



Azienda Agricola Durin di Basso Antonio  
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Denominazione di Origine Controllata  
Riviera Ligure di Ponente

## PIGATO “I S-CIANCHI”

It was customary of our ancestors to follow the traditional vintage, with a second picking up of over-maturation of “I S-cianchi” that is the small flap part of the bunch of pigato. In relation to tradition, this wine has been obtained with “old style” maceration on the rinds for around 72 hours.

This gave the aroma its individuality. It is clearly extolled during the winter months and has not undergone any filtering.

### Characteristics

It is amber-coloured dry white wine with gold shimmers and has a nice shine to it. It has also a fine appealing flavour with a strong and intense impact.

The vegetal and fruit feel accompany mineral notes that eventually complete the feature of sweet citrus fruits. Aromatic herbs to the fore; thyme, sage, savory, mint, white pepper, star anise complete the picture. It is full-bodied, well structured and rich, it has a good balance of a soft and acid taste. Its delicious flavour is long lasting and you can still taste the elegant vegetal-fruit feel of fresh almond enriched with star anise.

### Grape varieties and area of production

It is produced with grapes from the Pigato vine harvested in Ortovero.

### Type of cultivation

Spurred cord, small tree in the old vineyards.

### Grape total per hectare

Max 110 q.li

### Total in wine

Max 70%

### Alcohol content

13,5 / 15,5% vol. depending upon the vintage.

### Total acidity

Min 4,5 g/l

### Dried extract

Min 15 g/l

### Food matching

White meat cooked with aromatic herbs, plucks, “carpaccio” style fish, calamari and cuttlefish in “zimino”, trofie in pesto sauce, spicy redfish, Ligurian pansotti pasta in nut sauce, “capon magro”. Starters consisting of shellfish, and cartoccio style fish.

### How to serve and to store

Serve at a temperature of 13°C in medium however tall sized glasses. Store in low compartments of the wine cellar at a constant temperature between 11 and 14°C.