



Denominazione di Origine Controllata
Riviera Ligure di Ponente
Pigato Superiore

A MATETTA

The Pigato Superiore "A Matetta" is born from the oldest vineyards in the country that have breathed history, dedicated to the little Angelica to whom this harmonic and smooth wine is dedicated.

Characteristics

Dry white wine, clear with a golden yellow colour.
Intense, persistent, fine, harmonic to the smell with scents of bitter orange, apple, lightly woody at the end a note of brackish.
It is dry, savory and fresh.

Grape varieties and area of production

Is produced with pigato grapes, harvested in the old vineyards of the winery sited in Ortovero, in "Lignolo".

Type of cultivation

Guyot and small tree.

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

3 months in French oak tonneau, 5 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.