

BUTTAFUOCO DOC O.P. “Vigna Monte Spinato”

BLEND: is one of the few cases of DOC attributed to a vineyard and not to a vine, because obtained by using 5 different grapes that according to the product specification must be used in the following proportion: Barbera: 25% max. 65% - Croatina: 25% max. 65% Uva Rara - Ughetta and Pinot Noir: max. 45%

Type of harvest: handpicked grapes at the end of September.

Production technique: Fermentation 25 days. Aged in oak barrels. Possible further natural fermentation. Bottling and storage 1 year after harvest, according to specification.

Best period for consumption: 1 year of aging.

Storage time : 10 years.

Tasting notes:

Color –Ruby red more or less intense with orange nuances after ageing.

Fragrance– Intense and persistent red fruit jam with spicy nuances.

Taste –It presents, full, soft well structured and balanced. Good persistence.

Alcohol at bottling: 14,0% vol.

Residual sugar: 0,5/07 gr/lit max.

Serving Temperature: 18/20°C

Bottle Format: 0,75 lt

Pairing suggestions:

Excellent with meat, wild and seasoned cheese plates.

