



## AZIENDA AGRICOLA DURIN

### Riviera Ligure di Ponente Rossese

*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% Rossese

**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:** 20-40 years

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

**TASTING IMPRESSIONS:** Aromas of red roses, wild strawberries, raspberries. Smooth, with light tannins; red summer fruits, light baking spices.

**PAIRING SUGGESTIONS:** Pasta with meat sauce; tomato-based fish soup; veal or other delicate white meat

**NOTES:** Rossese is also found in Provence, France as the grape Tibouren. Locals like to call it the “Nebbiolo of Liguria” for its light color, ripe tannins and rosy aromas.



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