KA MANCINÉ Liguria

Dolceacqua, Province of Imperia

Established: 2006

Owners: Maurizio Anfosso & Roberta Repaci

Winemaker: Maurizio Anfosso

Production: 16,000 bottles

Hectares: 3

Viticulture: Organic

Vegan Friendly

Ka Manciné is a tiny estate in Soldano, near San Remo in Western Liguria and very close to the French border. Maurizio Anfosso and Roberta Repaci own three hectares, mostly planted to the local Rossese grape, which has recently been discovered to be the same as Tibouren in Southern France. Viticulture here is back breaking work but the results are worth it. The vineyards, all close planted bush vines yielding just 1kg per vine, are grown on steep terraces at about 400 metres on a mix of schist and calcareous marls and clay.

Recently the name has been abbreviated to simply Dolceacqua, and it s wine that is study in contrasts. It's a light red, but not a simple wine. It can take a chill in warmer months, but its not gluggable. There are hints of mountain Nebbiolo and Pinot Noir like purity, with the spice of Rhone Syrah and the freshness of Etna Rosso. It's a very unique, and relatively unknown wine, but if you like any of those comparisons then you are sure to love Dolceacqua. And, being from Liguria, it could handle spaghetti *allo scoglio* as much as it would braised rabbit with taggiasca olives and pine nuts.

Rossese di Dolceacqua DOC 'Beragna'
From a single vineyard, originally planted in 1872 (on its own rootstock) with 30% of the original vines remain. Fermented and aged in stainless steel, Beragna is brimming with cherry and strawberry fruit and hints of dried herbs, spice and pepper. The palate is juicy and refreshing with crisp acidity and mineral notes.

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