

PRODUCTS

Rosso Buranco

The Cinque Terre has never had a reputation for its red wine beyond local consumption. To create a red wine which could justifiably represent the region beyond its borders required a break with tradition, a clear strategy and sound know-how. And a determination to prove that the region had the potential to produce wines which could hold their own outside the local market.

At BURANCO we experimented in the vineyard and the winery. Based on the results we decided to plant Cabernet Sauvignon and Syrah. In our trials, the Cabernet Sauvignon proved to be very resilient: it produces superb grapes even in vastly varied weather conditions. The region's poor rocky soil is also ideal for Syrah and helps to accentuate the variety's spicy, peppery notes.

Vinification

The grapes, around 50% Cabernet and 50% Syrah are picked at full sugar and polyphenolic ripeness. A long maceration includes a *pigeage* twice a day, punching down the cap of skins to extract the ideal amount of colour and flavour and imbue the wine with the very essence of its native soil. The wine is aged in French oak barrels (both *barrique* and *tonneau*), with a 30% proportion of new barrels each year. The wine is ready for drinking about two years after the harvest.



Tasting Characteristics

The colour is ruby red with good intensity and depth, and the aroma full and persistent. Along with the typical sea breeze and mineral aromas, there are also notes of red fruits, sweet pepper, wet slate and flint. The palate is exuberant, intense and persistent. The first impressions are of the fruit and spice notes typical of Cabernet Sauvignon and Syrah, but these slowly give way to the mineral and marine undertones that make this red wine truly unique.

The wine is ideal with meat or fish cooked on the *ciappa* (a local term for a slate cooking slab heated over an open flame), braised goat and offal. It is also an excellent complement to hard cheeses, like mature pecorino or the famous fossa cheese, matured in cool, damp caves.