



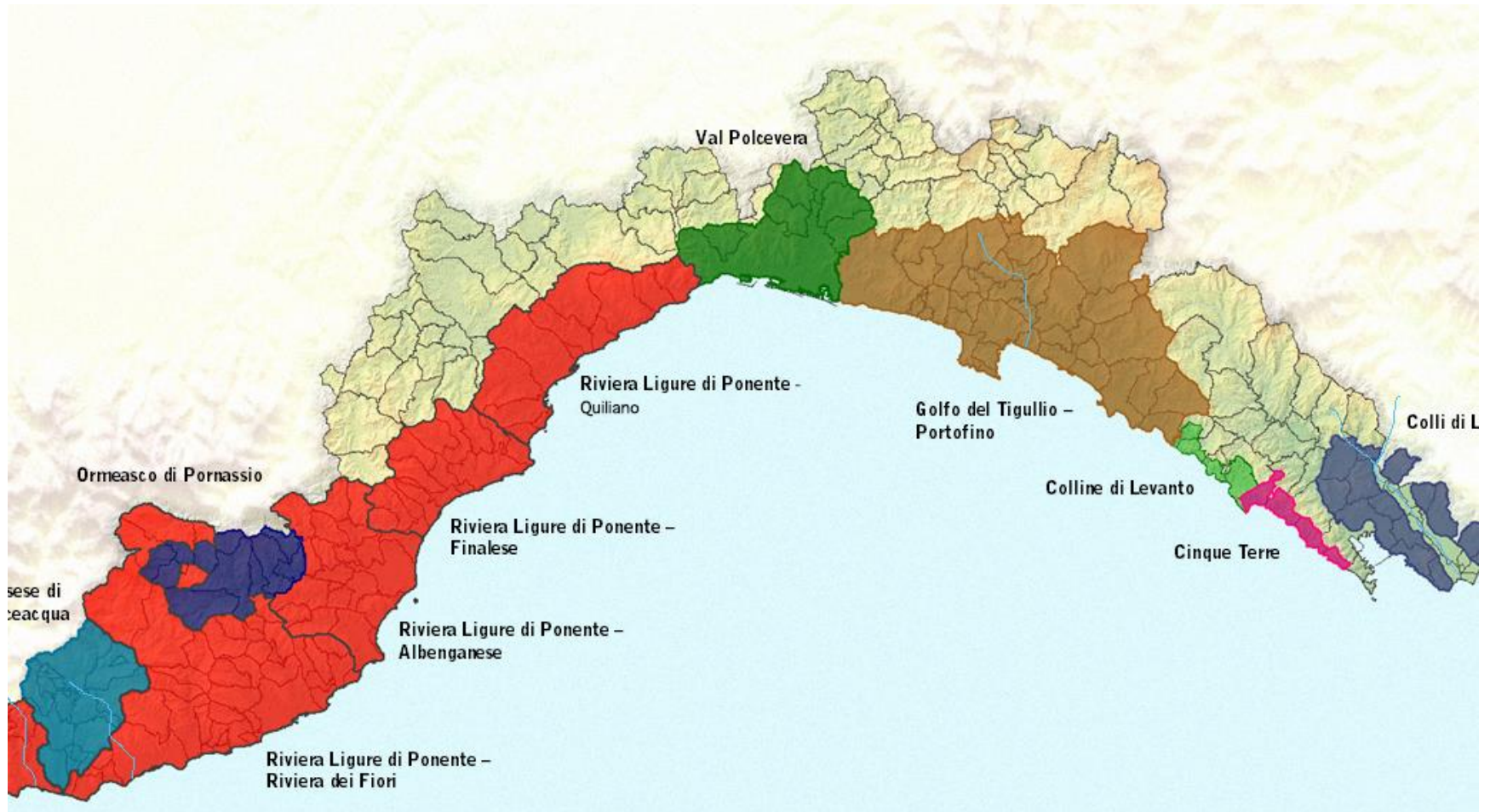
Liguria – Italy's Unsung Region  
Society of Wine Educators  
August 12, 2016



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# Map Of Liguria – Ponente/Levante





