

PICCHIONI

SOLINGHINO

BUTTAFUOCO DOC - UNOAKED STILL RED WINE

Location of the vineyards: Solinga Valley (Canneto Pavese).

Soil: gravel-sand soil.

Vineyards: vineyards facing south on a steep hillside.

Grapes: Croatina, Barbera and Ughetta di Solinga.
The percentages of each grape can vary from vintage to vintage.

Vinification: we hand-harvest the grapes when they're perfectly ripe, carefully selecting the best ones. The grapes are destemmed and crushed. The resultant must ferments with the skins for about 8 days. The wine is then racked and put in concrete vats for 6 months. Once bottled, the wine is stored horizontally in a dark cellar for some months before release.

Tasting notes: bright ruby red colour with violet highlights. Nose with dog rose and wild fruits notes, and freshly harvested hay hints. Well-rounded, velvety and harmonious on palate. Long finish.

Pairing suggestions: very food-friendly wine, it's great with bold-flavoured *pasta* or *risotto* and roasted meat.

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

Available formats: 0,75 l bottle.



*“Tu lascerai ogni cosa diletta
più caramente;
e questo è quello strale
che l'arco de lo esilio pria saetta.
Tu proverai sì come sa di sale
lo pane altrui, e come è duro calle
lo scendere e 'l salir per l'altrui scale”*

Dante Alighieri
“Divine Comedy”
Paradise, Canto XVII, 55-60