

# Bisson



## Pigato



### At a Glance:

- **Appellation:** IGT Colline del Genovesato Bianco
- **Uvaggio:** Pigato (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 sloped parcels in the communes of Trigoso near Sestri Levante and Verici near Casarza Ligure
- **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:

Quite limited in production as it is difficult to produce and even more difficult to find the "true" variety, Bisson's Pigato is a wine of finesse, without the body of the preceding whites but with unique and intriguing flavors. It pairs exceedingly well with the fish married to herbs traditional to Ligurian cuisine. The wine is bottled in the spring following the harvest and rarely gets a chance to show its aging ability since the precious little quantity that is produced is consumed within the year!