# Enoteca Regionale

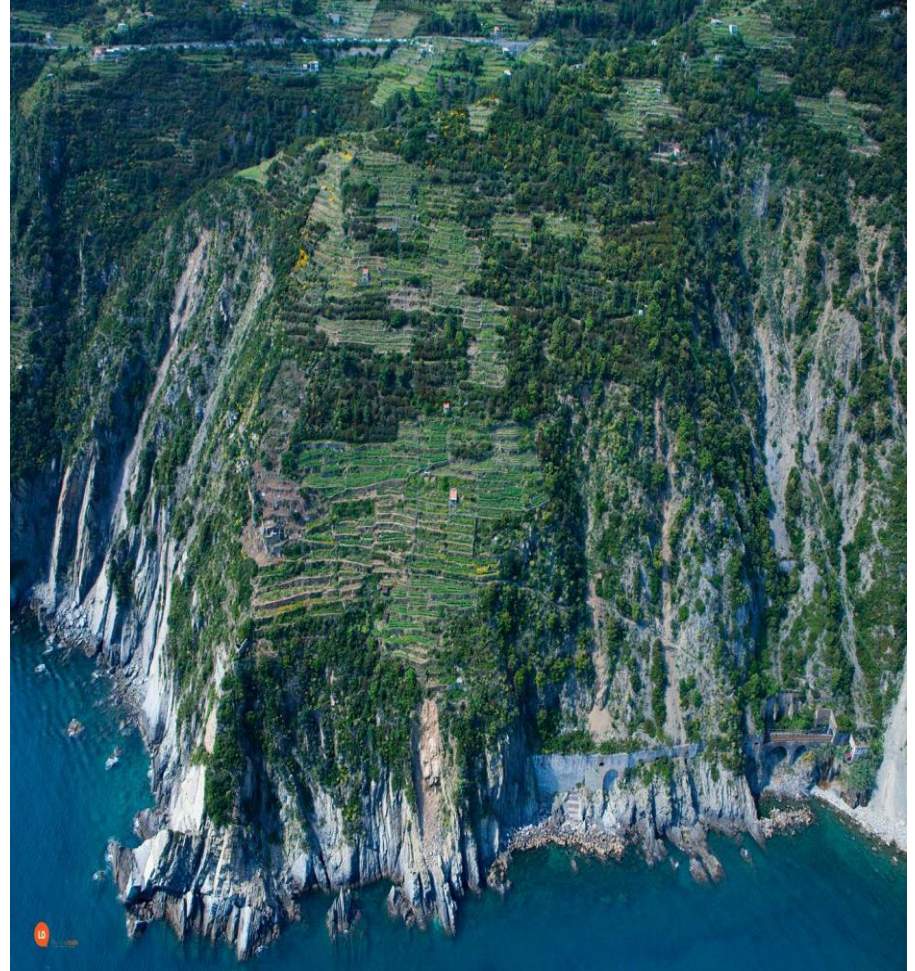
- The Enoteca Regionale della Liguria, approved in December 2011, has the task of highlighting and promoting the wines of the region, with particular regard to those with a designation of origin and those obtained by organic and integrated farming methods, as well as other products derived from grape processing, wine and other typical regional agricultural food farming products of quality.
- To date 80 members participate. Liguria produces 4.5 million bottles in the whole region.
- Characterized by high quality grapes that comes from "heroic" viticulture with terraced vineyards and rows almost always grow along hillside slopes and often overlook the sea.

# History

Liguria, once a Roman region, was united at the beginning of the 4th century AD with the region of Emilia. At the end of the 4th century it was one with the region to the north of the Po –the Transpadana and had Milan as its capital city.

Between the 4<sup>th</sup> -10<sup>th</sup> Century Liguria was overtaken by many warring tribes. After the 10<sup>th</sup> century, the main Ligurian towns, especially on the coast, became city-states, over which Genoa soon extended its rule. Inland, however, fiefdoms belonged to noble families.

In 1805 Liguria lost its name and independence as it was divided up into departments by France. In 1815, after the fall of Napoleon and the Vienna congress, Liguria belonged - under the name of the Dukedom of Genoa - to the Savoy kingdom of Sardinia-Piedmont. Since 1861 Liguria has been known under its present name as part of the new Italian nation.



