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## Azienda Agricola Possa Cinque Terre Sciacchetrà

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**Winery:** Azienda Agricola Possa  
**Category:** Wine – Still – Red  
**Grape Variety:** Bosco, Rossese bianco  
**Region:** Riomaggiore, Cinque Terre/ Liguria/ Italy  
**Vineyard:** located in the municipality of Riomaggiore  
**Winery established:** 2004  
**Feature:** Biodynamic



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### Product Information

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**Soil:** Schist, rocky and sandstone remains

**Elevation:** up to 122 meters (400 feet), South-East exposure

**Age of vines:** Average 55 years

**Vinification:** After selecting the healthiest and the best grapes that are destined to become Sciacchetrà they are positioned on special grates and left for drying. It is about one or two months that they stay in a dry and fresh place. After that period the dried grapes are shelled by hand from bunches. Left on the skins for a period ranging from twenty to forty days, it undergoes a light pressing and is then left to ferment naturally. After the pressing process and moving to the wooden barrels, Sciacchetrà remains there for at least one year. After that period, it is bottled.

**Yield:** 30 HL/ hectare

**Tasting Note:** Ruby red color. Bouquet: refined and complex aromas including peach, apricot, citrus. On the palate a full-bodied mouthfeel, rightly fresh and mineral. Long and persistent. A wine for the few, for those who can understand, grasp and enjoy the fatigue and memories it contains, and experience all the emotions of the territory from which it comes.

**Alc:** 14.5 % vol.

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### Producer Information

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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 Sciacchetrà, 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.