



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% for the body and Barbera 25% for the freshness.

WINEMAKING

The grapes are harvested by hand with bunch selection, de-stemmed and crushed, 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 winter, mid-December, we set apart 100 hl for the fizzy version and 20 hl in a smaller stainless steel tank for the still version, allowing the natural cold of the winter season to clarify the wine, thus avoiding other chemical or physical processes. Just a very light filtering before bottling.

ANALYTIC DATA

Alcohol content: 12.5 - 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

*The pink color is deeper than the fizzy version, because of the fewer and less invasive filterings.
As a results of this process, at the nose the fresh fruits nuances turn into hints of pomegranate and anise.
At the palate is well balanced, warm and dryer than the fizzy version.*

GASTRONOMY

Compared to the fizzy version, undoubtedly more suited to starters, the still version better matches with Mediterranean first courses based on fish and vegetables, with more persistent flavors such as caciucco, bouillabaisse, spaghetti with anchovies and bread crumbs, eggplant with mint, ratatouille and "filicudara salad" (tomatoes, potatoes, tropea onions, olives, capers and oregano). Rosé gives its best in the first year.

Serving temperature 13°C

AVAILABLE FORMATS

75 cl



3L, 5L or 10L available for this format.