# Topography



- Liguria is bordered by France to the west, Piedmont to the north, and Emilia-Romagna and Tuscany to the east. It lies on the Liguria Sea.
- It is a very narrow strip of land between the Ligurian Sea, the Alps and the Appenines. The highest mountain in the region is Monte Saccarello (2201 m).
- The region runs from Ventimiglia to La Spezia. Some 65% of the region is mountainous and it has 350km of coastline.

# Climate



- The ring of hills lying immediately beyond the coast together with the sea account for a mild climate year-round. Average winter temperatures are 7 to 10 °C (45 to 50 °F) and summer temperatures are 23 to 24 °C (73 to 75 °F), which make for a pleasant stay even in the dead of winter.

Rainfall can be abundant at times. Genoa and La Spezia can see up to 2,000 mm (79 in) of rain in a year; other areas instead show the normal Mediterranean rainfall of 500 to 800 mm (20 to 31 in) annually.

# Soils

- The soil of Liguria is high in limestone -- with an emphasis on the "stone." With so little flat land, growers must raise grapes on terraces carved from the rocky slopes. This is often called "heroic" viticulture. It is also seen in places such as the Valtellina.
- The slopes do offer one advantage, though: the mountain peaks protect the grapes near the sea from the coldest winter winds blowing down from the Alps. Limestone soil is particularly good for white grapes.
- In the Cinque Terre, the soil is constantly buffeted by harsh, salty sea winds. Dry conditions mean higher sugar content in the grapes, so it's no wonder that Cinque Terre is known for its sweet Sciacchetra.



# Legislation - Docs

- Colli di Luni
- Cinque Terre and Cinque Terre Sciacchetrà
- Colline di Levanto
- Golfo del Tigullio Portofino or Portofino
- Val Polcevera
- Riviera Ligure di Ponente
- Ormeasco di Pornassio
- Rossese di Dolceacqua



# Grape Varieties - Whites

- Proximity to the Sea
- Personality and elegance
- Well balanced and harmonious
- Perfect to pair with seafood and vegetables



# Vermentino



- A grape that grows throughout the Mediterranean. In Liguria it is found from Ortonovo to Ventimiglia
- It ripens early and is quite vigorous. The plant itself has a large trunk and it loves the sea.
- Grapes are large and grow in a long bunch, often in the form of a pyramid with side wings.
- Bunches have large round grapes that are not too compact, thick skins and sweet pulp.

## Pairing:

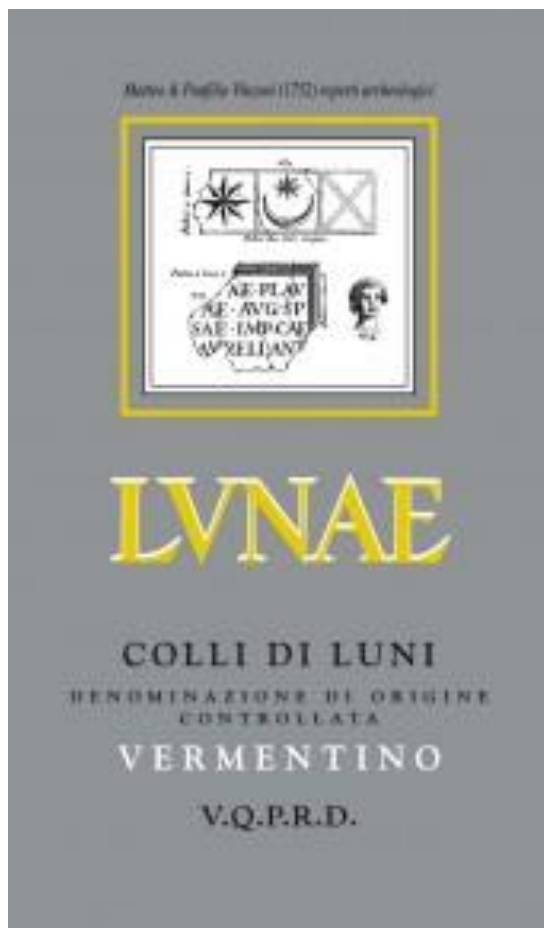
- Ligurian cuisine, from mussels to first courses and vegetable plates.

