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## Azienda Agricola Possa Cinque Terre Bianco

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**Winery:** Azienda Agricola Possa

**Category:** Wine – Still – White

**Grape Variety:** Bosco, Rossese bianco, Albarola, Picabon, Frapelao

**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:** 40+ years old

**Vinification:** Earlier harvest than tradition, to enjoy a higher acidity. Hand-harvest. Vinification: destemming, fermentation for 4 days with the skins, then it is separated from the skins and left in steel for another 4 days, after the upper part of the barrel continues to ferment in steel, while the lower part is put into barrels. Aging in oak and acacia barriques.

**Yield:** 35 HL/ hectare

**Tasting Note:** The varieties used are unique to Cinque Terre and almost unknown elsewhere. Golden yellow color. Nose and taste of Mediterranean shrubs, very aromatic with mineral aromas.

A wine that has a history of more than 2,000 years that unlike the sciacchetrà has not had the same publicity over the centuries but that especially in the last 20 years is returning to the fore thanks to its uniqueness.

**Production:** 5,000 to 8,000 bottles

**Alc:** 13.5% 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.