
KA' MANCINÉ ROSSESE DI DOLCEACQUA 'GALEAE'



Region: Liguria, Italy

Appellation: Rossese di Dolceacqua DOC

Grapes: 100% Rossese

Farming: Organic, Non-certified

Age of vines: Planted in 1998

Altitude, Aspect, & Soil Type: 350-400 M, NW Facing, Schist/
calcareous marl/clay

Typical Harvest Time: Second half of September

Maceration & Fermentation: Ten days maceration, controlled low
temperature fermentation in stainless steel with indigenous yeasts

Aging: 8 months in stainless steel

Finishing: No fining, light filtration prior to bottling

Production: 5,000 bottles annually

Notes from Oliver:

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 3 hectares of the Rossese variety, in the Beragna and Galeae crus. The vineyards are worked manually, with great respect for the environment and in harmony with the land.

Rossese del Dolceacqua is a local grape* grown in a very limited area (about 200 acres, for a total production of 200,000 liters). Galeae was replanted in 1998 by means of a massal selection on very similar soils, just a bit more rich in organic substances, which usually lead to more fleshy and fruity wines than Beragna. Pale in color, medium-bodied, fresh and spicy, with lovely silky texture and refreshing juiciness. This wine shines with many foods, including seafood dishes and grilled meats.