

Foresti, I Soli, Pigato

- Striking example of this signature Ligurian varietal at an unbeatable price
 - Farmed sustainably and produced in a traditional style
 - Small production, new to CA

The Producer

Based in Liguria's most sought-after region in the Western side of the Italian Riviera – Riviera Ligure di Ponente – Foresti is a third-generation grower-producer turning out some of the most iconic Vermentino, Pigato and Rossese in the area. Foresti's treacherous vineyards and low yields make the wines very scarce and desirable, and we are honored to share them with the California market.

Liguria is a unique among Italy's regions as it consists of a narrow crescent of land clinging to steep hillsides overhanging the deep blue Ligurian sea. It runs from the border of France all the way to the Tuscan coast. Grapes have been cultivated here for 25 centuries, and came into prominence in the medieval period. Napoleon was said to have been a fan of Ligurian Pigato, which further burnished the region's identity as an outstanding winegrowing region.

Vineyards dot the little villages, many of which are so isolated they can only be reached by boat. The vineyards can be so steep they need to be terraced with stone walls. Harvesting is almost entirely done by hand and monorails are often used to transport grapes during harvest. As there is virtually no flat land in Liguria viticulture is very small in scale and very local. Many wines are only sold in local Osterie around the town where they are grown. What distinguishes the climate from other Mediterranean areas are the autumn rains, and the constant presence of westerly winds, which help preserve the grapes' acidity.

Foresti comes from a family who functioned as both growers and consolidators for local farmers. As many of the tiny vineyards are so small as to not produce substantial quantity for commercial production, Foresti brought together the best fruit from around the region, vinified the wines and sold them to local restaurants and inns. In addition to their 20 hectares of estate vineyards, they currently work with over 50 small growers from all the top villages of the region.

Foresti's focus is predominantly on the light bodied red Rossese but they also produce the local white varieties, Pigato and Vermentino. Their top bottling of Rossese comes from untrellised 100 year old vines that climb the stone walls of the vineyard just as wild vines do

The winery itself features modern winemaking equipment and wines are fermented in Stainless steel tanks. All farming is done sustainably.

Until recently, these wines were unavailable beyond the immediate vicinity.

The Wine

Pigato may be genetically identical to Vermentino but its richer, more intense profile makes it easy to see why many wine experts consider it unique. In the hands of Foresti, Pigato finds a full, intense expression with hints of peach, honey, flowers and mild sage and musk; full-bodied with a characteristic bitter aftertaste. As could be expected, Pigato is a great match to the foods of Liguria, particularly the fresh fish, shellfish and olives of the region.



Region: Liguria

Appellation: Riviera Ligure di Ponente DOC

Altitude: 500-700ft

Varietals: 100% Pigato

Vine age: 20+ years

Trellissing: Cordon trained, spur pruned

Vinification: hand picked, 12 hour cold soak, fermentation in temperature controlled stainless steel

Agging: 5 months in stainless steel including 3 months on the lees.