



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

## GRANACCIA

We have carried on a precise work which has added value to the old autochthonous vines of our land. This is why we make wine from pure granaccia grapes only from 2001. The quantity of the grapes harvested is poor and the production of bottles is limited. However, the organoleptic characteristics make it an important wine which deserves to be valorised even more.

### Characteristics

Dry red wine, clear with an intense ruby red colour. Intense and persistent to the smell, ample, fine with wild berry notes such as blueberry, blackberry and ripe pomegranate and raspberry. Dry to the taste, quite fresh and rich, warm and full-bodied as well as tannic. With a fruity slightly woody aftertaste. Round and of great character.

### Grape varieties and area of production

It is produced with grapes from the Granaccia vines harvested in the vineyard of Ortovero and "Ponterotto".

### Type of cultivation

Spurred cord.

### Grape total per hectare

Max 90 q.li

### Total in wine

Max 70%

### Alcohol content

12,5 / 14% vol. depending upon the vintage.

### Total acidity

Min 4,5 g/l

### Dried extract

Min 20 g/l

### Food matching

Dry red wine perfect to accompany dishes like mushroom tagliatelle, thrush with juniper berries, guinea-fowl with mushrooms, roast duck, game and light to medium mature cheese.

With its intense bouquet joint to its extremely smooth character, this wine adds value and highlights the rich aroma and the mix of taste of the dishes listed above.

### How to serve and to store

Serve at a temperature of 18°C in a long stem wine glass (or brandy balloon) to really appreciate its intense bouquet.

It is at its best between two and four years of ageing.

To store in a horizontal position in the lowest racks of the cellar at a constant temperature between 11 and 14°C.