

DURIN

The name of my estate comes from the name of my grandfather, Isidoro, shortened to "Doro", and modified to "Durin" in our local dialect.

The land has belonged to my family since 1800 and it consists of a series of descending terraces, planted with vines and olive trees. The soil is rocky, on very steep hillsides which need to be terraced in order to be worked. The climate is an excellent one for both red and white grapes, sunny and warmed by the sea during the day and cooled at night by the fresh breezes of the Apennines which dominate the zone.

The former generations sold the grapes or the wine in bulk to commercial bottlers but I, in recent years, have completely renovated the cellars, installing new fermentation equipment, stainless steel fermenting tanks, presses that work with the maximum softness, a vacuum filter to clarify the musts.

The bottle aging cellars have been amplified and I have attempted to constantly improve my selection of grapes during harvest; I have always remained faithful to the peasant tradition of dedicating myself to the production of quality grapes in the vineyard. Rootstock, clones, training systems, planting density - all these are vitally important in facing the challenging market for bottled wine of a high quality level.

And, as a peasant producer, I have cultivated - more in my heart than in my hands - a passion for innovation and perfection in my work. The first thing that must go into a bottle is a certain idea, a certain conception of wine; the technical perfection to realize it only comes afterwards.

This has also been my motto, and the guiding star of my daily work.

PIGATO D.O.C. Riviera Ligure di Ponente

The historic grape variety gives aristocratic and aromatic wines. The name is derived from the dialect word "pigau" which means "speckled" and refers to the brownish spots which dot the berries of this grape. Others attribute the name to "pix picis", the resinous pitch which the ancient Greeks used to coat the inside of the amphorae which they used to transport their wine.

The grapes are harvested in small packing cases during the coolest hours of the day in order to be able to press whole bunches in the pneumatic press. The must undergoes a static settling at a temperature of 50°-54° Fahrenheit (criomaceration), is then racked off its deposit and fermented at temperatures which reach a maximum of 68°. After fermentation, the wine is racked until it is perfectly clean and limpid. It is bottled during the spring following the harvest and then marketed, but it is obvious that this wine can only gain an even greater balance and complexity from a further period of bottle aging.



Total vineyards: 15 hectares; 12 owned
Olive groves: 5 ha
(1hectare=2.47 acres)

Production:
140,000

Pigato: 65,000 bottles
Vermentino: 50,000 bottles
Rossese: 6,000 bottles
Ormeasco: 3,000 bottles
Lumassina: 6,000 bottles

Antonio & Laura-
Basso