

# PICCHIONI

## FIOR DEL VENTO SANGUE DI GIUDA DELL'OLTREPÒ PAVESE DOC

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

**Soil:** gravel-sand soil.

**Vineyards:** vineyards facing south on a steep hillside.

**Grapes:** Croatina, Barbera and Uva Rara.

**Vinification:** we hand-harvest the grapes in boxes, carefully selecting the best ones. The grapes are destemmed and crushed. The resultant must ferments 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.

**Contains sulphites.**  
**Produced in Italy.**



*“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