



FIAMBERTI



## BUTTAFUOCO STORICO VIGNA SOLENGA

### BUTTAFUOCO DELL'OLTREPÒ PAVESE DOC

Our Buttafuoco Storico Vigna Sacca del Prete is one of the 15 wines of the **Buttafuoco Storico Club**. The club is an association of winegrowers whose mission is to promote the appreciation of the historical *crus* of Buttafuoco, a red wine from indigenous grapes produced in seven towns in the eastern part of Oltrepò Pavese.

**VINTAGE:** 2016.

**GRAPES:** Croatina (60%), Barbera (30%), Uva Rara (5%) and Ughetta di Canneto (5%) grown in an estate vineyard named Sacca del Prete and located at an altitude of about 250 m AMSL in Canneto Pavese. The Solenga vineyard was bought by the Fiamberti family in 1814 and it's the oldest vineyard of the estate.

**VINEYARD ORIENTATION:** south.

**SOIL:** gravel soil on the so-called Rocca Ticozzi conglomerate.

**VINEYARD MANAGEMENT:** sustainable farming practices, grass cover crops in the vineyard, no use of herbicides or chemical fertilisers. The vineyard is not irrigated.

**TRAINING SYSTEM:** Guyot.

**YIELD:** about 7 tons per hectare (juice yield: 45%).

**HARVEST:** manual in the last week of September.

**VINIFICATION:** the grapes are destemmed and crushed, Submerged cap fermentation by indigenous yeasts using the *piéd de cuve* technique in temperature-controlled concrete vats. The must is pumped over every day during the first 15 days of fermentation (then every two days) and punched down every 2 days (later every 4) until the end of the fermentation. After a long maceration (50 days minimum), the must is racked in oak barrels where it ages for about 30 months. Part of the must is racked in Allier French oak barriques with different levels of fire and steam-toasting, and part is racked in Allier, Cher, Tronçais and Vosges oak *tonneau*. Finally, the wine ages in the bottle for 7 months.

**AVAILABLE FORMATS:** 750 ml bottle.

**TASTING NOTES:** deep ruby red colour; complex nose with notes of alcohol-soaked red fruits, spices and balsamic hints; full-bodied and round on palate.

**SUGGESTED PAIRINGS:** excellent with game, wild boar, grilled, boiled, braised or stewed meat. It can be successfully tried also on medium-aged cheese.

**SERVICE TEMPERATURE:** 18 °C.

**ANALYTICAL DATA AT BOTTLING (05/25/2020)**

- Alcohol: 15,57% vol
- Residual sugar: < 1 g/l
- Total acidity: 6,7 g/l
- Added sulphites: 36 mg/l

**FIRST VINTAGE:** 1996.