

# Lupi | Vignamare

Colline del Savonese I.G.T.

Variety: Pigato

Vineyard: Ortovero

Age: 50 years old

Fermentation: 85% in a stainless tank at 16° C for two weeks; 15% in new barriques.

Refinement: 24 months on lees.

In 1998 the first vinification was made to celebrate the vines and the sea. While this is a spectacular wine with great prestige, it is not recognized, and so by law, it is an IGT without a vintage. Vignamare is just too darn fabulous to allow this to set it back.



This wine is to be chewed! Maceration and manual batonnage are at the core. Elegant and encompassing with charmingly profound yet perky flavors. Tastes of warm creamy bread with sparkles of fine-grained sea salt, candied apricots, toasted almond cookies, a big slice of Christmas panettone, plus a trace of your father's sandalwood cologne that lingers in the air after a generous hug. Man o' man, it is truly irresistible and exceptionally adult-ish, forcing you to straighten and expand engagement. Vignamare chatters all the mysteries of Liguria, keeping you engaged and delighted from its Burgundian beginning to its peppery clean finish.