

**Description of Ligurian DOP (Protected Designation of Origin) wine types updated by the Ministerial decree on 30.11.2011 and published on the official Mipaaf web site under the Quality and security section for DOP and IGP (Protected Geographical Indication) wines.**

**Riviera Ligure di Ponente - West Ligurian Riviera**

DPR 31.03.1988 – Official Journal n. 25 of 31.01.1989 and as amended.

Over a wide area of the Imperia, Savona and Genoa hinterland there is a production of red and white wines, with grapes from the namesake grape varieties as indicated here below.

Styles:

**Granaccia (Alicante)** (90% min) of a ruby red colour, on average enduring bouquet, and pleasant dry taste, of medium body – Wines made from the **Quiliano sub-area** have ample fragrances slightly spicy, with a soft and balanced body even in the wine types superior (min 13% proof) and raisin wine, with at least 12 months ageing process, also permitted in wood.

**Muscat** (100%) white muscat wine grapes, straw yellow colour and characteristic bouquet, harmonious and aromatic on the palate, wines made from the **Taggia sub-area**, moscatello wine grape variety, with the characteristic scent of the muscat grape even in the sparkling, late harvest and raisin wine styles, the latter two style aged for a minimum of 12 months, also permitted in wood.

**Pigato** (95% min) - of a straw yellow colour, slightly aromatic under the nose and with a full-bodied slightly bitter aftertaste flavor, even with the superior (13% proof) and raisin wine, with at least 12 months ageing, also permitted in wood.

**Rossese** (90% min) of a red colour with occasional tinges of orange, delicate under the nose and on the palate, with a soft and balanced and slightly bitter aftertaste flavor, even in the sweet style with at least 12 months ageing in wood.

**Vermentino** (95%) of a straw yellow colour with greenish tinges, of delicate and fruit-filled aromas, harmonious on the palate, dry and fresh, even in the superior (13%min proof) and the raisin wine with at least 12 months ageing, also permitted in wood.

The **sub-areas of the Riviera dei Fiori, Finalese and Albenganesi** are reference for the Pigato, Rossese and Vermentino types.

**Pornassio or Ormeasco di Pornassio**

DPR 16.09.2003 – Official Journal n. 223 of 25.09.2003 and as amended.

This medium bodied wine with a slight bitter streak, of a strong ruby red colour with a lasting aroma and dry taste, is produced almost exclusively with the vines of Ormeasco or Dolcetto (95%) found in the territory of 13 municipalities in the Imperia region and mainly in the Arroscia and Argentina Valleys.

Styles:

**Pornassio or Ormeasco di Pornassio**

Pornassio or Pornassio Sciac-trà The wine is made with limited contact on the grape skins, so as to ensure the characteristic pinkish coral colour.

**Superior Pornassio or Ormeasco di Pornassio** - min 12.50% vol. with at least 12 months of ageing, of which at least four months in oak or chestnut barrels.

**Pornassio or Ormeasco di Pornassio raisin wine or sweet fortified wine** with drying of the grapes on the plant itself or trellis and with at least 12 months ageing and 4 months minimum in oak or chestnut barrels.

**Rossese di Dolceacqua**

DPR (presidential decree) - 28.01.1972 - G.U. 125 (official Journal) of 15.05.1972 as amended.

The Rossese wine is produced almost exclusively from the grape vines of the namesake variety found on the western part of the Ligurian Riviera up to the French border. This wine is of a ruby-red colour, burgundy colour if aged, with an intense yet delicate and characteristic vinous aroma, and of a soft and balanced, aromatic and warm flavor.

Styles:

**Rossese di Dolceacqua** – 95% min.

**Superior Rossese di Dolceacqua** – at least 13% proof

**Description of Ligurian DOP (Protected Designation of Origin) wine types updated by the Ministerial decree on 30.11.2011 and published on the official Mipaaf web site under the Quality and security section for DOP and IGP (Protected Geographical Indication) wines.**

**Golfo del Tigullio Portofino or Portofino**

DM (ministerial decree) 01.09.1997 – Official Journal n. 211 of 10.09.1997 and as amended.

