



AZIENDA AGRICOLA DURIN

Riviera Ligure di Ponente Pigato

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

APPELLATION: Riviera Ligure di Ponente DOC

BLEND: 100% Pigato

VINEYARDS: Estate-owned vineyards are found across both terraced hillsides above the Mediterranean coast and flatter lands near the town of Ortovero. Soils predominantly sandy, with limestone.

AGE OF VINES: 50 years, on average

WINEMAKING: Hand-harvested. Destemmed; cold macerated for 24 to 48 hours. Pressed then fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank for one year.

TASTING IMPRESSIONS: Aromas of white peaches, honey, wildflowers. Flavors of citrus, white pepper, fresh almonds, stone fruits.

PAIRING SUGGESTIONS: Grilled seafood; garlicky sauces (such as pesto); roasted chicken or pork

NOTES: Originally from Greece, the Pigato grape made its way to Liguria in the 1600s, and is believed to be a cousin of Vermentino.



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