

Sciacchetra PDO

The Cinque Terre Sciacchetra PDO tells a distant story. It is the wine of celebration, to be offered when a welcome guest arrives at home, and everyone in the village jealously guards it for great occasions.



Color: golden yellow with amber reflections



Aroma: abundance of aromas that are revealed in progression



Taste: apricot and dehydrated plums



VINEYARD

Vines of Bosco in greater quantities, Vermentino and Albarola

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: 2019

VINIFICATION

“Sciaccia” (crushes) and “traì” (set aside) is probably the premise of “Sciacchetra”, a term used in a diary by the painter Telemaco Signorin in 1860. “Refurza”, or wine reinforced by the practice of drying, was instead the widespread way of defining it before that date. The grapes are carefully selected in the row by the ladies of the village, experts in this practice, under the supervision of Giulia, Luciano’s 85-year-old mother. At Casa Capellini, the bunches (mainly of the Bosco variety) are left to dry in the shade until mid-November and after pressing the wine ferments spontaneously and very slowly in stainless steel vats, until the alcohol content is reached which will inhibit the action of the yeasts (on average 15% vol.) after about a year

YIELD

25/28% grape/wine

ADVICE FOR THE SERVICE

Better serve it cool at cellar temperature (14/16°C), perhaps uncorking it beforehand.

AGING POTENTIAL

It is a wine that lends itself to aging

PAIRING TIPS

The cheeses of the nearby Val di Vara represent the salty compendium territorially consistent with medium or advanced aging or with dark chocolate brownies and salted caramel