

PICCHIONI

ANCESTRAL METHOD "DA CIMA A FONDO" VINO ROSSO

Location of the vineyards: Solinga valley, Canneto Pavese (PV).

Soil: sand-pebble soil. Vineyards facing south on a steep hillside.

Grapes: Croatina (70%) and Uva Rara (30%).

Vinification: the grapes are hand-harvested in crates on the top (*cima*) of the hill. Once the grapes have been destemmed and crushed, the first fermentation starts. The must soaks with the skins for several days. The wine is then racked in concrete vats where it is left to rest during the winter. In April the fermentation is stopped and the wine is bottled as it is (i.e. with an amount of unfermented sugar): therefore, a second natural fermentation takes place in the bottle during the spring. The bottles are stored vertically in the dark of our cellar at a cool temperature for several months before being marketed.

Tasting notes: intense ruby red colour; ample nose with notes of black cherry, wild fruits, dog rose, violet and wild herbs. On palate it's full bodied with firm, but fine tannins. Lingering finish with almond overtones.

Pairing suggestions: extremely food-friendly wine, it goes well with *salumi*, tasty *pasta* and *risotto* dishes, roasted meats, ripe cheese. But try even more daring food pairings.

Service temperature: best served at 16 °C in a glass with a large bowl. The sediment on the bottom (*fondo*) of the bottle is natural.

Available formats: 0,75 l bottle.

Label painting by our friend Antonella Tacci (Martilde winery).



*The wine is similar to the man,
we'll never know how far
we can estimate and despise,
love and hate,
or what action sublime
or packages monstrous he can.*

Charles Baudelaire

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