

Bisson



Bianchetta U Pastine



At a Glance:

- **Appellation:** DOC Portofino
- **Uvaggio:** Vermentino (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines planted in the steeply terraced vineyards surrounding the commune of Trigoso, east of Sestri Levante
- **Soil Types and Compositions:** Sandstone-clay and gravel
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha
- **Average Yields:**
- **Average Harvest Date and Type:** Entirely manual, in 15 kg crates; usually from late August to the end of September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks after destemming, 2-3 days of skin contact, and pressing.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6-8 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 6-8 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, cross filtered
- **Sulfur:** Applied after fermentation and at bottling, c. 16 mg/l free sulfur.

In The Glass:

The term U Pastine is from the Ligurian language, indicating a very special product, appropriate for this rare white grape found only in Liguria. Lugano has saved several parcels from extinction, from which he creates a truly unique white wine that is delicate, lively, and satisfying. Filled with vibrant minerality, it is particularly delightful when married to the white-fleshed fish that frequent the shores of this part of Liguria ... the bianchetti, the nasello and tiny, exquisitely flavored langostino.