



## *Oltrepò Pavese Rosso Comprino "Mirosa"*

### GRAPE VARIETIES

*Merlot*

### WINEMAKING

*The grapes are de-stemmed, crushed, and put together with the skins in concrete vats for a maceration that can last 10 to 12 days; two daily pumping-overs. Some rackings at the end of fermentation.*

### AGEING

*In new 225-liter French oak barrels for 18-24 months, one weekly batonnage for the first 3 months.*

### ANALYTIC DATA

*Alcohol content: 14 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Deep dark ruby red color, it's an intense, perfumed, almost hedonistic wine with overtones of liquorice, wild herbs and subtle oak backed by fine tannins and long savory finish.*

### GASTRONOMY

*It goes well with tagliatelle with hare sauce, stewed hare, stewed spicy meat, roe deer, wild boar; well seasoned cheeses like Castelmagno from Piedmont and Bitto from Valtellina.*

*Serving temperature 18°C*

### AVAILABLE FORMATS

*75 cl*

