

Oltreviola Sangue di Giuda

D.O.P. Oltrepò Pavese



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| Wine Description | Semi-sparkling Sweet Red Wine |
| Grapes | Barbera, Croatina, Uva Rara |
| Production Area | Cigognola, Montù Beccaria |
| Winemaking | Destemmed grapes are pressed and the must is left in contact with the skins to maximize the colour extraction that turns to an intense ruby red colour. As soon as fermentation starts, the must is separated from the skins and then filtered. The cold temperature helps to stop the fermentation and keeps the sweetness of this wine. The wine is then re-fermented in autoclave to develop carbon dioxide and then bottled. |
| Appearance | Lively deep bright ruby colour wine with a crimson-red foam. |
| Tasting Notes | Intense and persistent fruity aroma of cherries, strawberries, peaches and banana. The flavour is intense, sweet and tasty. |
| Serving Temperature | 12°-14° C |
| Size | 75 cl |
| Alcohol | 7% Vol. |
| Pairings | Excellent with desserts but pairs well also with seasoned soft and hard cheeses. |