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## Azienda Agricola Possa Cinque Terra Sciacchetrà

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**Winery:** Azienda Agricola Possa  
**Category:** Wine – Still – Red  
**Grape Variety:** Bosco  
**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:** After selecting the prettiest and the best grapes that are destined to become Sciacchetrà they are positioned on special gratings and left for drying. It is about one or two month that they stay in a dry and fresh place. After that period the dried grapes are shelled by hand from bunches. Left on the skins for a period ranging from twenty to forty days, it undergoes a light pressing and is then left to ferment naturally. After the pressing process and moving to the wooden barrels, Sciacchetrà remains there for at least one year. After that period, it is bottled.

**Tasting Note:** Ruby red color. Bouquet: refined and complex aromas including peach, apricot, citrus. On the palate a full-bodied mouthfeel, rightly fresh and mineral. Long and persistent. A wine for the few, for those who can understand, grasp and enjoy the fatigue and memories it contains, and experience all the emotions of the territory from which it comes

**Alc:** 14 % 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.