



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: Vino Spumante

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

Soil: Rich in skeleton and marine sediments

Vinification: Hand harvest. Soft pressing, soft pressing followed by a second fermentation in autoclave (Method Charmat)

Maturation: 6 months in stainless steel tanks and 1 month in bottle

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, lively perlage. Rich 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, refreshing, well-balanced with an extended and persistent finish.*
- *It is perfect by itself, with appetizers, white meats, fish, seafood and fresh cheeses.*