



Sangue di Giuda

Region

Terre D' Oltrepo Pavese, Lombardi, Italy

Alcohol: 7.5%

Grape Varietal: Croatina 80%, Uva Rara 20%

The Croatina and Uva Rara grapes for this wine come from the vineyards in the Communes of Cigognola, Pietra de' Giorgi, Canneto Pavese, Castana, Broni & Stradella.

Training system: Guyot

Soil type: Clay – Calcareous

Vintage: Last Harvest, 2015

Fermentation: The freshly squeezed juice has an initial fermentation that brings the alcohol content to 1-2%, while in an open stainless tank the temperature is lowered to 3-4°C, the fermentation continues to about 5% alcohol at this point the juice is placed in pressurized tanks where it continues to ferment up to 7- 7.5% alcohol generating CO₂ that gives the wine a very pleasant fizzy appearance and taste. Alcohol: 7.5% vol. – leaving a residual sugar of 9.5%.

Color: Intense Ruby Red

Aroma: Characteristic perfume of cherry and more specifically of Bing cherry.

Flavor: Fizzy, sweet and fruity taste. About 1.8-2.0 atm of pressure and with less than 3.92 grams of CO₂ per 1000 millilitres.

Food Pairings: Dry pastry – cookies and pastries in general. However, it can be enjoyed with a meal of rich “fat” dishes.

Serving Temperature: Chilled 10°C (50°F, or down to 40°F)

