

Bisson



Ciliegiolo, Golfo del Tigullio



At a Glance:

- **Appellation:** DOC Portofino
- **Uvaggio:** Ciliegiolo (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From sloped parcels in the village of Campegli, just west of Castiglione Chiavarese
- **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, 4-5 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:

Ciliegiolo is a traditional red grape variety that is rarely seen. Piero Lugano vinifies it to showcase its light and fruity character. When presenting it, we group this wine with our classic series of Rosés as it is released in the spring following the prior year's harvest. It is vinified dry, tastes of red cherry and wild berries and its brilliant cherry color is a particular joy to behold.