Red and white wines made with wine grapes of namesake varieties as below, grown along the hills that surround Genoa and in the territory, completely or partly, of the 35 municipalities of the Genoa province. The **sub-area Costa dei Fieschi** is reference for the White, Red, Rosè and Muscat wines.

Styles:

**Bianco** - Vermentino and /or Bianchetta Genovese (60% min) grapes, of a straw yellow colour, delicate, floral and fruity under the nose, dry and mineral on the palate, even with the spumante, sparkling and raisin styles.

**Rosso** - Dolcetto and/or Ciliegiolo (60% min) grapes, of a ruby red colour, with an elegant and characteristic aroma, of medium body with a tannic trace, even in the sparkling and novello styles.

**Rosato** - Dolcetto and/or Ciliegiolo (60% min) grapes, of a rosè colour, delicate aroma, vinous, fresh and balanced on the palate, even in the sparkling style.

**Bianchetta Genovese** – namesake vine variety (85% min) of a straw yellow colour, elegant and delicate aroma and characteristic flavor, dry and mineral, even in the sparkling style.

**Vermentino** - namesake vine variety (85% min) of a straw yellow colour, with greenish tinges, delicate and fruity, balanced on the palate, dry and mineral, even in the sparkling style.

**Ciliegiolo** - namesake vine variety (85% min) of a colour that can vary from cherry red to ruby red, even in the sparkling and novello wines.

**Moscato** (100%) white muscat, of a straw yellow colour, at times with golden tinges with ageing, aromatic under the nose,

sweet on the palate, full-bodied, characteristic, even in the sweet style.

Scimiscià (Cimixa) namesake vine variety (85% min) of a straw yellow colour with greenish tinges, of a delicate and elegant aroma, dry and fresh on the palate.

**Val Polcevera**

DPR 16.03.1999 – Official Journal n. 72 of 27.03.1999 and as amended.

White and red wines are produced with wine grapes grown along the Polcevera torrent and its tributaries, in the Genoan hinterland, from the following wine grape varieties. The **sub-area Coronata** is reference for the white wines.

Styles:

**Bianco** – made from Vermentino and/or Bianchetta Genovese and/or Albarola grapes (60% min) of a straw yellow colour, with a delicate and persistent aroma, dry and full-bodied on the palate, even in the spumante, sparkling and raisin wine styles.

**Rosso**-Dolcetto, and/or Sangiovese and/or Ciliegiolo (60% min) grapes, of a ruby red colour, with a pleasant aroma, medium body and dry, even in the sparkling and novello (young wine) styles.

**Rosato** - Dolcetto and/or Sangiovese and or Ciliegiolo (60% min) grapes, of a rosè colour, delicate aroma, fresh and balanced on the palate, even in the sparkling style.

**Bianchetta Genovese** namesake vine variety (85% min) of a straw yellow colour elegant harmonious and delicate aroma, balanced on the palate, dry and mineral flavor, even in the sparkling style.

**Vermentino** namesake vine variety (min 85%) of a straw yellow colour with greenish tinges, of delicate and fruity aromas, balanced on the palate, dry and mineral, even in the sparkling style.

**Description of Ligurian DOP (Protected Designation of Origin) wine types updated by the Ministerial decree on 30.11.2011 and published on the official Mipaaf web site under the Quality and security section for DOP and IGP (Protected Geographical Indication) wines.**

**Colli di Luni**

DPR 14.06.1989 – Official Journal n. 256 of 20.11.1989 and as amended.

Between the regions of Liguria and Tuscany is a vast area of the province of La Spezia and neighbouring areas in the province of Massa Carrara where white and red wines are produced from grape varieties as follows.

Styles:

**Rosso** - Sangiovese (50% min) of a rub red colour inclined to garnet red with ageing, vinous, delicate under the nose and elegant, balanced and dry on the palate, even with the reserve style with at least two years ageing .

**Bianco** - Vermentino (35% min) Tuscan Trebbiano (25% min – 40% max) of a straw yellow colour, delicate and pleasant aroma and a dry and harmonious flavor.

