

# PICCHIONI

## "ROSSO D'ASIA" RED WINE

**Vineyards located in:** Canneto Pavese.

**Soil:** the vineyards are located on a southwest-oriented steep sloping hillside. Sandy and cobbled soil.

**Grapes:** Croatina (90%) and Ughetta di Solinga (10%).

**Vinification:** after a careful hand-harvest, only the best clusters are pressed and kept in contact with the skins from 10 to 15 days. The must is then put in oak, where it ages for a minimum of 12 months.

**Tasting notes:** brilliant dark ruby colour, rich bouquet with ripe fruits, red berries, leather and spices. On palate, this well-balanced and full-bodied wine reveals an extremely dense fruit. The tannins and the anthocyanins draw the glass sides with coloured arches full of glycerine. This wine really reaches its best with age.

**Pairing suggestions:** it goes well with warm salami, hearty *pasta* or *risotto* dishes, *lasagne*, meat skewers, roasted pork or lamb.

**Service temperature:** best served at a 18 °C temperature in a glass with a large bowl.

**Available formats:** 0,75 lt. bottle and 1,5 lt. magnum bottle.



*Tal era io a quella vista nova:  
veder voleva come si convenne  
l'imgo al cerchio e come vi s'indova;  
ma non eran da ciò le proprie penne:  
se non che la mia mente fu percossa  
da un fulgore in che sua voglia venne.  
A l'alta fantasia qui mancò possa;  
ma già volgeva il mio disio e 'l velle,  
sì come rota ch'igualmente è mossa,  
l'amor che move il sole e l'altre stelle.*

*Dante Alighieri, Paradiso  
Canto XXXIII, 136-145*