

**WHITE TABLE WINE (ITALIAN)**  
An ancient technique of the past, pressed wine.

# Vin De Gussa

We recover the skins after pressing the Sciacchetra, put them in a barrel with the third pressing of the Cinque Terre Pdo and leave them together.  
This white wine is the result of the culture of winemaking in Volastra.



Color: amber



Aroma: dried fruit  
and raisins



Taste: savory but with  
sweetness on the finish



## VINEYARD

Vineyards 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:** 2020/2021

## VINIFICATION

'in the past, winemakers pressed the grapes for the production of the white wine to the very last drop and that created a quite severe wine, even for the toughest palates. Therefore, it was not mixed with the so called 'vin bun', that is to say Cinque Terre

## ADVICE FOR THE SERVICE

Serve cool at room temperature

## AGING POTENTIAL

It is a wine that lends itself well to aging

## PAIRING TIPS

With blue cheeses or with salted anchovies, enhancing the contrasts



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