



Il Canneto

Riviera Ligure di Ponente
D.O.C.

Praié

Pigato grape variety

Testico (SV) vineyard



JSI 91 /100

'Il Canneto' is a modern Pigato with a strong identity.

The vineyard is located about 500 m above sea level, along a volcanic vein.

The special micro-climate ensures high acidity and the soil adds flavour and minerality that combine well with Pigato's characteristic notes.

COLOUR

Intense straw yellow.

BOUQUET

Ripe medlar, acacia flower, mandarin-orange and cedar, resin, balsamic notes.

PALATE

Full-bodied, savoury, refreshing, balanced, in harmony with the bouquet.

SOIL TYPE

Medium-textured, calcareous clay.

EXPOSITION

South, south-west.

CULTIVATION SYSTEM

Spurred cordon.

PLANTS PER HECTARE

6500

YIELD PER HECTARE

100 q

SERVING TEMPERATURE

12°C

FIRST HARVEST

2004

HARVEST TIME

First or second ten days in October.

VINIFICATION AND AGEING

In white. Fermentation 14-18 days in steel tanks. Aged 4 months in steel tanks, 2 months in the bottle.

