



Bright amber gold color. It comes from a drying process that gives the wine a broad flavor profile ranging from dehydrated fruits such as apricot, fig and candied citron to tea leaves, honey and lime. Sweet and mouth-filling palate, but well balanced by acidity.

Designation of origin Eastern Liguria PGI Passito

First vintage 2007

Vines per hectar about 4.600

Vine cultivation method Espalier with unilateral cordon Guyot

Yield of wine per grapes Maximum 45%

Fermentation temperature between 12° C and 16° C

Total acidity Minimum 4.5 g/L.

Dry extract Minimum 20 g/L.

Alcohol strength between 13.5 and 14% vol. (depending on the vintage)

Service Temperature uncork the bottle at a temperature of 10-14°C

Cellarability 5 years

Wine Pairing Medium-aged cheeses, dry pastries, "bucellati"