

Bisson



Bisson Çimixà L'Antico



At a Glance:

- **Appellation:** DOC Portofino
- **Uvaggio:** Çimixà (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 sloped parcels in the Tenute di Trigoso (near Sestri Levante) and the village of Campegli (near 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, 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:

A true obscurity, indigenous Çimixà was on the brink of extinction in the 1970's when a local pastry chef sourced a mere 500 vines purported to be Çimixà and planted them together in a single plot. While the family resemblance is undeniable, Pierluigi's "L' Antico" ("the ancient one") bottling stands apart from his others in its balance of elements and its texture. Though there is no shortage of salinity, it is the sumptuous mouthfeel of the Çimixà that grabs the attention first. Furthermore, while it is just as driven by minerality as its brethren, "L' Antico" is characterized more by chalk than by brine, and the wine overall possesses a greater sense of heft and solidity.