



Petraie

Riviera Ligure di Ponente
D.O.C.

Lupi

Pigato grape variety

Campochiesa d'Albenga (SV)
vineyard



JSI 90/100

This Pigato comes exclusively from the 'Petraie' vineyard in Salea, a flat area with clay soil that gives it unique characteristics.

At least six months on the lees then bottle aged.

Pigato Petraie reaches its peak organoleptic qualities five years after harvest.

COLOUR

Intense pale straw yellow.

BOUQUET

Nectarine.

PALATE

Soft, fresh and elegant.

SOIL TYPE

Clay.

EXPOSITION

South/East.

CULTIVATION SYSTEM

Guyot and spurred cordon.

PLANTS PER HECTARE

5000

YIELD PER HECTARE

90 q

SERVING TEMPERATURE

9°C

FIRST HARVEST

1988

HARVEST TIME

First ten days of September.

VINIFICATION AND AGEING

In white. Fermentation 15 days 70% in steel at controlled temperature. Maturation 6-8 months on the lees, 3 months in the bottle.

