

SANGUE DI GIUDA DOC

Wine made from Croatina, Barbera and Uva Rara grapes.

GRAPES

Croatina, barbera, uva rara.

VINES

The grapes come from vineyards planted quite recently. Guyot training, 2.50m between rows, 1m between vine stocks. 10-18 buds per vine. Clay limestone soil with a good distribution of organic matter. The vineyards are mown and mulched. The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned after flowering.

YIELD

70-80 q hectare.

HARVEST

Grapes are hand picked towards the end of September.

ALCOHOL

7% vol.

VINIFICATION

In cement tanks after destemming, 3-4 days skin contact.

AGEING

In the vats for 3 months, then in the bottle for at least 30 days.

CHARACTERISTICS

In the glass this wine is purple-red with violet hues. The bouquet combines floral notes with woodland fruits and plums. On the palate it is medium-sweet with moderate sparkle, notes of strawberry and red fruits. Good intensity and fair persistence.

SERVING TEMPERATURE

14-16°C.

FOOD PAIRING

Its roundness makes it ideal with chocolate desserts or red fruit jam tarts.

