

AZIENDA AGRICOLA DURIN

Year Founded: 1939

Region: Liguria, Italy

Founder/Winemaker: Antonio Basso

Known For: Unquestionably a pioneer in exploring the seemingly infinite potential of Pigato on these rocky slopes, not only through their selection of single-vineyard bottlings but also through sparkling wines, stored for years in the Grotto di Toirano, an ancient cave with near-perfect humidity and temperature for extended wine aging.

-Sustainable-

On the winding road to the family farm of Azienda Agricola Durin, winemaker Antonio Basso has one hand on the wheel, and one out the window. "That one is mine," he says as we pass a small verdant patch of vines, bordered by peach trees. Another bend, another small vineyard, on rocky, dry slopes made for oxen, not tractors; in less than 15 minutes, he's pointed out no less than 15 different plots, each more inconvenient than the last. This is the inspired madness of vine growing in Liguria—so much so that there are only a few dozen full-time producers in the entire region. Yet for those stubborn, inspired few, what Liguria can give is nothing less than extraordinary. Four generations of the Basso family have lived and worked in these mountains above the Mediterranean Sea—less than three miles away as the crow flies—struggling with the elements to care for older vines grown in garden-sized plots more suitable for gnomes. Liguria's vibrant patchwork of vines, fruit trees and wild scrub has one particular star: Pigato. Originally from Greece, Pigato is believed to have been introduced to Liguria around the 1600s, and is a distant cousin of Vermentino. Its name comes from the word "pighe," which in Ligurian dialect describes the ruddy spots that develop on the grape's skin.



2024 Riviera Ligure di Ponente Rossese

100% Rossese. 20-40-year-old vines. Hand-harvested. Destemmed; cold macerated for 24 to 48 hours. Fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank for one year. Rossese is also found in Provence, France as the grape Tibouren. Locals like to call it the "Nebbiolo of Liguria" for its light color and ripe tannins. Aromas of red roses, wild strawberries, raspberries. Smooth, with light tannins; red summer fruits, light baking spices.



2024 Riviera Ligure di Ponente Vermentino

100% Vermentino. 20-40-year-old vines. Hand-harvested. Destemmed; cold macerated for 24 to 48 hours. Pressed then fermented on indigenous yeasts in temperature-controlled tanks. Aged in tank for one year. Aromas of honeycomb, citrus, yellow wildflowers. Delicate and fresh, very juicy; finish suggests lightly bitter almonds.

