

TUTTO

TESTALONGA

Dolceacqua, Liguria



Antonio Perrino is from Dolceacqua, a quiet, pretty little town in the Ligurian foothills, just a few miles from the seaside holiday towns of the Mediterranean.

Nino has just a few hectares of vines and ancient olive groves which he farms organically on steep terraces planted over clay and limestone high up in the hills. The oldest vines are over a 100 years of age, the oldest trees over 1000. It is a truly magical place, heady with herbs and with views all the way to Corsica on a clear day.

The wines are made in his garage in the town centre, the smallest winemaking setup we have seen. His tools consist of a couple of old barrels and a vertical press. Production is carried out in the same fashion it was when Nino began making wines here with his father some fifty years ago and the wines, fittingly, taste as if they were from another age.

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DOLCEACQUA
2017

From Rossese vines up to one hundred years old planted over clay and limestone in the famed Arcagna vineyard, high in the hills above Dolceacqua. The wine making here is old-school and the grapes are fermented with whole bunches for a fortnight before being foot stomped and left to spend a year in old casks. It is a wine that feels resolutely Mediterranean, pairing bright, sun kissed fruit with a lifted, herbaceous note which calls to mind the garrigue of these hills.