



## Ka' Manciné Rossese di Dolceacqua DOC "Beragna"

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**Winery:** Ka' Manciné  
**Category:** Wine – Still – Red  
**Grape Variety:** Rossese del Dolceacqua  
**Region:** Soldano/ Liguria/ Italy  
**Vineyard:** Beragna  
**Winery established:** 2006  
**Feature:** Organic



### Product Information

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**Soil:** Steep terraces made of schists and marls facing  
**Altitude:** 1,300 feet above sea level  
**Age of vines:** originally planted in 1872, 30% of the original vines remain  
**Vinification & Yield:** Fermented and aged in stainless steel  
**Tasting Note:** Beragna is brimming with cherry and strawberry fruit and hints of dried herbs, spice and pepper. The palate is juicy and refreshing with crisp acidity and mineral notes. It's a totally unique wine that is captivating in the glass, enticing in the same way great Nebbiolo can be. With time in the bottle, the pepper and spice notes begin to shine.  
**Production:** 16,000 bottles  
**Alc:** 13%

### Producer Information

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Ka' Manciné is a tiny estate in western Liguria, almost on the border with France, in the Rossese di Dolceacqua DOC. Maurizio Anfosso and Roberta Repaci own about 7.5 acres of the Rossese variety, in the Beragna and Galeae crus. Maurizio and Roberta's wines are pale in color, medium bodied, extremely fresh and spicy, with lovely silky texture and refreshing juiciness. Lighter red wines are some of the best food wines, and these are some of Italy's most attractive examples.

Rossese del Dolceacqua is a local grape grown in a very limited area (about 200 acres, for a total production of 200,000 liters) on steep terraces made of schists and marls facing mostly East and South-East. The very old and low yielding vines are planted at high density (up to 8000 vines per hectare) in the classic greek bush system. Maurizio Anfosso and Roberta Repaci, owners of Ka Mancinè, work the beautiful vineyards of Beragna and Galeae manually, with sheer respect for the environment and in harmony with the land. The Beragna vineyard was planted on its own roots in 1872 on very steep terraces facing south east on schists and marls, at an altitude of about 400 meters. Galeae was replanted in 1998 by means of a massal selection on very similar soils, just a bit richer in organic substances, which usually lead to more fleshy and fruity wines.