# Vermentino Docs



- **Vermentino Colli di Luni** Rich with good structure. Persistent. -Superiore
- **Colline di Levante** Good sapidity, medium bodied with elegance and balance.
- **Golfo del Tigullio-Portofino** Refined and elegant with aromatic notes. Also made in the frizzante style.
- **Riviera Ligure di Ponente** Coastal wines similar to those of Colli di Luni.
- Wines from the internal valleys are less structured but fresher with less alcohol. Made in the Superiore and Passito styles  
Subzones Riviera dei Fiori (IM) - Finalese (SV) - Albenganese (SV)
- **Val Polcevera** Fresh, immediate and easy to drink wines. Also made in the frizzante style.

# Cantina Lunae Bosoni – Vermentino



- **Vermentino Colli di Luni Etichetta Grigia 2015**
- **Tasting Notes:** The Vermentino Etichetta Grigia is all about freshness. Straw yellow with golden highlights. It opens with fresh and bright fruit, citrus, wild flowers and notes of acacia blossom honey. On the palate it is crisp and elegant with a touch of minerality on the finish. Especially suited for all types of seafood dishes but also on its own as an aperitif it will transport straight to the Riviera!
- **Grape Variety:** 100% Vermentino
- **Location of Vineyards:** Castelnuovo Magra and Ortonovo vineyards
- **Alcohol Content:** 13%
- **Total Production:** 220,000 bottles
- **Importer:** Montcalm
- **SRP:** \$18

# Bosco



- Vigorous grape variety that prefers poor soils rich with fossils.
- Large grape with wings that grows in a pyramid shape.
- Grapes have a thick skin which enables them to undergo long maturation as well as drying for passito wines.
- Very frequently found in the area around Cinque Terre and Levanto.

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## Pairing:

- Works well with all forms of fish and seafood.

# Bosco Docs



- **Cinque Terre**
- Made with a blend of three grape varieties:
- (Bosco-Vermentino-Albarola)
- Bosco is a key component in Sciacchetrà
- Vermentino- Works very well with the heat and the sea
- Albarola - Grown on the hills it brings freshness
- Subzones - Costa de Campu - Costa de Sera - Costa da Posa

## Cantina Cooperativa Cinque Terre – Rivus Major Brut



- **Rivus Major Brut**
- **Tasting Note:** Straw yellow in color. Flavors and fruits on the nose that remind one of citrus and green apple. Palate is dry and fresh, simple and immediate. Great to pair with fish or as an aperitif.
- **Grape Varieties:** 60% Bosco, 25% Albarola, 15% Vermentino
- **Location of Vineyards:** Monterosso, Vernazza, Corniglia, Manarola, and Riomaggiore. The Cooperativa Agricoltura constructed its headquarters in Groppo di Riomaggiore in 1982 and now has 300 members.
- **Alcohol Content:**
- **Total Production:**
- **Importer:** Panebianco
- **SRP:** \$18

## Cantina Sassarini – Cinque Terre D.O.C.



- **Tasting Note:** The wine is an intense straw yellow color in appearance with fleeting green hues. The palate is dry, fresh and sapid with good acidity and minerality. This wine is ideal with appetizers, white meats, fish, seafood and fresh cheeses.
- **Grape Varieties:** 60% Bosco, 40% Albarola, Vermentino
- **Location of Vineyards:** Monterosso,
- **Alcohol Content:** 12.5%
- **Importer:**
- **SRP:** \$20



## Agriturismo Cà du Ferrà - Bonazolae- Colline di Levante D.O.C.



- **Tasting Note:** Straw yellow in color, aromas of field flowers. Dry, sapid and mineral notes. Pairs well with seafood appetizers, mussels, anchovie, grilled fish
- **Grape Varieties:** Vermentino 40%, Albarola 20% Bosco (at least 5%), other white grapes (up to 35%)
- **Location of Vineyards:** Bonassola
- **Alcohol Content:** 11%-12%
- **SRP:** \$15

