



Liguria

Durin is located in Ortovero, low Arroscia valley, in the hills-west of Albenga [Province of Savona.]

The wine zone is called Riviera Ligure di Ponente #5

VERMENTINO D.O.C. Riviera Ligure di Ponente

This variety, which is found in Sardinia, in Corsica, and in Liguria, was probably brought to all of these places by the Spanish. It has been cultivated at our estate for generations. The harvest and the fermentation are quite similar to those of our Pigato. The malolactic fermentation is blocked in order to maximize the freshness which characterizes this wine.

ROSSESE D.O.C. Riviera Ligure di Ponente

The origins of this variety are not entirely clear in Liguria due to the presence of other grapes with the same name: a white or vaguely pink Rossese was cultivated at Mondovi nearby Piedmont; a white Rossese called "Roxeise" was a typical varietal of western Liguria and had a certain fame, from the Renaissance on, for the quality of wines which it gave; a red Rossese once existed near Ivrea in Piedmont; a "black" Rossese is noted in local chronicles after the year 1500 and can perhaps be attributed to the raids and depredations of soldiers led by the Doria family on the other side of the French border.

The grapes, carefully selected during the harvest to insure optimal ripeness and healthiness, are immediately destemmed and pressed. Frequent pumping over is practiced during the first phases of the fermentation and high fermentation temperatures are reached and maintained to better extract color and polyphenols.

The wine is marketed after a proper aging.

ORMEASCO D.O.C. Pornassio - [Commune with a population of 600 people in province of Imperia.]

The citizens of Liguria like to think that what is new and interesting inevitably comes from the sea. It is difficult to reconcile these ideas with the thought that the Ormeasco grape is a Dolcetto, of Piedmontese origin. Which was the progenitor of the other? It is nonetheless interesting to note that the governor of Pornassio, a marquis of Clavesana Casato, who governed part of the territory of the provinces of Cuneo and Imperia, imposed the cultivation of Ormeasco by law in 1303. This variety is given a typical fermentation for red grapes. Ormeasco, in the specific climatic conditions of Liguria, gives wines of intense color but with a perceptible presence of light tannins. It therefore requires frequent pumping over during the very first days of fermentation, to extract as much coloring material as possible, and lower fermentation temperatures to conserve its aromas afterwards.

Like Rossese, it is market only after an adequate period of aging.

LUMASSINA Colline Savonesi I.G.T. (still and sparkling)

This variety was already present in the territory of Genoa a century ago, but its cultivation expanded principally near Savona in the 1950's and 1960's, where it accounted for 10-15% of the total vineyard surface. It was commonly used alongside the Baco grape for wines called "Nostrali", for everyday drinking.

The name of the variety comes the dialect word "Lumachina", or snail, and refers to the shape of the grape bunches. Other names are also used in other zones: "Buzzetto" at Quiliano, "Mataosso" near Noli, Spotorno, and Finale Liguria, "Lumassa bianca" near La Spezia.

The still Lumassina is produced with the classic techniques for white wine, while the sparkling Lumassa, lively and refreshing, is fermented in pressure tanks. -It is marketed in the spring after the harvest.