
Ka' Manciné "Tabaka" Vino Bianco

Winery: Ka' Manciné
Category: Wine – Still – White
Grape Variety: 70% Tabacca, 30% Vermentino
Region: Soldano/ Liguria/ Italy
Vineyard: Beragna & Galeae
Winery established: 2006
Feature: Organic

Product Information

Soil: Steep terraces of Schist with calcareous marls and clay, shallow soil
Age of vines: Tabacca planted in 1876 in Beragna and Vermentino 1998 in Galeae
Altitude: 1,300 feet above sea level
Vinification: Manual harvest. Vinified with skin contact for 24 hours. After racking the wine goes into steel tanks. No malolactic fermentation. Aged for 6 months in stainless steel before bottling.
Tasting Note: Crisp, juicy and refreshing; salty, briny, lightly herbaceous and mineral.
Alc: 12%

Producer Information

Ka' Manciné is a tiny estate in western Liguria, almost on the border with France, in the Rossese di Dolceacqua DOC. Maurizio Anfosso and Roberta Repaci own about 7.5 acres of the Rossese variety, in the Beragna and Galeae crus. Maurizio and Roberta's wines are pale in color, medium bodied, extremely fresh and spicy, with lovely silky texture and refreshing juiciness. Lighter red wines are some of the best food wines, and these are some of Italy's most attractive examples.

Rossese del Dolceacqua is a local grape grown in a very limited area (about 200 acres, for a total production of 200,000 liters) on steep terraces made of schists and marls facing mostly East and South-East. The very old and low yielding vines are planted at high density (up to 8000 vines per hectare) in the classic greek bush system. Maurizio Anfosso and Roberta Repaci, owners of Ka Manciné, work the beautiful vineyards of Beragna and Galeae manually, with sheer respect for the environment and in harmony with the land. The Beragna vineyard was planted on its own roots in 1872 on very steep terraces facing south east on schists and marls, at an altitude of about 400 meters. Galeae was replanted in 1998 by means of a massal selection on very similar soils, just a bit richer in organic substances, which usually lead to more fleshy and fruity wines.