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## Azienda Agricola Possa Cinque Terre Bianco

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**Winery:** Azienda Agricola Possa

**Category:** Wine – Still – White

**Grape Variety:** Bosco, Rossese bianca, Albarola, Piccabon, Frapelao

**Region:** Riomaggiore/ Liguria/ Italy

**Vineyard:** located in the municipality of Riomaggiore

**Winery established:** 2004

**Feature:** Biodynamic



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## Product Information

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**Soil:** Schist, rocky and sandstone remains

**Altitude:** up to 400 feet above sea level, South-East exposure

**Vinification & Yield:** Earlier harvest than tradition, to enjoy a higher acidity. Vinification: destemming, fermentation for 4 days with the skins, then it is separated from the skins and left in steel for another 4 days, after the upper part of the barrel continues to ferment in steel, while the lower part is put into barrels. Aging in oak and acacia barriques. **Yield:** 40/50 Q.li

**Tasting Note:** The varieties used are unique to Cinque Terre and almost unknown elsewhere. Golden yellow color. Nose and taste of Mediterranean shrubs, very aromatic with mineral aromas.

A wine that has a history of more than 2000 years that unlike the sciacchetrà has not had the same publicity over the centuries but that especially in the last 20 years is returning to the fore thanks to its uniqueness.

**Production:** 5000/8000 bottles

**Alc:** 12-13.5% vol.

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## Producer Information

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Terraces perched above the sea like the ones set up for winemaking in Cinque Terre cannot be found anywhere else in the world. Azienda Agricola Possa is a farm and winery in Riomaggiore.

Samuele Heydi Bonanini, artisan producer of natural wines and artist of heroic viticulture started producing wine in 2004. “Despite all the difficulties that I encountered in the Cinque Terre – from bureaucratic complications to the narrow spaces that do not allow for any machines but only manual work – I was able to build a farm of 14.000 m<sup>2</sup> and achieve remarkable results.”

Bonanini recalls: “The first decision I had to take was whether to follow the market demand or to follow the identity of this territory. I did not hesitate and went for the second choice. I studied and recovered different autochthonous varieties that had almost disappeared. In the wine cellar, I re-proposed the use of wood – not necessarily durmast – but the woods of the local tradition, such as acacia, chestnut *and* cherry-tree.”

His efforts include safeguarding local products that do not have a famous name like the Sciacchetrà. That’s why he brought back into production an ancient passito made of red grapes and an infusion in local peach leaves. Apart from the vineyards, the farm is also involved in beekeeping and the production of integral honey plus a small plantation of lemon trees used for limoncello and jams.