

AZIENDA AGRICOLA VITIVINICOLA

DURIN

Pigato

D.O.C. Riviera Ligure di Ponente

The pigato vine is our firm's strong point in terms of figures and tradition. The land of the Ortovero valley (considered as the cradle of the pigato) and the nearness of the sea give an important richness to our wine on top of a very intense bouquet. Grapes are made into wine through the cryomaceration process at controlled temperature and by carrying out repetitive pumping of the must over the grape dregs.



Characteristics

Dry white wine. Straw-yellow colour with golden reflections. Ample to the smell, strongly fruity, fragrant, persistent with distinct notes of damson, ripe peach and honey on a mineral background as well as light notes of yellow flowers, musk and wood resins. Dry yet soft to the taste, round on the palate, lightly warm, rich, full-bodied with an excellent persistence and a pleasant bitter background which evokes the peach stone and bitter honey.

Grape varieties and area of production

It is produced with grapes from the Pigato vine harvested in the vineyards of Ortovero and Ranzo.

Type of cultivation: Guyot, small tree.

Grape total per hectare: max 110 q.li.

Total in wine: max 70%.

Alcoholic strength: 12/13 % vol. a seconda delle annate.

Total acidity: min. 5 g/l.

Dried extract : min. 16 g/l.

Food matching

Dry white wine ideal to accompany a large range of dishes such as reginette pasta with marjoram, beef ravioli, sea food risotto, chick peas zimin (vegetable soup), baked gilthead bream with thyme and sage, scampi in shallot sauce, cappon magro, vegetable quiches and other dishes of the national and international cuisine.

How to serve and to store

Serve at a temperature of 10° C in long stem medium size wine glasses. Best consumed in the first year of ageing.

Store in the lowest racks of the cellar at a constant temperature between 11 and 14° C.