. 

**VERMENTINO**

Vermentino is a Ligurian wine that received recognition as D.O.C. (Controlled Denomination of Origin) on 31 March 1988. The variety originated in the Middle East, was introduced in Spain and transplanted to Corsica in the XIV century. From there it spread first to Sardinia, then to Tuscany and throughout Ligurian arc. In the temperate coastal climate it found the ideal environment for cultivation, since the variety does not thrive in cold climes. We can state without a doubt that the best results are obtained in the Province of Imperia, especially in the Diano area and in the territory of Bussana.

**ORGANOLEPTIC CHARACTERISTICS**

***Colour:*** delicate straw colour

***Fragrance:*** fresh and subtle, with a hint of wildflowers and herbs, particularly rosemary and thyme, mixed with fruitiness reminiscent of apricot and pineapple, with good intensity and persistence.

***Taste:*** Fresh, persistent and pleasantly mellow. A dry wine that goes especially well with seafood.

**WINE-MAKING PROCESS**

the product involves traditional wine-making, focusing on two basic procedures:  
• limiting must-marc contact to a few hours so as to obtain the fragrances  
   typical of the skins and a moderately intense colour;  
• controlling the fermentation of the must with the help of a fridge, keeping  
   the temperature at about 20°C to enhance and maintain the typical  
  characteristics of the variety.   
  The result is a wine with an alcohol content of about 12°.

**PIGATO**

Pigato is also a typical Ponente Ligure wine that received D.O.C. status on 31 March 1988. Of Middle Eastern origin, it made its way to Europe, where it reached its maximum expression in Liguria. There the variety found its natural habitat in the Province of Imperia and the plain of Albenga, of alluvial origin.

**ORGANOLEPTIC CHARACTERISTICS**

***Colour:*** Straw colour

***Fragrance:*** Full, intense and persistent, with a hint of yellow peach, acacia honey and broom flowers.

***Taste:*** Full-bodied, flavourful and dry, but lastingly mellow, with a typical undertone of pleasing bitterness. Pigato is recommended as an aperitif or with savoury seafood and stew.

**WINE-MAKING PROCESS**

the wine-making process is traditional, stressing two fundamental steps:  
• limiting the contact of must and marc to several hours to obtain the   
   fragrances typical of the grape skins and a moderately deep colour;   
• controlling must fermentation with the aid of a refrigerator to keep   
  temperature at approximately 20°C, thus enhancing and preserving  
  the variety's typical features.   
  The wine so obtained has an alcohol content of about 12°.

**ROSSESE**

This is a wine typical of the Ponente Ligure area, with D.O.C. status since 31 March 1988. The variety is native, and is the same as is used for Rossese di Dolceacqua, but the wine made from grapes of vines cultivated outside the Dolceacqua area has different characteristics and its own name: Rossese D.O.C. Riviera Ligure di Ponente.

**ORGANOLEPTIC CHARACTERISTICS**

***Colour:*** Bright ruby

***Fragrance:*** Intense and constant, the bouquet is generous and personal, with hints of withered rose, wild strawberries, currents and blackberries.

***Taste:*** Well-flavoured, dry, delicately fruity. It is a perfect match with dishes typical of Ligurian cuisine, especially dried cod and rabbit.

**WINE-MAKING PROCESS**

traditional fermentation to a temperature of 24-225 degrees for 4 days.

Subsequently the grape pressing and juce extraction are carried out using a lowpressure horizontal press. A drinkable wine low tannin.