



SANGUE DI GIUDA DELL'OLTREPÒ PAVESE D.O.C.

Nhemo

AVAILABLE FORMATS

750 ml (bottle)

ALCOHOLIC CONTENT

7% by vol.

GRAPE VARIETY

Croatina, Uva Rara, Barbera. Grapes from same field

GEOGRAPHIC LOCATION

First hill slope Oltrepò Pavese (across Po river from Pavia) in the San Damiano al Colle, Canneto Pavese and Montu` Beccaria districts

VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a clay component, located at 220-280 meters (721-918 feet) a. s. l.. Traditional Gujot and spurred cordon cultivation methods

VINEYARD AGE

10-35 years

VINIFICATION

Primary fermentation and maturation in steel tanks at a controlled temperature. The must obtained from the red vinification of the grapes, is filtrated and placed in steel reservoirs, where the primary fermentation begins according to the Martinotti method (the primary fermentation occurs in an enclosed environment, at reduced pressure and controlled temperature of 14-20 degrees Celsius, or 57-68 Fahrenheit) for about 15-20 days. Subsequently the resulting wine is filtrated and bottled

REFINEMENT

Refinement in glass bottles for 25-30 days

ORGANOLEPTIC CHARACTERISTICS

Characteristic ruby red colour with purple tones. The intense and fresh aroma brings to mind fruit preserves. Immediate vinous sensations are followed by notes of red fruits, cherry, raspberry and wild berries. To the taste, sweet and velvety, naturally sparkling. Lingering aroma

GASTRONOMIC ACCOMPANIMENT

Ideal at the end of every meal, particularly with fruit tarts

SERVE AT 12°