

AZIENDA AGRICOLA DURIN

Olio Extravergine di Oliva di Ligure 750ml

Winemaker Antonio Basso represents the third generation of farmers from Ortovero, and tends some 259 separate, small vineyards on steep hillsides just three miles away from the azure Mediterranean as the crow flies. Altitude here ranges from 150 feet to as high as 2,100 feet! This is the inspired madness of vine growing in mountainous Liguria—so much so that there are only a few dozen, full-time producers in the region. Yet for those stubborn, inspired few, what Liguria can give is nothing less than extraordinary. The thread that connects the wines of Liguria is indeed the sea: whites are limpid and invigorating, reds tangy and saline-kissed. Each bottle begs for Mediterranean cuisine and lively company.

WINERY: Azienda Agricola Durin

WINEMAKER: Antonio Basso

ESTABLISHED: 1939

REGION: ITALY • Liguria • Ortovero

BLEND: 100% Taggiasca

PROCESS: Hand-harvested from olive trees on steep hillsides shared by grape vines. Taggiasca olive trees have flourished in the region since ancient Roman times, championed by agriculturally minded monks from neighboring Provence who helped introduce this delicate olive variety to the area. Grown without any chemical treatments and harvested with respect for the environment, olives are pressed immediately in a local community mill.

TASTING IMPRESSIONS: Mildly fruity with a pleasant, zesty tang. A straw-colored oil renowned for its silky elegance, balanced with hints of spice and sea salt, with subtle notes of almond and artichoke.

PAIRING SUGGESTIONS: Fresh seafood; pesto dishes; baked fish



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