



Denominazione di Origine Controllata
Riviera Ligure di Ponente

PIGATO

Characteristics

Dry white wine. Straw-yellow colour with golden reflections. Ample to the smell, strongly fruity, fragrant, persistent with distinct notes of damson, ripe peach and honey on a mineral background as well as light notes of yellow flowers, musk and wood resins. Dry yet soft to the taste, round on the palate, lightly warm, rich, full-bodied with an excellent persistence and a pleasant bitter background which evokes the peach stone and bitter honey.

Grape varieties and area of production

It is produced with grapes from the Pigato vine harvested in the farm vineyards of Ortovero and "Ponterotto".

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

12 / 13,5% vol. depending upon the vintage.

Total acidity

Min 4,5 g/l

Dried extract

Min 15 g/l

Food matching

Dry white wine ideal to accompany a large range of dishes such as reginette pasta with marjoram, beef ravioli, sea food risotto, chick peas zimin (vegetable soup), baked gilthead bream with thyme and sage, scampi in shallot sauce, cappon magro, vegetable quiches and other dishes of the national and international cuisine.

How to serve and to stores

Serve at a temperature of 12°C in long stem medium size wine glasses.

Store in the lowest racks of the cellar at a constant temperature between 11 and 14°C.