



# Vignamare

Riviera Ligure di Ponente  
D.O.C.

Lupi

Pigato grape variety

Camporosso, Salea d'Albenga (SV)  
vineyard



JSI 92/100

In the 1960s, in the heart of Pieve di Tecco, Tommaso Lupi was inspired by far-sighted intuition to break the mould of traditional wine-making, so he created his beloved Pigato: the first Ligurian white wine suitable for ageing.

#### COLOUR

Luminous golden yellow.

#### BOUQUET

Notes of peach, Mediterranean maquis and hydrocarbons.

#### PALATE

Intense, soft, uniquely elegant.

#### SOIL TYPE

Deep red clay.

#### EXPOSITION

South/West.

#### CULTIVATION SYSTEM

Ligurian sapling and guyot.

#### PLANTS PER HECTARE

5500

#### YIELD PER HECTARE

80 q

#### SERVING TEMPERATURE

9°C

#### FIRST HARVEST

1988

#### HARVEST TIME

The first half of September.

#### VINIFICATION AND AGEING

In white. Fermentation 15 days 70% in steel at controlled temperature and 30% in wood. Maturation 24 months on the lees, 6 months in the bottle.

