

Bisson Bianchetta Genovese U Pastine Portofino Bianco

THE FACTS

COUNTRY: Italy

REGION: Liguria

APPELLATION: Golfo del Tigullio - Portofino

WINEMAKING: Wine ferments with selected yeasts in stainless-steel tanks after destemming, 2-3 days of skin contact, and

pressing.

AGING: 6-8mo on lees in stainless steel



THE STORY

Enoteca Bisson was born in 1978 when Pierluigi Lugano fell in love with the wines of the Ligurian coastline. He began as a trader in small lots of bulk wine, later became a wine merchant and finally a grower in his own right. He now splits his time between his busy wine shop in Chiavari, the wine cellar and his vineyards.

For the grapes he purchases, he works hand in hand with local growers from pruning to harvest, then carefully vinifies the different lots of grapes. Lugano is a serious student of oenology and is an expert on the local grape varieties. His passion extends to the preservation of local traditions and this is reflected in the distinctive character and personality of his large range of wines from the Cinque Terre region.

THE ADJECTIVES

OVERALL: Unique & Complex

AROMAS / FLAVORS: Lemon, muskmelon, florals

MOUTHFEEL: Fresh & Crisp

THE SELLING POINTS

PAIRINGS: Pair with white flaky fish and tostadas

