



Denominazione di Origine Controllata
Riviera Ligure di Ponente

PIGATO “GÈVA”

Characteristics

Dry white wine. Straw-yellow colour with warm golden reflections. Intense and enveloping perfume, characterized by fruity and aromatic herbs notes including sage, thyme and rosemary. Soft to the taste, with a long persistency and a hint of almond. The taste is constantly evolving.

Grape varieties and area of production

It is produced with grapes from the Pigato variety harvested in the farm vineyards of Ortovero and “Ponterotto”.

Type of cultivation

Pruned-spur cordon-trained, guyot.

Grape total per hectare

Max 110 q.li

Total in wine

Max 70%

Alcohol content

13% vol. depending on the vintage.

Total acidity

Min 5 g/l

Dried extract

Min 15 g/l

Vinificazione

A low-temperature, dynamic maceration of the whole grapes. Fermentation under temperature contro. Taking advantage of fermentation gasses up to saturation in the vats. Resting in batonnage on thin lees for a few months. Natural clarification by decanting and storage under temperature control into steel vats. No added sulphur dioxide or chemicals in the clarification and bottling processes. The presence of little sediment is to be considered completely normal.

Food matching

Fish or white meat tasty dishes. Excellent with sea crudites and particularly suitable for vegetable based dishes. Piatti saporiti a base di pesce o carni bianche.

How to serve and to stores

Serve at a temperature of 12°C, in medium-size chalice glasses with high stem. Store in the lowest racks of the cellar at a constant temperature between 11 and 14°C.