAIA



PRODUCER PROFILE

Estate owned by:
Marco Brangero

Winemaker: Marco Brangero

Total acreage of vine: 16 (6.5 Ha)

Winery Production: 40,000 bts

Region: **LIGURIA**

VERMENTINO RIVIERA LIGURE DI PONENTE DOC

WINE DESCRIPTION

Riviera Ligure di Ponente covers the land in the provinces of Imperia, Savona and Genoa, where the Alps meet the Mediterranean Sea. The area was awarded DOC in 1988 and it is home of some of the finest Italian white wines: Vermentino and Pigato. Recent genetic researches have proved that Piedmont's Favorita and western Liguria's Pigato are biotypes of Vermentino, rather than distinct varieties. In Italy, Vermentino wine is mentioned by botanist Gallesio in some documents dating 1817/1839 as a favorite of Genoa. It was indeed a much sought after wine in the 19th Century.

TASTING NOTES

Straw yellow color with greenish reflections. The bouquet on the nose is very elegant, with rich and intense aromas of ripe fruits, flowers and balsamic sensations. Very fresh on the palate, medium-bodied, with a nice balance and a long mineral finish.

FOOD PAIRING

Ideal with soups, lobster, fish and savory pastries. A perfect summertime wine, it pairs well also with grilled veggies and even sausages on the BBQ.

VINEYARD & PRODUCTION INFO

Vineyard location:	Ortovero
Vineyard size:	1 Ha
Soil composition:	Clay with some schist
Training method:	Guyot
Elevation:	40 m a.s.l.
Vines/hectare:	5,580/Ha
Exposure:	West
Age:	15 years
Harvest time:	End of September - Beg. October
First vintage:	2008
Production:	10,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Vermentino
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:	13 %
Acidity:	5.8 g/L
Res. sugar:	1 g/L
Dry extract:	18.20 g/L

