

VISAMORIS – Pigato DOC Sogno



Type: White wine

Region: Liguria

Area: Imperia (IM)

Vineyards: Pigato

Vinification: Maceration on the skins for about 72 hours; fermentation with indigenous yeasts. The fermentation of a part of the mass takes place in barriques. Aging in bottle for one year.

Description: Golden yellow color.

Perfume: They can be perceived the typical scents of the Mediterranean scrub, balsamic, with resinous hints.

Taste: Fresh and harmonious, with spicy notes.

Combination: Excellent as an aperitif, also perfect with fish and vegetable first courses, shellfish and medium-aged cheeses.

Serving temperature: 8°/10°