



Azienda Agricola Maria Donata Bianchi

PIGATO

DOC RIVIERA LIGURE DI PONENTE - PIGATO

PRODUCTION ZONE

Vineyards are located in Diano Castello and Diano Arentino (IM)

VARIETY

100% Pigato

VINTAGE

2023

VINIFICATION

All grapes are carefully hand-picked and destemmed. Then 50% of these are gently pressed, while the other 50% are crushed and vinified in contact with skins for 48 hours. The fermentation takes place in stainless steel tanks, at controlled temperature and using selected yeasts.

AGEING

For 5-6 months in stainless-steel tanks
For 1 month in bottle

AGEING POTENTIAL

2 to 3 years.

APPEARANCE

The colour is bright straw yellow with light greenish hues.

ON THE NOSE

Large bouquet of citrus fruits and white peach with strong notes of white flowers and salvia.

ON THE PALATE

Elegant, fresh and mineral, with a pronounced note of jasmine.

FOOD PAIRING

Fish dishes, crustaceans, raw fish, soups and white meats.

The Pigato grape variety finds its historical origins in the Albenga area and then spread throughout the Western part of Liguria. For this reason we have chosen to put on the label the splendid Church of San Giacomo and San Filippo located in the Municipality of Andora, where her grandfather and father were born, to underline once again the very important bond that exists between the family, the wine, and the land.

