

PIGATO

It is produced with various vines located in the territory between Albenga and the low Arroscia valley.

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

Variety: Pigato

Vineyard: Cà de Pria, Ca de Berta, Marixie, Ranzo, Ortovero

Age of the vineyard: 30 years old

Fermentation: in steel tank at 16° C, for 7 days.

Refinement: 5 month "sur liess", without malolactic fermentation

Characteristics: straw with golden hues, delicate nose, musky scent mixed with a pleasant almond notes.

The mouth is wide, with a pleasant freshness and a pleasant hint of flavor.



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	37 cm	28	112	672	165 cm	550 kg