

ROSSESE DI DOLCEAQUA 2022



VARIETY & TERROIR

100% Rossesse on Marly Schist,
50% Cru Pini and 50% Fulavin

VINEYARD AGE & YIELD

32 year-old vines & 60 hl/ha

FARMING PRACTICES

sustainable agriculture

VINIFICATION & AGING

30% of destemmed grapes and 70% as whole clusters,
fermentation in steel tanks with indigenous yeasts for
about 10 days, malolactic fermentation in steel as well

TOTAL ACIDITY & RESIDUAL SUGAR

5.20 g/L & 0.6 g/L

ALCOHOL

13 %

PRODUCTION

4 200 bottles

“The Italian Riviera’s Youngest Star. Known for its tourist-laden beaches, kaleidoscopic pastel towns of “Cinque Terre”, or the straight-out-of-a-Loro-Piana-commercial bay of Portofino, there’s a lot more to Italy’s second-smallest wine region than first meets the eye. Particularly when it comes to the briny, herbaceous red wine of the area - Rossesse - or what they call Tibouren across the border in Provence. Twenty miles before you reach the French border (the town of Ventimiglia, literally “Venti” miles from Provence) you wind up in the hills to find the Medieval village of Dolceaqua. Surrounded by craggy cliffs, whose impossibly steep terraces were build by the Romans, the Rossese di Dolceaqua vineyards here have clung to the rocks for over 25 centuries.

While today feels like lost in another era, this magical place had over 3,000 hectares planted with vines before phylloxera and only has roughly 90 hectares remaining today. Few wine producers are willing to sacrifice themselves on these steep hills, and we are thrilled to introduce the youngest new vigneron of Dolceaqua, Lorenzo Anfosso, who was the 7th generation to take over his family pre-phylloxera Rossese vines and started making his own wines at age eighteen. Located in Soldano, between 250 and 300 meters above sea level, Lorenzo farms just barely one hectare of vines, on jagged marl and schist terraces between the two best Cru sites of Italy.” - Lyle Railsback