
Azienda Agricola Possa “Er Giancu”

Winery: Azienda Agricola Possa

Category: Wine – Still – White

Grape Variety: Albarola and a little bit of Bosco

Region: Riomaggiore, Cinque Terre/ Liguria/ Italy

Vineyard: located in the municipality of Riomaggiore

Winery established: 2004

Feature: Biodynamic



Product Information

Soil: Schist, rocky and sandstone remains

Elevation: Albarola grown at high altitude overlooking the sea

Age of vines: average of 50 years

Vinification: Hand-harvest. Vinification: destemming, fermentation for 25 days with the skins. Following fermentation, it is aged in steel for 9 months for a pure and linear expression.

Yield: 30 hl/Ha

Tasting Note: 'Er Giancu' means 'the white wine' in the local dialect of Riomaggiore, one of the five villages that form this Unesco World Heritage site. This is generous yet super fresh white wine with beautiful salinity coming from its volcanic soils, its seaside origins, and the gentle hand of its winemaker. Bottled with no additions.

Production: 2,000 bottles

Alc: 13.5% vol.

Producer Information

To visit Possa, Heydi Bonnanini's vineyards in Riomaggiore, is a breathtaking experience for the senses: the shocking beauty of Cinque Terre terraces on cliff sides so steep that they seem to fall straight into the sea, the ingenious monorail car that is required to access the vines, prickly pear cacti towering above the narrow track. Clay pots overflow with entrancingly scented Mediterranean herbs, and Heydi's bees visit his vines as well as his lemon trees.

Heydi farms biodynamically--he is a member of the "Triple A" group that includes Occhipinti and others. His tiny, terraced vineyard includes single rows of indigenous grapes he wants to preserve, such as Rossese Bianco and Picabon. Possa produces a stunning example of Sclacchetrà, one of Italy's most treasured passito wines, and he also preserves the tradition of more obscure passitos, including one made with red grapes and an infusion of peach leaves, even as he harvests citrus fruits for liqueurs and jams. Heydi makes use of some amphora; he also ages his wines in locally traditional woods, such as acacia, chestnut and cherry.

To make wine in Cinque Terre is to be a devoted preservationist. All children of this winemaking tradition spend their lives in awe of the backbreaking, relentless and sometimes dangerous work of holding up the terraces from falling into the sea. Seated in his tiny winery, Heydi shows visitors a historic black and white film that documents these traditions. He has known these stories his whole life, and he has hosted many visitors--and the emotions are still fresh on his face. The pride, the respect for sacrifice, for nature, for the love of a way of life.