



This is the typical wine of the local tradition (it is not by chance that it is named after the production area, Oltrepò Pavese). In the “young” version it is made with two native vines, Uva Rara and Croatina, blended together with the more famous Barbera.

The same percentages of Barbera, which gives a fresh acidity, and Croatina, rich of vegetal tannins, balance each other and soften the strong tones of the single varieties, then the wine is made harmonious by Uva Rara, with its soft nature that blends and gives balance and finesse. Croatina and Uva Rara are two indigenous grape varieties.

In the RISERVA version we have replaced Uva Rara with Pinot Nero in order to give the wine more elegance and longevity. Oltrepò Pavese Rosso Riserva is produced only in the best vintages.

Oltrepò Pavese Rosso Riserva DOC "Solarolo"

GRAPE VARIETIES

Croatina 40%, Pinot nero 20%, Barbera 40%

WINEMAKING

The grapes are de-stemmed, crushed, and put together with the skins in concrete vats for a maceration that can last 12 to 15 days, depending on the vintage. Several rakings at the end of fermentation and a few months to soften out.

AGEING

In 500-liter (tonneaux) and 225-liter (barriques) barrels, French medium toasted oak from Allier, second passage, for 18/24 months.

ANALYTIC DATA

Alcohol content: 14 % vol.

ORGANOLEPTIC CHARACTERISTICS

This wine has a brilliant, deep garnet color with light orangey hues.

At the nose is flavorsome, intense, assertive, with a wide bouquet of liquorice, red berries, while the storage in barrels

lends vanilla, chocolate and coffee scents.

GASTRONOMY

Warm, with good structure and length, it discloses in the mouth. It is best paired with red meat, braised meat, stewed hare, second courses with very savory sauces, seasoned cheeses. Better to drink when it's 4 to 8 years old.

Serving temperature 18°C

AVAILABLE FORMATS

75 cl

