

Danila Pisano

Profile

Danila Pisano founded her estate in 1990 with the goal to restore her ancient family estate of vineyards and olive groves. Believing in traditional methods, she immediately began to work organically and has been certified since 1996. She works exclusively with the Rossese grape, a variety native to Western Liguria.

Vineyards are at an altitude of 150-250m with southwest exposures. Vines are terraced and supported by the traditional stone walls (behold her rolling a cigarette in the vines above); this promotes ventilation and keeps the grapes healthy.

Introduced to this region in the 13th century (most likely from France), Rossese di Dolceacqua is named after the Ligurian village of Dolceacqua, known for its beautiful castle ruins. The vines are traditionally grown in "trees" so that during the summer the top of the plant shades its foot and root, protecting them from the sun during the hottest hours.

Danila's Rossese wines are full of charm...ruby red with delicate aromas of rose, violet and currants. The normal cuvée is from the vineyards that she and her partner Tino own. The Savoia cuvée is from a beautiful terraced vineyard of old vines the they rent, also pictured above.