
Azienda Agricola Possa Principe Jacopo Metodo Ancestrale

Winery: Azienda Agricola Possa
Category: Wine – Sparkling– White
Grape Variety: Bosco, Albarola
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: up to 122 meters (400 feet), South-East exposure
Age of vines: 40+ years old
Vinification: Hand-harvest. maceration on the skins for 24 hours and spontaneous fermentation in steel tanks interrupted by cooling with 20g / l of residual sugar. Bottling at the end of January and completion of fermentation.
Yield: 35 HL/ hectare
Tasting Note: The varieties used are unique to Cinque Terre and almost unknown elsewhere. A fresh and fragrant sparkling wine. Elegant and fruit forward with fine bubbles and subtle salinity on the finish.
Production: 1,300 bottles
Alc.: 12.5 %

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.