



FIAMBERTI



**SANGUE DI GIUDA
(SWEET SEMI-SPARKLING)**

LELLA

**SANGUE DI GIUDA
DELL'OLTREPÒ PAVESE DOC**

VINTAGE: 2021.

VINEYARDS ORIENTATION: south.

SOIL TYPE: mixed (gravel, clay and limestone).

GRAPES: Croatina (65%), Barbera (25%) and Uva Rara (10%), from estate vineyards located at an altitude of about 250 m AMSL in Canneto Pavese.

VINEYARDS MANAGEMENT: sustainable farming practices, grass cover crops in the vineyards, no use of herbicides or chemical fertilisers. The vineyards are not irrigated.

TRAINING SYSTEM: Guyot.

YIELD: 9 tons per hectare (grape/wine yield: 65-70%).

HARVEST: manual in the second half of September.

VINIFICATION: destemming and crushing of the grapes. Submerged cap fermentation by indigenous yeasts in temperature-controlled concrete vats. The must is pumped over two times each day and punched down several times every day. One *délestage* halfway through the fermentation. The must is racked after 5 days or once the desired alcohol level is reached. The fermentation is stopped cooling down the temperature and removing the lees. Second fermentation by indigenous yeasts and the natural sugar of the grapes in autoclave. Filtering and micro-filtering before isobaric bottling. Finally, the wine ages in the bottle for 1 month.

AVAILABLE FORMATS: 750 ml bottle.

TASTING NOTES: deep red colour with purple foam; inviting *bouquet* with aromas of red fruits and spices, and balsamic overtones; extremely pleasant on palate: sweetness, tannins and acidity are nicely balanced.

SUGGESTED PARINGS: great with dry pastries, red fruits tarts and fruits salads. It can be successfully tried also with fresh salami (like *cacciatorini*) or hot and spicy cheese.

SERVICE TEMPERATURE: 10-12 °C.

ANALYTICAL DATA AT BOTTLING (01/14/2022)

- Alcohol: 7,14% vol
- Residual sugar: 118,2 g/l
- Total acidity: 5,84 g/l
- Added sulphites: 84 mg/l
- Pressure: 1,85 bar

FIRST VINTAGE: 2015.