# Bianchetta Genovese



- Delicate grape which can easily be impacted by mold and parasites
- It is best away grown away from the heat and the sea so it is grown on hills.
- It looks like a bush and it is hard to train.
- Thin skin, small grape it grows in a long bunch

## Pairing:

- Ligurian focaccia, vegetable pies and seafood appetizers. Served as an aperitif

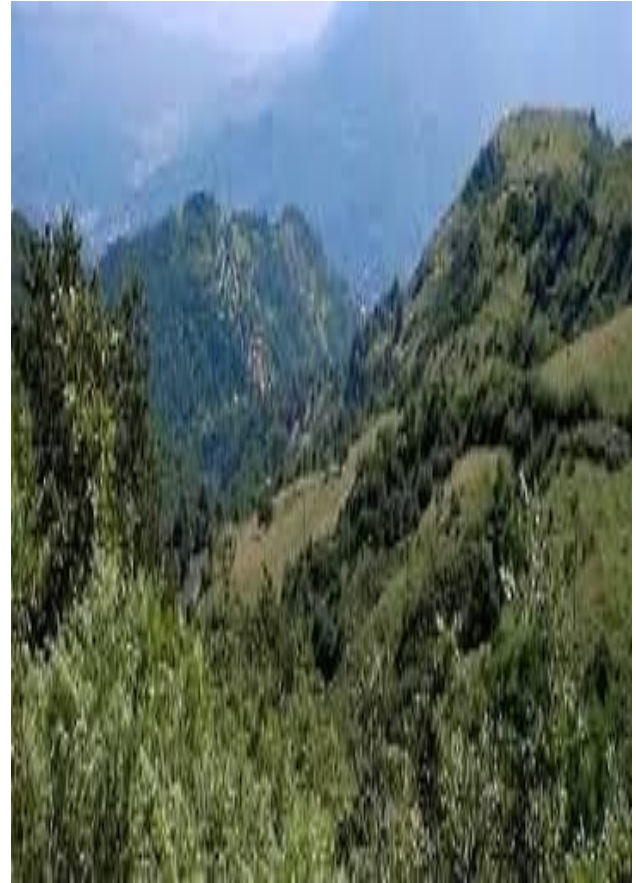
# Docs

## **Golfo del Tigullio-PortoFino**

- Wines with good persistence and harmony that come from the hills in the valleys near Sestri Levante. Also made in a frizzante style.

## **Val Polcevera**

- Wines that are fresher and easy to drink. Also made in a frizzante style.



## Azienda Agricola "La Ricolla" - Golfo del Tigullio



- **Tasting Note:** Fresh and fruity, easy drinking wine made by Daniele Parma. Good acidity and minerality throughout his wines.
- **Grape Varieties:** 100% Bianchetta Genovese
- **Location of Vineyards:** Hills near Priorà di Carasco.
- **Alcohol Content:** 12.5%
- **SRP:** \$15

## Enoteca Bruzzone- Val Polcevera Coronata



- **Tasting Note:** Straw yellow in color with green hues on the rim. Delicate, herbaceous with field flower notes and earthy undertones. Dry, sapid with balance.
- **Grape Varieties:** Blend of Bianchetta Genovese, Bosco, Rollo and Vermentino
- **Location of Vineyards:** Valpolcevera, subzone Coronata  
**Alcohol Content:** 12.5%

# Pigato

- Grown throughout Liguria since 1600 (may be related to Vermentino and Malvasia). It is most at home in the area around Albenga where it is widely grown. It also grows near Imperia in the Valley of Arroscia.
- It ripens in the second half of September which distinguishes it from Vermentino.
- It is a vigorous plant that loves soils rich in clay and calcareous materials with a subsoil of fossils. The grapes are medium in size and quite round.

## Pairing:

- Pasta (Trenette) with pesto, all sorts of fish dishes and Ligurian cuisine.



# Pigato Docs



## **Riviera Ligure di Ponente Pigato**

Slightly aromatic with sapidity and notes of garrique. Elegant. Superiore and passito styles

Subzones- Riviera dei Fiori (IM)  
- Finalese (SV) - Albenganese (SV)

## **IGP Colline del Genovesato**

Delicate aromas, harmonious with mild acidity.