**Vermentino** (90% min) of a straw yellow colour, intense and fruity under the nose, dry, balanced and delicately almond on the palate, even in the superior style.

**Albarola** (85% min) of a straw yellow colour, sometimes with greenish tinges, characteristic and fruity aroma and with a dry and fresh flavor.

**Cinque Terre and Cinque Terre Schiacchetrà**

DPR 29.05.1973 – Official Journal n. 233 of 23.08.1973 and as amended.

This wine is produced from the wine grapes growing along the hillsides surrounding the La Spezia province, including the districts of Riomaggiore, Vernazza and Monterosso, as well as Tramonti of Biosa and Tramonti of Campiglia.

It is of a lively straw yellow colour, elegant under the nose, clear, lasting and pleasant on the palate, dry and mineral. Schiacchetrà is obtained from the same wine grapes that have undergone an air-drying process either on the plant or on racks and then undergone a refining process of a least a year.

Styles:

**Cinque terre** - wine grapes of Bosco (40% min) Vermentino and / or Albarolo (40% max). The **sub-areas Costa de Sera, Costa de Campu and Costa de Posa** are reference for this wine.

**Cinque Terre Schiacchetrà** wine grapes of Bosco (40% min) Vermentino and /or Albarola (40% max) of a golden yellow colour with amber tinges and very lively, pleasant under the nose, intense with characteristic honey aroma, from sweet to mellow on the palate, of good structure, with an almond bitter aftertaste, even in the raisin and reserve styles.

**Colline di Levante**

DM 11.08.1995 – Official Journal n. 233 of 10.05.1995 and as amended.

In the territory of the namesake zone that includes part of the districts of Levante, Bonassola, Framura and Deiva Marina, white and red wine is produced, with relevant wine grape variety as follows.

Styles:

**Bianco** - Vermentino (40% min), Albarola (20% min) and Bosco (5% min) grapes, of a straw yellow colour, delicate and characteristic aroma, dry and mineral on the palate, balanced.

**Vermentino** (85% min) of a straw yellow colour, of an intense and fruity aroma, of a mildly almond flavor and dry.

**Rosso** - Sangiovese (min 30%) and Cilieggiolo (min 20%) grapes, of a ruby red colour, lasting and delicate under the nose and dry on the palate, balanced of medium body, even in the novello styles.

**Description of Ligurian DOP (Protected Designation of Origin) wine types updated by the Ministerial decree on 30.11.2011 and published on the official Mipaaf web site under the Quality and security section for DOP and IGP (Protected Geographical Indication) wines.**

**Riviera Ligure di Ponente (West Ligurian Riviera)**

DPR 31.03.1988 – Official Journal n. 25 of 31.01.1989 and as amended.

Over a wide area of the Imperia, Savona and Genoa hinterland there is a production of red and white wines, with grapes from the namesake grape varieties as indicated here below. Styles:

**Granaccia** (Alicante) (90% min) of a ruby red colour, on average enduring bouquet, and pleasant dry taste, of medium body – Wines made from the Quiliano sub-area have ample fragrances slightly spicy, with a soft and balanced body even in the wine types superior (min 13% proof) and raisin wine, with at least 12 months ageing process, also permitted in wood.

**Moscato** (100%) white muscat wine grapes, straw yellow colour and characteristic bouquet, harmonious and aromatic on the palate, wines made from the Taggia sub-area, moscatello wine grape variety, with the characteristic scent of the muscat grape even in the sparkling, late harvest and raisin wine styles, the latter two style aged for a minimum of 12 months, also permitted in wood.

**Pigato** (95% min) - of a straw yellow colour, slightly aromatic under the nose and with a full-bodied slightly bitter aftertaste flavor, even with the superior (13% proof) and raisin wine, with at least 12 months ageing, also permitted in wood.

**Rossese** (90% min) of a red colour with occasional tinges of orange, delicate under the nose and on the palate, with a soft and balanced and slightly bitter aftertaste flavor, even in the sweet style with at least 12 months ageing in wood.

