
Ka' Manciné Rossese di Dolceacqua Nomeranza "Galeae Sottozona Ange"

Winery: Ka' Manciné
Category: Wine – Still – Red
Grape Variety: Rossese del Dolceacqua
Region: Soldano/ Liguria/ Italy
Vineyard: Galeae
Winery established: 2006
Feature: Organic



Product Information

Soil: Steep terraces made of schists and marls facing
Altitude: 1,300 feet above sea level
Age of vines: replanted in 1998, by means of massal selection
Vinification: Hand harvest in mid-September. Vinification in whole cluster barrels, with the stalks, fermenting without temperature control, wetting the cap only by manual punching down. Aged in wood. Harvest: 1kg grapes/ vine. Yield: 7,500 vines/ha.
Tasting Note: Opens on notes of lipstick, sugared almonds, raw meat, fireplace ash, then ripe pomegranate and tobacco. On the palate it is a lively, nervous wine, barely compressed by the wood initially, but which releases a great energy a couple of hours after uncorking. It has warmth and has a nice design on the palate, with light and soft tannins and tasty returns of fruit, spices and tobacco. First vintage in 2012. Only 525 bottles produced.

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. One hectare of vineyard demands 1,500 hours of manual labor per year! 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 1,300 feet above sea level. 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.