

CASCINA FÈIPU DEI MASSARETTI Liguria

Localita' Massaretti, Albenga, Province of Savona

Established: 1965

Owners: Ivana & Brunella Porodi and Mirco Mastroianni

Winemaker: Mirco Mastroianni

Production: 40,000 bottles

Viticulture: Organic

Vegan Friendly



Located in the Ligurian Riviera at Albenga between the hills and the Mediterranean sea, Cascina Fèipu was founded in 1960's when Agostino Parodi began converting his father's (Filippo - Fèipu in dialect) orchards to grape growing. Since there were no appellations for Ligurian wine at the time, Agostino chose to name the winery after his father and their locality, Massaretti.

Agostino's efforts were instrumental in establishing Ligurian Pigato as a quality wine, and soon they had a long list of potential clients begging for an allocation of their tiny production. Son-in-law Mirco Mastroianni joined the cantina in 1997 and under his direction, the cellars were rebuilt and production increased. Mirco is proud to be in an area where wineries are still family-run with great respect for traditional vines and wines.

The vineyards are planted on sandy alluvial soil and enjoys striking diurnal temperature shifts thanks to the alternation between winds from the sea during the day and from the land at night. These two factors combine to provide the perfect home for Pigato to develop their full aromatic potential, giving light wines that are easy to drink but more elegant and complex.

Riviera Ligure di Ponente Pigato DOC

Pigato might be genetically the same as Vermentino but don't say that around here! Although both vines look the same and share similar herbal and salty notes, Pigato has a wonderful purity and intensity with citrus fruit, peach, white flowers and Mediterranean herbs. The viticulture is organic and the winemaking is all in stainless steel with regular batonnage and no malo. It's a great partner to the local classics of trofie with pesto and spaghetti vongole.

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