



This wine, typical of the local tradition, is made with Barbera, which gives a fresh acidity together with Croatina grapes, rich of vegetal tannins. These two grapes balance each other and soften the strong tunes of the single grapes.

Uva Rara subsequently harmonizes the wine, with its soft nature that blends and gives balance and finesse. Croatina and Uva Rara are two native grape varieties.

Oltrepò Pavese Rosso DOC

GRAPE VARIETIES

Croatina 40%, Barbera 40%, Uva Rara 20%

WINEMAKING

The grapes are de-stemmed, crushed, and put together with the skin in concrete vats for a maceration that can last 7 to 10 days, depending on the vintage. Several rakings at the end of fermentation, and few months to soften out.

AGEING

In concrete vats for over 24 months.

ANALYTIC DATA

Alcohol content: 12.5-13 % vol.

ORGANOLEPTIC CHARACTERISTICS

This wine has a ruby red color tinged with garnet.

The aroma is pleasantly pronounced, vinous, with suggestions of liquorice and violet.

At the palate, it proves to be harmonious, full-bodied, good on the finish.

GASTRONOMY

This wine goes well with traditional dishes such as “Pasta with beans”, “Casoeula”, pasta bolognese, roasted, braised and grilled meat.

Serving temperature 16/18°C

AVAILABLE FORMATS

75 cl

