

PICCHIONI

FIOR DEL VENTO

SANGUE DI GIUDA DELL'OLTREPÒ PAVESE DOC (VIVACE) - SWEET SEMI-SPARKLING RED WINE

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

Soil: gravel-sand soil.

Vineyards: vineyards facing south on a steep hillside.

Grapes: Croatina (60%), Barbera (25%) and Uva Rara (15%).

Vinification: we hand-harvest the grapes in boxes, carefully selecting the best ones. The grapes are destemmed and crushed. The resultant must soaks with the skins for a short period of time in temperature-controlled stainless-steel vats. Once the desired sugar level is reached, the fermentation is stopped cooling down the temperature. The wine is then racked and put in temperature-controlled stainless-steel autoclaves where the secondary fermentation is started using the natural sugar of the grapes and indigenous yeasts. Once bottled, the wine is stored horizontally in a dark cellar for a short period of time before release.

Tasting notes: very deep ruby red colour with violet highlights. Creamy purple foam and fine bubbles. Inviting, fruity nose with notes of strawberry, currant, sour cherry and a hint of wild herbs. Moderately sweet, harmonious, well-rounded and very pleasant on palate.

Pairing suggestions: perfect with any red fruit dessert. It also pairs well with dried pastry. A challenging, contrasting pairing could be with Gorgonzola Naturale cheese.

Service temperature: best served at 8-10 °C in a tulip-shaped glass.

Available formats: 0,75 l bottle.



*“Questi non hanno speranza di morte,
e la lor cieca vita è tanto bassa,
che 'nvidiosi son d'ogne altra sorte.
Fama di loro il mondo esser non lassa;
misericordia e giustizia li sdegna:
non ragioniam di lor,
ma guarda e passa”*

*Dante Alighieri
“Divine Comedy”
Hell, Canto III, 46-51*