



Oltrepò Pavese Rosato DOC

GRAPE VARIETIES

This wine is made of Uva Rara 50%, an indigenous grape of Oltrepò Pavese that is highly suited to the rosé vinification, both for the color nuance and the fruity nose. Croatina 25% gives the body and Barbera 25% the freshness.

WINEMAKING

The grapes are harvested by hand with bunch selection, de-stemmed and crushed, and put together with the skins for one night; the morning after only the top-grade must is drawn and then settled for one day at 10 °C. It is then inoculated with selected yeasts, keeping the temperature around 18 °C to allow for a slow and gentle fermentation. Several rackings at the end of fermentation to keep the wine on clean lees, in stainless steel tanks.

AGEING

At the beginning of February the wine is autoclaved for the second fermentation, selected yeasts are added, then fermentation is stopped at 2.5 bars. This process usually takes about 45 to 60 days.

ANALYTIC DATA

Alcohol content: 12.5 - 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Brilliant, soft-sugared almond pink with overtones of wisteria is the color of this wine; at the nose it is rich, delicate, with hints of peach and raspberry; the taste is pleasant, agreeable, dry and aromatically good on the finish.

GASTRONOMY

Rosé gives its best in the first year. Perfectly matched with Colonnata lard, bacon, all kind of salami. Summery one-dish meals, pasta with beans and risotto with luganiga (a kind of sausage), but also with fish and meat; it is a very versatile wine!

Serving temperature 13 °C

AVAILABLE FORMATS

75 cl

