



Azienda Agricola Durin di Basso Antonio
Via Roma, 202 - 17037 Ortovero (SV) Italia
P.Iva 00772470092

Indicazione Geografica Tipica
Colline Savonesi

A MATETTA

The idea of selecting the most beautiful pigato and vermentino grapes in the old vineyards and to harvest them at the end of the vintage season dates back to 2001 in honour of Donna Laura. However, in 2004 another great figure arrives at "Durin": the little Angelica to whom this harmonic and smooth wine is dedicated.

Characteristics

Dry white wine, clear with a golden yellow colour. Quite intense, persistent, fine, harmonic to the smell with scents of grapefruit, bitter orange, bay and lightly woody. Dry, very rich, warm, full-bodied to the taste with a slight and pleasant very persistent tannic note. Distinct woody and rich notes stand out in the aftertaste. A perfect wine for fish dishes.

Grape varieties and area of production

Is produced for the most part with pigato grapes and other local varieties, harvested in the old vineyards of the winery sited in Ortovero.

Type of cultivation

Spurred cord.

Grape total per hectare

Max 110 q.li

Total in wine

Max 70%

Alcohol content

13 / 14% vol. depending upon the vintage.

Total acidity

Min 4,5 g/l

Dried extract

Min 15 g/l

Affinamento

2 months in French oak barrique, 3 months in bottle.

Food matching

Unique dry white wine ideal to accompany different types of dishes such as spiced baked fish, fish soup, fish stews, medium mature cheese, dry patisserie with no cream or jam.

How to serve and to stores

Serve at a temperature of 15°C in a balloon glass.
Store in the lowest racks of the cellar at a constant temperature between 10 and 13°C.