

LE RUSSEGHINE

RIVIERA LIGURE DI PONENTE

PIGATO 2008

DENOMINAZIONE DI ORIGINE CONTROLLATA



A REAL CRU FROM OLD FAMILY OWNED VINEYARDS. IT COMES FROM A PARTICULAR AREA (CALLED RUSSEGHINE FROM THE INHABITANTS OF THE VILLAGE FOR THE COLOR RED OF THE SOIL) THAT IS FAMOUS FOR ITS PIGATO. THE WINE IS SAPID AND MINERAL; IT IS THE TRUE EXPRESSION OF THE EXCEPTIONAL TERROIR.

GRAPE VARIETY: Pigato.

DESCRIPTION: Yellow hay intense color with green reflex ions; wide perfume with different varietals: fruits (yellow peach, apricot, cedar skin) aromatic herbs from the Mediterranean shrub (sage, thyme, pine tree resin, elegant minerality. In the mouth it is full, persistent, characterized by a good freshness and a strong sapid taste with a light note of sour almond.

LOCATION: Mostly from the "Russeghine" vineyard in the hill above the village of Ranzo Borgo at 230 meters a.s.l. South - East exposition and from other owned vineyards of red soils. Red clay soils rich in fossils with a high presence of iron minerals; Mediterranean microclimate, windy and with a good difference in temperature between night and day. The location is in Arroscia valley at about 18km from the sea of the city of Albenga.

GROWING SYSTEM: Guyot with about 5000 plants per hectare. Average age of the vines is 35-40 years old.

HARVEST: Manual in 20kg capacity crates with holes and done in various passages between September 23 and October 4th to only select the healthiest and fully ripe grapes.

YIELD: 50 hectoliters/hectare

VINIFICATION AND REFINEMENT: Natural maceration on the skins for 36 hours with regular pump overs, fermentation at 20 degrees Celsius with indigenous yeasts. Malolactic fermentation takes place entirely and the refinement is done in stainless steel on the fine dregs for at least 6 months. Natural stabilization is carried at cellar temperature. After bottling refinement of the wine is done in bottle for a month and a half.

ALCOHOL: 13,00% vol.

ACIDITY: 5.7 grams/liter

TOTAL BOTTLES PRODUCED: About 23000 bottles

AGING: If well preserved the wine improves and matures in the bottle for at least three or four years and enriches itself of sapid notes and typical minerals of the red soil vine from where it comes from.

TO SERVE: In wide tulip shape glasses, not too cold 13-15 degrees Celsius

SUGGESTED PAIRINGS: Fish dishes with aromatic herbs, pesto sauce, fish and vegetable ravioli, rabbit.

AVAILABLE FROM: End of April 2009