## Durin – Riviera Ligure di Ponente



- **Tasting Note:** Grapes are made into wine through the cryomaceration process at controlled temperature and by carrying out repetitive pumping of the must over the grape dregs. Dry white wine. Straw-yellow color with gold hues. Ripe peach and honey on a mineral background as well as light notes of yellow flowers, musk and wood resins.
- **Grape Varieties:** 100% Pigato
- **Location of Vineyards:** Ortovero (halfway between Savona and Imperia)
- **Alcohol Content:** 12% - 13%
- **Importer:** Enotria

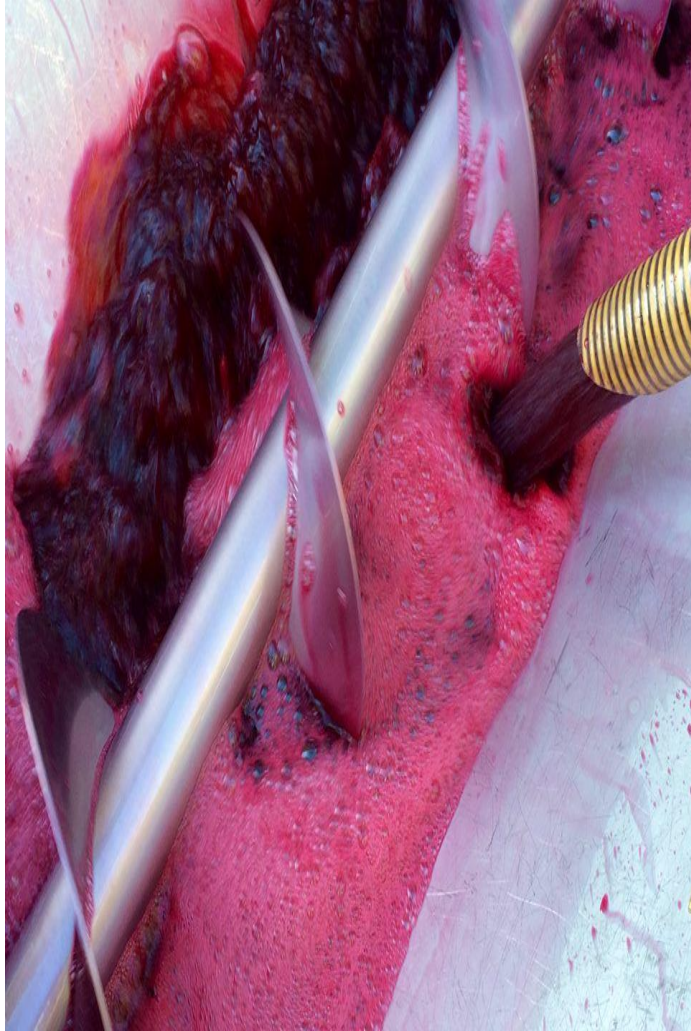


# Additional White Wines



- **Colli di Luni Bianco**
- **Colli di Luni Albarola**
- **Colline di Levante Bianco**
- **Golfo del Tigullio – Portofino Cimixa**
- **Golfo del Tigullio - Portofino Moscato**
- **Riviera Ligure di Ponente Moscatello di Taggia**
- **Val Polcevera Bianco (Coronata)**
- **Lumassina**
- **Mattaossu**
- **Massarda**

# Grape Varieties: Reds



- Wines that show the presence of the sea
- Mediterranean wines
- Great personality, well structured
- Well balanced
- Perfect for seafood, fish dishes and vegetables and Ligurian cuisine

# Ciliegiolo

- Comes from Spain and is grown throughout Liguria di Levante
- Made into an IGP from Liguria di Levante
- The name evokes the idea of a mature cherry. Prefers fresh, sunny soils that aren't very fertile
- Very vigorous and productive that doesn't like short pruning.
- Big grapes in the form of an upside down pyramid with a thin skin and violet color.
- Ripens early, one reason it grows well inland where the harvest tends to be earlier

## Pairings:

- Vegetable pies typical of Liguria (Pasqualina), white meats and poached fish.

