

PETRAIE (PIGATO)

Its name evoke the complex process and the difficult condition of the rocky landscape, witnessing the colossal work of terracing the hills in Liguria: over hundred million of cubic meters of stone walls to hold the earth.

Denomination: Riviera Ligure di Ponente D.O.C.

Variety: Pigato

Vineyard: Cà de Pria e Ca de Berta - Albenga

Age: 50 years old

Vinification: in stainless steel tanks and maceration at 4 ° C.

Fermentation: in stainless steel tanks at 16° C, for 10 giorni

Refinement: 9 month "sur liess", without malolactic fermentation

Characteristics: elegant aromas in perfect harmony with the fruity component, structure and full body balanced on the palate, supported by a pleasing acidity, Piga A refined style.

The wine shows a strong attitude to maturity: Two to four years at least.



PALLETISATION

Pcs per carton	Gross weight carton	Carton Height	Cartons per Layer (pallet 80 x 120)	Cartons per pallet (pallet 80 x 120)	Pcs per pallet	Height pallet	Gross weight pallet
6	5 kg	17 cm	11	66	396	120 cm	300 kg