



BRUNA

“MAJÈ” PIGATO RIVIERA LIGURE DI PONENTE DOC



The Pigato Majé wine comes from vineyards grown on calcareous rock and blue clayey soils rich in micro and macro fossil fauna. The wine features elegance, freshness and minerality.

GRAPE VARIETY: Pigato

DESCRIPTION: bright straw-yellow colored with green nuances. Intensely scented with fine and varietal aromas: floral and fruity (yellow peach, citron) with notes of aromatic herbs and Mediterranean scrub. Fresh and savoury on the palate, extremely pleasant and elegant.

PLACE OF ORIGIN: the Arroscia Valley. The towns of Ortovero and Ranzo and mostly from the hill of Garaxin, above the town of Pogli at 210 - 260 meters above sea level. Vineyards with south exposure to sunlight and grown on the typical Ligurian terraced hillsides with stone walls (called MAJE'). Soil consisting of blue clays dating back to the Pliocene, rich in micro and macro fossil fauna. A Mediterranean microclimate, mitigated by the surrounding woods and the sea breeze.

VINE TRAINING TECHNIQUE: guyot

HARVEST DATE: mid-September, grapes are picked manually and placed in 20-kg perforated crates.

WINEMAKING AND AGEING: soft pressing, removal of solid matter from the must and controlled-temperature fermentation at 16°. Ageing in barrel on fine lees for six months. Natural stabilization at wine-cellar room temperature.

AZIENDA AGRICOLA BRUNA di Francesca Bruna

VIA UMBERTO I, 81 • 18020 RANZO (IMPERIA) - Italia TELEFONO +39 0183.318.082 - FAX +39 0183.318.928
info@brunapigato.it - www.brunapigato.it