



- The “Cinque Terre”, translated “Five Lands”, is a rugged portion of the coast of the Italian Riviera located west of the city of La Spezia. It is composed of five villages: Monterosso, Vernazza, Corniglia, Manarola, and Riomaggiore.
- Man-made terraces of soil and rock have been built over the centuries into the **rugged, steep landscape going up to the cliffs overlooking the sea**. The vineyards have been planted on these man-made terraces.
- The Cooperativa Agricoltura constructed its headquarters in Groppo di Riomaggiore in 1982 and now has 300 members.
- Considerable investments have been made to advance the oenological technologies.

**Varietal:** 60% Bosco, 25% Albarola, 15% Vermentino

**Appellation:** Cinque Terre DOC

**Production Zone:** Cinque Terre, Liguria; altitude 0-500 mt a.s.l.

**Soil:** Rich in skeleton and marine sediments

**Vinification:** Ripening and harvest take place the middle of September. Soft pressing, fermentation is without skin contact at a controlled temperature with a brief maceration on the yeast

**Maturation:** 5 months on the fine lees in stainless steel tanks

Cinque Terre DOC is a great white wine from Liguria. It is named after about 12 kilometers of climate-favored coastal strip of the Italian Riviera on the Gulf of Genoa and means "Five Lands" or "Five Villages". The region is a national park and was declared a UNESCO World Heritage Site in 1997.



- *Intense straw yellow color in appearance with fleeting yellow-gold hues. This excellent wine exhibits a rich and persistent nose, very refined and elegant, with the distinct aromas of wildflowers, broom, honey and the more subtle notes of citrus fruits. The palate is dry, warm bouquet, fresh and full-bodied, essentially well-balanced with an extended and persistent finish.*
- *It is perfect by itself, with appetizers, white meats, fish, seafood and fresh cheeses.*