**Vermentino** (95%) of a straw yellow colour with greenish tinges, of delicate and fruit-filled aromas, harmonious on the palate, dry and fresh, even in the superior (13%min proof) and the raisin wine with at least 12 months ageing, also permitted in wood.

The sub-areas of the **Riviera dei Fiori, Finalese and Albenganese** are reference for the Pigato, Rossese and Vermentino types.

**Pornassio or Ormeasco di Pornassio**

DPR 16.09.2003 – Official Journal n. 223 of 25.09.2003 and as amended.

This medium bodied wine with a slight bitter streak, of a strong ruby red colour with a lasting aroma and dry taste, is produced almost exclusively with the vines of Ormeasco or Dolcetto (95%) found in the territory of 13 municipalities in the Imperia region and mainly in the Arroscia and Argentina Valleys. Styles:

**Pornassio or Ormeasco di Pornassio**

Pornassio or Pornassio Sciac-trà The wine is made with limited contact on the grape skins, so as to ensure the characteristic pinkish coral colour.

**Superior Pornassio or Ormeasco di Pornassio** - min 12.50% vol. with at least 12 months of ageing, of which at least four months in oak or chestnut barrels.

**Pornassio or Ormeasco di Pornassio raisin wine or sweet fortified wine** with drying of the grapes on the plant itself or trellis and with at least 12 months ageing and 4 months minimum in oak or chestnut barrels.

**Rossese di Dolceacqua**

DPR (presidential decree) - 28.01.1972 - G.U. 125 (official Journal) of 15.05.1972 as amended.

The Rossese wine is produced almost exclusively from the grape vines of the namesake variety found on the western part of the Ligurian Riviera up to the French border. This wine is of a ruby-red colour, burgundy colour if aged, with an intense yet delicate and characteristic vinous aroma, and of a soft and balanced, aromatic and warm flavor. Styles:

**Rossese di Dolceacqua** – 95% min.

**Superior Rossese di Dolceacqua** – at least 13% proof

**Golfo del Tigullio Portofino or Portofino**

DM (ministerial decree) 01.09.1997 – Official Journal n. 211 of 10.09.1997 and as amended.

Red and white wines made with wine grapes of namesake varieties as below, grown along the hills that surround Genoa and in the territory, completely or partly, of the 35 municipalities of the Genoa province . The **sub-area Costa dei Fieschi** is reference for the White, Red, Rosè and Muscat wines. Styles:

**Bianco** - Vermentino and /or Bianchetta Genovese (60% min)grapes, of a straw yellow colour, delicate, floral and fruity under the nose, dry and mineral on the palate, even with the spumante, sparkling and raisin styles.

**Rosso** - Dolcetto and/or Cilieggiolo (60% min) grapes, of a ruby red colour, with an elegant and characteristic aroma, of medium body with a tannic trace, even in the sparkling and novello styles.

**Rosato** - Dolcetto and/or Cilieggiolo (60% min) grapes, of a rosè colour, delicate aroma, vinous, fresh and balanced on the palate, even in the sparkling style.

**Bianchetta Genovese** – namesake vine variety (85% min) of a straw yellow colour, elegant and delicate aroma and characteristic flavor, dry and mineral, even in the sparkling style.

**Vermentino** - namesake vine variety (85% min) of a straw yellow colour, with greenish tinges, delicate and fruity, balanced on the palate, dry and mineral, even in the sparkling style.



**Ciliegiolo** - namesake vine variety (85% min) of a colour that can vary from cherry red to ruby red, even in the sparkling and novello wines.

**Moscato** (100%) white muscat, of a straw yellow colour, at times with golden tinges with ageing, aromatic under the nose, sweet on the palate, full-bodied, characteristic, even in the sweet style.

**Scimiscià** (Cimixa) namesake vine variety (85% min) of a straw yellow colour with greenish tinges, of a delicate and elegant aroma, dry and fresh on the palate.

### **Val Polcevera**

DPR 16.03.1999 – Official Journal n. 72 of 27.03.1999 and as amended.

White and red wines are produced with wine grapes grown along the Polcevera torrent and its tributaries, in the Genoan hinterland, from the following wine grape varieties.

