

SANGUE DI GIUDA DOP O.P. VIVACE “Vigna Montespinato”

BLEND: 65% Barbera, 25% Croatina, max. 45% Uva Rara Ughetta and Pinot Nero wine

Type of harvest: handpicked by the end of September

Production Technique:

It can be produced only in a restricted area of the 'Oltrepo' Pavese characterized by clay and limestone soil that gives the wine particular organoleptic qualities. After crushing, the grapes are put to ferment and macerate with the marc, at this stage the skins and marc release the pigments that give red wine: With the subsequent racking, the marc is separated from the must decanting the wine in tanks conservation where due to low crashes alcoholic fermentation. Requires 6 months of aging.

Optimal consumption: From 6 months after harvest.

Duration: 2 years

Tasting notes:

Color -Deep ruby red with violet-purple reflections.

Fragrance - You notice the fragrance of fresh fruit a large spicy and floral notes

Taste –Bodied, smooth and balanced with good persistence.

Alcohol content: 6% vol.

Residual sugar: 8 g / l max.

Serving temperature: 12 ° C

Bottle size: 0.75 liters

Food matches:

Dessert dry, excellent with strawberries and peaches.

