THE WINE THAT SMELLS OF CINQUE TERRE

Cinque Terre white PDO

The Cinque Terre bianco PDO is the classic wine of the Cinque Terre.
Composed according to the specification with grapes from the Bosco, Albarola and Vermentino vines. Centuries of cultivation mean that numerous other vines are present in minimal percentages.

Color: warm and bright

Aroma: gooseberry and caramelized fruit

Taste: fresh and savory



GRAPE VARIETIES

Vines of Bosco, Albarola and Vermentino

VINEYARDS

Land: more than 200 micro-particles that form 1.5 hectares of the surface with altitudes ranging from 150 to 400 meters above sea level with a mainly south/south-east exposure.

Soil composition: each kg of soil in the Capellini vineyard contains 60% sand, 35% silt, 5% clay with a sandy loam granulometry and is rich in organic matter. It rests on a rocky substrate of different sandstone formations (Riomaggiore Sandstones and turbiditic Sandstones)

Form of farming: guyot systems with low pruning

HARVEST: 2020 bottled in June 2021

VINIFICATION

The bunches are separated from the stalk and placed in a steel barrel for 24 hours in the cold. The subsequent pressing takes place with a lung press at a controlled pressure. The must is then left to ferment without the addition of yeasts. Around June, after the last natural fermentation given by the rise in the now summer temperature, which gives the wine a further sweet refinement, obtained the PDO denomination, we proceed to bottling.

YIELD

65/70% grape/wine

ADVICE FOR THE SERVICE

Serve cool at 14°-15° in a medium glass. It is fully expressed after a slight oxygenation

AGING POTENTIAL

It is a wine that lends itself to aging

PAIRING TIPS

Typical Ligurian fish dishes (and not!), fish soup, stewed anchovies, white meats with aromatic herbs

CANTINA CAPELLINI
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Cantina Capellini

