

Simply...  
Historical



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This wine represents the never ending search for old flavours and fragrances that only nature can give. Produced from organically grown vines planted in vineyards with about 4000 plants per hectare, where microclimate and man's handicraft really make the difference, gives its best after 3 years of ageing in the cellar. Its bouquet and flavours are the result of a long maceration and a delayed picking.

- Appellation:** IGT provincia di Pavia Rosso
- Vintage:** 2006 harvested in beginning of October
- Grapes:** Barbera
- Production area:** Vineyard in Montalto pavese and Borgo Priolo
- Planting year:** 1955/1964/1998/2003
- Yield per hectare:** 5/6 tons
- Vine training:** guyot
- Vines per hectare:** 4000/4300 vines
- Vinification technique:** Long maceration and fermentation in 50 hl stainless steel vats. 2 years in 35/50 hl oak casks while 20% spends 12 month in barriques. No filtration until before bottling in June 2009
- Description:** Red tawny colour with ruby hints. Red and black ripe fruit character with prunes and wild cherries, rhubarb, earthy minerality. Soft and rich with ripe tannins and long finish
- Alcoholic strenght:** 13%
- Service temperature:** 14/16 °C
- Food matching:** Mature cheeses, game, mushrooms, cold cuts, succulent red meat dishes.