# Granaccia



- Very widely grown throughout the world, especially good with hot weather and wind
- Grown throughout the Mediterranean and called by different names including: Alicante, Cannonau, Grenache and Garnacha. It is a great red wine from sea areas.
- It loves poor soils with a lot of fossils and being trained as a bush vine in order to protect itself from too much sun and too much wind.
- The grapes are medium to small in size, violet in color.

## Pairing:

- A wine that works well with poached fish dishes and white meats

# Granaccia DOCs



## Riviera Ligure di Ponente

- Dry with discrete structure, herbaceous and balsamic undertone
- Superiore and Passito/Subzone Quiliano

IGP Colline del Genovesato

IGP Colline Savonesi

## Innocenzo Turzo –Colline Savonesi IGP



- **Tasting Note:** The color is a bright ruby, tending towards garnet; the intense, fine, spiced aroma also suggests balsamic and resinous notes and a sweet sensation of cherry and raspberry jam. The taste is warm, soft, persistent and only lightly tannic at the end. Perfect for accompanying roast poultry, ideal with oven-baked fish and the “buridda” (shellfish stew) typical of the coast..
- **Grape Varieties:** 100% Granaccia (local name for Alicante)
- **Location:** Quiliano (Savona)
- **Alcohol Content:**
- **Importer:** Panebianco

# Ormeasco di Pornassio



- Likely hails from Piedmont (Clavesana) although Ligurians tend to claim it as their own, it is very similar to Dolcetto
- Vigorous variety, likes poor soils with fossils
- Medium size grape with a pyramid structure
- Thick skin and intense color

## Pairing:

- Game from the inner valleys of Liguria such as hare and wild boar.

# Ormeasco Docs

- **Ormeasco di Pornassio Sciac-Tra**
- **Ormeasco di Pornassio**
- **Ormeasco di Pornassio Superiore**  
**(With one year of aging)**
- **Ormeasco di Pornassio Passito**
- **(Also a fortified Passito)**



## Cascina Nirasca – Ormeasco di Pornassio DOC



- **Tasting Note:** Rich and spicy nose and palate, mature cherries, ribes, violets and prunes, slightly raisined aromas. Dry, fresh and harmonious, subtle tannins.
- **Grape Varieties:** 100% Ormeasco
- **Location:** Pieve di Teco, 500-700 meters above sea level. 25 kilometers from the sea in the Arroscia Valley.
- **Alcohol Content: 13%**

# Rossese di Dolceacqua



- Likely of Greek origin, it is often grown on bush trained vines. Mostly seen in the Val Nervia and the Valle Verbone
- Andrea Doria choose it as the holiday wine for his fleet and it was very much appreciated by Napoleon.
- Medium size grapes that are ground and violet in color

## Pairing:

- Traditional dishes from the province of Imperia such as goat with beans, rabbit and certain local cheeses.

# Rossese DOCs



## Rossese di Dolceacqua

- Rossese di Dolceacqua Superiore
- Sold from November 1 in the year following the harvest

