

VIGNAMARE (PIGATO)

In 1998 the first vinification to celebrate the fortune to be able to appreciate the vines and the sea, closely in the same surrounding.

Denomination: Colline del savonese I.G.T.

Variety: Pigato

Vineyard: Ortovero

Age: 50 years old

Fermentation: 85% in stainless tank at 16° C for two weeks; 15% in new barriques.

Refinement: 24 months on lees.

Characteristics: flavoured scents, rich with hints of sandalwood and vanilla. The palate is full bodied with concentrated fruit and ripe, perfectly contrasted by a fine acidity. After several years of bottle the wine gains in elegance and harmony. Excellent ability to maturity: from ten to fifteen years, depending on the year. It should decant the wine in carafe, the ventilation will be of benefit to the wine.



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