



Sangue di Giuda

Controlled Designation of Origin Sweet Sparkling

ORIGIN:

Oltrepò Pavese

VINE VARIETY:

Croatina, Barbera, Uva rara, Vespolina

SOIL:

Clayey, slimy with arenaceous limestone located around the 45° parallel north.

GRAPEVINE CULTIVATION:

Guyot-treated.

HARVESTING:

By hand

VINIFICATION:

Grape pressing and destemming, cold pre-fermentation to extract color and aromas and fermentation at 25°C controlled temperature with cultured yeasts. Devatting occurs after the cap forms and the obtained wine is kept cold to remain sweet.

REFINING:

In stainless steel. Pressure tank natural fermentation with 14°C macro oxygenation with cultured yeasts.

BOTTLING:

Cold sterile

ALCOHOL CONTENTS:

7% vol.

COLOR:

Bright vivid ruby red with purple tinges, thick and lingering froth

NOSE:

Intense, persistent, fruity with hints of raspberry jam, blueberry, blackberry, scents of pansy

PALATE:

Sweet, fresh, velvet-smooth with black current lingering finish

SUGGESTED PAIRINGS:

Cookies, almond paste, fruit tarts and aged blue-veined cheese

INTERNATIONAL PAIRINGS:

Cake with dried fruit -Greece

Roquefort - France

SERVING TEMPERATURE:

10° -12° C

CURIOS:

As the story goes Judas, once passed away, repented of betraying Jesus. Being forgiven, he was revived in Broni, in the Oltrepo Pavese. The citizens, who recognized him, first wanted to kill him but Judas cured the grapevines from their diseases and the local people called the wine after his name, hence the name Sangue di Giuda (Juda's Blood)