



TENUTA ROSADIMAGGIO



"Pigato" - Riviera Ligure di Ponente D.o.c

Pigato is the whitest representative of the Ligurian Riviera di Ponente . It belongs to the large family of Vermentino from which differs optically for the many " dots " that appear on the skin of his golden grapes , and organoleptically for acidity a little more sustained and perfumes marked . The vinification follows the rules of modern oenology , with a short maceration and fermentation at low temperature to exalt the characteristics of the grape.



CLASSIFICATION: Riviera Ligure di Ponente DOC

GRAPES: Pigato 100%

TASTING NOTES: Yellow color, distinctive aroma, very fruity and mineral.

MEAL SUGGESTION: Grilled fish , kebabs , seafood and white meat tasty.

ALC/VOL : Alcol 13,5 % vol.

Name:	Pigato	Classification:	Riviera Ligure di Ponente DOC
First year of production:	2003	Average number of bottles:	10.000
Production area:	Liguria di Ponente	Grapes:	Pigato
Exposure vineyard:	South	Yeld per hectare:	60
Altimetry:	150 Meters above sea level	Pruning system:	Cordone speronato
Density of the system:	4000 plants / ha	Age of the vineyard:	20
Harvest period:	Mid September	Material fermentation tanks:	Steel Tank with controlled temperature
Aging Material:	Acciaio	Vinification:	12 hours of maceration under dry ice, soft pressing, racking and starting fermentation with selected yeasts.
Period of bottling::	June		Long on the yeasts
Service Temperature:	10-12°	Aging capacity:	Good
		Package:	750ml