

PRODUCTS

Sciaccetrà

Sciaccetrà (pronounced "shack-eh-trà") is an ancient and legendary wine made from naturally dried grapes. It is the quintessence of the Cinque Terre and is now almost as rare as it is famous. At BURANCO, we recently recommenced production, as have a few others, so that this unique wine is again beginning to re-establish the reputation of the Cinque Terre's *terroir*.

Vinification

We select the best bunches of grapes (70% Bosco, 25% Vermentino, 5% Albarola) from each vineyard terrace. The grapes are placed in shady, well ventilated places to dry out. At precisely the right point of dehydration, they are carefully checked by hand, then destemmed and gently crushed. The fermentation is spontaneous and the maceration continues for about a week. The skins are then separated from the must and the fermentation continues until the wine reaches its balance, usually with an alcohol level of 14,5% and residual sugar of 120 grams/litre. Fining is done in stainless tanks, where the wine is also kept anaerobically to preserve the wine's intensity and fruit.



Tasting Characteristics

Sciaccetrà has an amber topaz colour with light golden flecks. The nose is persistent and fresh, with overtones of apricot and juicy pineapple, infused with the aromatic herbs of the Mediterranean *maquis*; in some cases, candied citrus fruit aromas can also emerge.

Although a sweet wine, Sciaccetrà is never cloying. Again, the sea imparts its influence through a constant flow of sea breezes, and gently medicinal flavours are woven into a smooth, creamy and pure palate. Sciaccetrà's mineral element displays its Cinque Terre origins and its style is beautifully matched to the gastronomy of the region: traditional biscotti, Genoese pandolce, mature pecorino, blue cheeses and, superbly, goose liver cooked with a dash of Sciaccetrà.