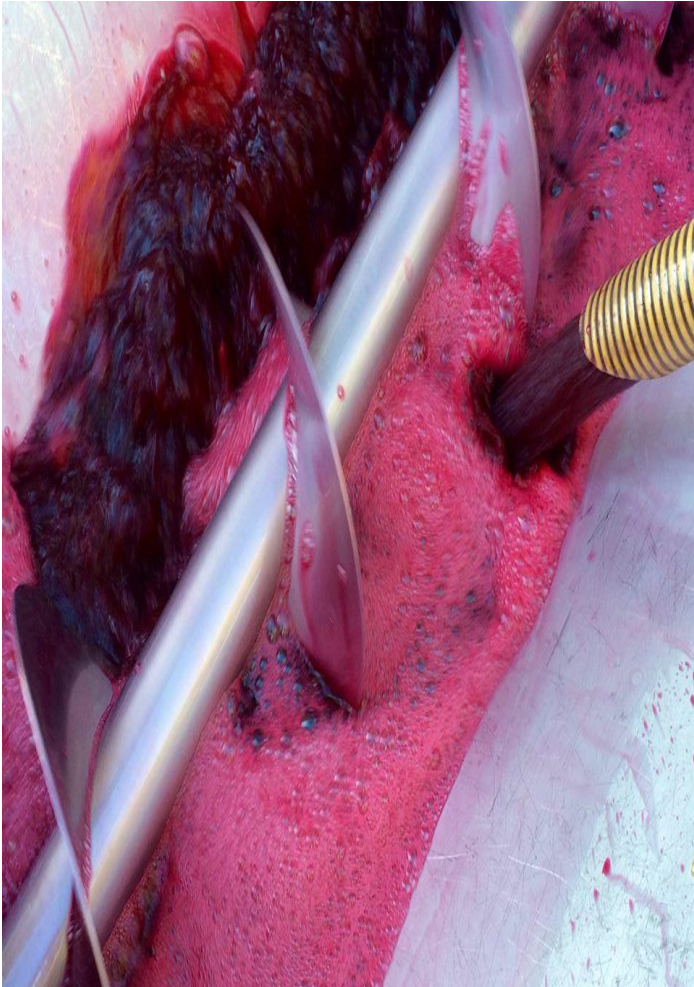
## Rossese della Val Nervia

- More elegant, immediate, delicate, refined and feminine

## Rossese della Val Verbone

- More austere, stronger and more masculine

## Azienda Agricola Altavia – Rossese di Dolceacqua DOC



- **Tasting Note:** Ruby red color with garnet hues. Sapid, very fresh and fruity, earthy notes.
- **Grape Varieties:** 100% Rossese di Dolceacqua
- **Location:** Arcagna, Dolceacqua. Perched on a hilltop at an elevation of 1,200 feet, protected from the cold winds by the Maritime Alps, the vineyard extends over a five hectare area. This grape variety thrives especially well on calcareous and rocky soil (hence the name Rossese/rocky)
- **Alcohol Content:** 13.5%
- **Importer:**

# Other Red Grape Varieties



- Colli di Luni (Sangiovese)
- Colli di Luni Rosso Riserva (Sangiovese)
- Colline di Levante Rosso (Sangiovese/Ciliegiolo) also Novello
- Golfo del Tigullio Portofino Rosso (Dolcetto/Ciliegiolo) (Also frizzante and Novello versions) - Subzone Costa dei Fieschi
- Golfo del Tigullio Portofino Rosato (Dolcetto/Ciliegiolo) (Also frizzante) - Subzone Costa dei Fieschi
- Valpolcevera Rosso (Dolcetto/Sangiovese/Ciliegiolo) (Also frizzante and Novello)
- Valpolcevera Rosato (Dolcetto/Sangiovese/Ciliegiolo) (Also frizzante)
- Riviera Ligure di Ponente Rossese

## Cantina Cooperativa Cinque Terre – Sciacchetrà



- **Tasting Note:** Amber yellow, bright and dense. It presents itself on the nose as very intense, with a long and enveloping persistence with distinct aromas of candied orange, dried fig, dried apricot and hazelnut are detected. It offers a very complex structure to the palate, with obvious sweet notes aptly balanced by a nice fresh tang and a long lasting finish. The result of a meticulous selection of grapes left to dry naturally for about two months on trellises. Fermentation happens with partial maceration on the skins, followed by aging in steel for about 16 months. As a young wine it pairs very well with sharp and mild harder cheeses. Age makes it an excellent meditative wine.
- **Grape Varieties:** 80% Bosco, 15% Albarola, 5% Vermentino
- **Location of Vineyards:** Monterosso, Vernazza, Corniglia, Manarola, and Riomaggiore.
- **Alcohol Content:** 14%
- **SRP:** \$40

# Classic Pairings

- Trenette al Pesto
- Trofie
- Pesto
- Focaccia
- Farinata
- Torte alle erbe
- Testaroli
- Seafood
- Anchovies, known as Gianchetti or Bianchetti,
- Rabbit, Lamb, Poultry



# Holidays In Liguria

- Agriturismo
- Trekking/Hiking
- Sailing
- Beach
- Biking
- Small villages

