

Pigato

COLLINE DEL GENOVESATO IGT

- **Denomination:** Colline del Genovesato IGT
- **Format:** 0,75l
- **Type:** White
- **Grapes:** Pigato
- **Aging:** In steel
- **Serving temperature:** 10 – 12°C.
- **Food matching:** Fish-based dishes – White meats – Excellent as an aperitif



MACROCATEGORIA	TIPO MATERIALE	CODICE AMBIENALE MATERIALE	SIMBOLO	DESTINAZIONE RIFIUTO
BOTTIGLIE	VETRO VERDE	GL 71		RACCOLTA VETRO
TAPPI	SUGHERO	FOR 51		RACCOLTA DIFFERENZIATA DEDICATA
CAPSULE	CAPSULE POLILAMINATO ALLUMINIO	C/ ALU 90		RACCOLTA ALLUMINIO
ETICHETTA IN CARTA	LE ETICHETTE APPOSTE IN FRONTE E RETRO BOTTIGLIE NON SONO SOGGETTE A SMALTIMENTO SEPARATO DALLA BOTTIGLIA IN VETRO			

TASTING NOTES

Visually it appears a straw yellow with slight golden reflections.

The nose shows fruity and floral hints of ripe peach and honey, then secondary hints of yellow flowers, moss and mineral sensations emerge. In the mouth it is dry, soft, broad on the palate with excellent persistence.

Color: Straw yellow with golden reflections.

Bouquet: Fruity, Fragrant and persistent with hints of ripe peach and honey.

Taste: Soft, broad on the palate, savory and full-bodied.

DATA SHEET

Wine of great richness and elegance, characteristics conferred by the Pigato vines that find optimal production conditions in the Morego Hills behind Genoa.

The limited production of grapes per hectare is obtained with rigorous pruning and the selection of the grapes during the harvesting phase which takes place by hand.

Pressing of the grapes and processing of the must are carried out in the softest and least invasive way to maintain all the characteristics of typicality and intact aromas.