



Pigato

Riviera Ligure di Ponente
D.O.C.

Lupi

Pigato grape variety

Albenga (SV) vineyard



JSI 90/100

In 1961, Tommaso Lupi and a few other pioneers of Ligurian viticulture were the first in Liguria to bottle, label and market Pigato and Vermentino.

Having identified the Albenga plain as the best suited area for Pigato, Tommaso Lupi started to grow and produce Pigato Lupi wine, thus contributing to the foundation of the Riviera Ligure di Ponente DOC.

COLOUR

Intense pale straw yellow.

BOUQUET

Notes of peach and Mediterranean maquis.

PALATE

Soft and intense.

SOIL TYPE

Clay.

EXPOSITION

South/East.

CULTIVATION SYSTEM

Ligurian sapling and guyot.

PLANTS PER HECTARE

5000

YIELD PER HECTARE

100 q

SERVING TEMPERATURE

9°C

FIRST HARVEST

1961

HARVEST TIME

First ten days of September.

VINIFICATION AND AGEING

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

