

Bisson



Marea Cinque Terre



At a Glance:

- **Appellation:** DOC Cinque Terre
- **Uvaggio:** Bosco (60%), Vermentino (20%), and Albarola (20%)
- **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 south-facing terraced vineyards in Volastra, near Riomaggiore in Cinque Terre
- **Soil Types and Compositions:** Sandstone-clay and gravel
- **Vine Age, Training, and Density:** Pergola trained, 4,500 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:

Pierluigi Lugano opts to leave this cuvée on the lees for an extended period of time, respecting the old traditions of the region. The result is a full-bodied, earthy wine of immense character, almost briny, with a deeper golden tint to its color than is found in his other whites and marked by the aromas of heather, broom, and juniper.