

# Bisson



Bisson wines were born in the early days of 1978 when Pierluigi Lugano, then a master of art and well-known sommelier, aware of the potential that he sensed being hidden in the harsh wines of local Ligurian farmers, decided to try the "adventure" of rediscovering the grapes of Levante and the Ligurian Riviera. He began to buy small batches of grapes from the farmers scattered throughout the area and vinified them in his own cellar, carrying out, with modern winemaking techniques, numerous experiments to understand how to treat local grapes. Lugano's efforts paid off, and he succeeded in almost single-handedly reviving the autochthonous Ligurian wines that had practically disappeared.

After a few years of vinifying purchased grapes, Pierluigi acquired and planted his own parcels to achieve full viticultural control. Continuing his quest, Lugano has recently built a spectacular new cellar and winery at the foot of one of his Vermentino vineyards. Pierluigi's latest challenge, which he is facing with extreme conviction, is to cultivate vines with the strictest limitations of pesticides and other synthetic treatments, to guarantee the greatest degree of quality and authenticity in all the wines of Enoteca Bisson.

## Viticulture:

- **Farming:** Lutte Raisonnée pursuant to Italian law 1078, with some biodynamic practices
- **Treatments:** Synthetic treatments only when necessary, otherwise copper and sulfur
- **Ploughing:** Annual ploughing/hoeing to maintain vineyard
- **Soils:** Sandstone-clay and gravel
- **Vines:** Planted at 5,000 vines/ha on steep, terraced vineyards overlooking the Mediterranean.
- **Yields:** Controlled with severe pruning, debudding, and defoliation
- **Harvest:** Entirely manual, in 15 kg crates; usually from late August to the end of September
- **Purchasing:** Estate fruit and fruit purchased from growers with whom Pierluigi has worked for decades



## Vinification:

- **Fermentation:** Wines ferment with selected yeasts in stainless-steel tanks after destemming, 2-3 days of skin contact, and pressing.
- **Extraction:** Wines remain on their lees without bâtonnage.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Blocked via sulfur

## Aging:

- **Élevage:** Wines spend 6-8 months in stainless-steel tanks.
- **Lees:** Wines remain on their fine lees during élevage.
- **Fining and Filtration:** Wines are unfiltered and cross filtered.
- **Sulfur:** Applied after fermentation and at bottling, c. 16 mg/l free sulfur.