

# PRODUCTS

## Cinque Terre D.O.C. Buranco

### Viticulture

There have been vineyards here for about a thousand years. Mostly south-facing, overlooking the Gulf of Genoa, the vines tumble down almost to the sparkling, turquoise sea and are set in terraces on steep, sometimes precipitous slopes, shored up by man-made dry stone walls. The soil here is organically poor but high in minerals, ideal for quality wine production.

The Cinque Terre's special climate and soil give its wines a unique character. Mild, rainy springs encourage bud and shoot development, while the dry, hot summers and long hours of bright sunlight, tempered by soft maritime breezes, ensure a smooth and gentle maturation. The harvest regularly begins as early as mid-September.

### Vine Varieties

#### Bosco

A wide variety of vines have flourished here for centuries, of which several are now all but extinct. The most widely planted autochthonous grape variety is Bosco. It is found only in the Cinque Terre and in a few other areas of the Ligurian coast in north-east Italy, and expresses the salty notes of the nearby sea. The name means "wood" or "forest" and it might in fact be called "the white grape with the heart of a red", as it produces sturdy, full-bodied wines with a strong character, complex aromas, and good acidity, as long as the influence of oxygen is kept to a minimum during *élevage*.



#### Vermentino

This ancient grape variety is widely planted around the shores of the northwest Mediterranean. In the Cinque Terre it actually even Bosco and thrives even in exceptionally dry summers. The mature vine produces wonderfully smooth, fragrant wines redolent with fruit and flower flavours. Allowed to dry naturally, the vermentino grape also forms a "noble Botrytis mould" that produces sweet wines with a creamy, full-bodied mouthfeel and contributes to the unique style of Sciacchetrà.

#### Albarola

This ubiquitous grape variety is most widely planted on the middle and higher slopes of the Cinque Terre. It belongs to the Trebbiano family and is grown all along the southern Ligurian coast; it is also called trebbiano nostrale, albarosa and bianchetto genovese. Albarola has adapted beautifully to the Cinque Terre and can survive to a venerable age, producing tight bunches of very small grapes and crisp, delicate and fragrant wines.

# PRODUCTS

## Cinque Terre D.O.C. Buranco

### Vinification

For Cinque Terre D.O.C. Buranco we select bunches individually for ripeness. They are picked by hand, destemmed and left to macerate naturally for about 24 hours. The must is drawn off by gravity and the fermentation takes place under temperature control below 20°C. The wine matures on its lees, 20% in oak barrels and the rest in steel tanks for five months, with regular bâtonnage to enhance the highly aromatic qualities of the grapes.

### Tasting Characteristics

Cinque Terre D.O.C. Buranco is a clear, gold-flecked straw colour. In common with all full-bodied wines, the bouquet must be given time to open. The first impressions are of a sea-salty, mineral tang, but as the wine relaxes floral notes are released, especially hawthorn and orange blossom, that blend splendidly with an undertone of vanilla.

The mineral notes on the palate speak of the Cinque Terre soil and, in combination with the iodine tang of the sea and the full, flowered mouthfeel, vividly reflect the individuality and persistent character of the region. Such a heritage makes the wine a natural partner for the fruits of the sea; oysters, clams, mussels and squid among many, but the wine's depth and richness also provide a superb match for fish cooked with aromatic herbs.