The **sub-area Coronata** is reference for the white wines. Styles:

**Bianco** – made from Vermentino and/or Bianchetta Genovese and/or Albarola grapes (60% min) of a straw yellow colour, with a delicate and persistent aroma, dry and full-bodied on the palate, even in the spumante, sparkling and raisin wine styles.

**Rosso** - Dolcetto, and /or Sangiovese and /or Ciliegiolo (60% min) grapes, of a ruby red colour, with a pleasant aroma, medium body and dry, even in the sparkling and novello (young wine) styles.

**Rosato** - Dolcetto and/or Sangiovese and or Ciliegiolo (60% min) grapes, of a rosè colour, delicate aroma, fresh and balanced on the palate, even in the sparkling style.

**Bianchetta Genovese** namesake vine variety (85% min) of a straw yellow colour elegant harmonious and delicate aroma, balanced on the palate, dry and mineral flavor, even in the sparkling style.

**Vermentino** namesake vine variety (min 85%) of a straw yellow colour with greenish tinges, of delicate and fruity aromas, balanced on the palate, dry and mineral, even in the sparkling style.

### **Colli di Luni**

DPR 14.06.1989 – Official Journal n. 256 of 20.11.1989 and as amended.

Between the regions of Liguria and Tuscany is a vast area of the province of La Spezia and neighbouring areas in the province of Massa Carrara where white and red wines are produced from grape varieties as follows. Styles:

**Rosso** - Sangiovese (50% min) of a rub red colour inclined to garnet red with ageing, vinous, delicate under the nose and elegant, balanced and dry on the palate, even with the reserve style with at least two years ageing .

**Bianco** - Vermentino (35% min) Tuscan Trebbiano (25% min – 40% max) of a straw yellow colour, delicate and pleasant aroma and a dry and harmonious flavor.

**Vermentino** (90% min) of a straw yellow colour, intense and fruity under the nose, dry, balanced and delicately almond on the palate, even in the superior style.

**Albarola** (85% min) of a straw yellow colour, sometimes with greenish tinges, characteristic and fruity aroma and with a dry and fresh flavor.

### **Cinque Terre and Cinque Terre Schiaccetrà**

DPR 29.05.1973 – Official Journal n. 233 of 23.08.1973 and as amended.

This wine is produced from the wine grapes growing along the hillsides surrounding the La Spezia province, including the districts of Riomaggiore, Vernazza and Monterosso, as well as Tramonti of Biassa and Tramonti of Campiglia.

It is of a lively straw yellow colour, elegant under the nose, clear, lasting and pleasant on the palate, dry and mineral.

Schiaccetrà is obtained from the same wine grapes that have undergone an air-drying process either on the plant or on racks and then undergone a refining process of a least a year. Styles:

**Cinque terre** - wine grapes of Bosco (40% min) Vermentino and / or Albarolo (40% max). The **sub-areas Costa de Sera, Costa de Campu and Costa de Posa** are reference for this wine.

**Cinque Terre Schiaccetrà** wine grapes of Bosco (40% min) Vermentino and /or Albarola (40% max) of a golden yellow colour with amber tinges and very lively, pleasant under the nose, intense with characteristic honey aroma, from sweet to mellow on the palate, of good structure, with an almond bitter aftertaste, even in the raisin and reserve styles.

### **Colline di Levante**

DM 11.08.1995 – Official Journal n. 233 of 10.05.1995 and as amended.

In the territory of the namesake zone that includes part of the districts of Levante, Bonassola, Framura and Deiva Marina, white and red wine is produced, with relevant wine grape variety as follows. Styles:

**Bianco** - Vermentino (40% min), Albarola (20% min) and Bosco (5% min) grapes, of a straw yellow colour, delicate and characteristic aroma, dry and mineral on the palate, balanced.

**Vermentino** (85% min) of a straw yellow colour, of an intense and fruity aroma, of a mildly almond flavor and dry.

**Rosso** - Sangiovese (min 30%) and Ciliegiolo (min 20%) grapes, of a ruby red colour, lasting and delicate under the nose and dry on the palate, balanced of medium body, even in the novello styles.