

BERTÈ & CORDINI



BUTTAFUOCO



Buttafuoco dell'Oltrepò Pavese doc.

GRAPES VARIETAL:

Croatina (60%), Barbera (20%), Ughetta (10%), Uva Rara (10%)
(autochthonous grape varieties).

PRODUCTION AREA:

Oltrepò Pavese - South West Lombardy.

SOIL:

Mixed calcareous clayey.

VITICULTURE:

vertical shoot positioned, low yields (50-60 hl/ha).

HARVEST:

by hand after verification of optimal ripening level (end of September).

TECHNICAL CHARACTERISTICS:

Sugar 21-22%
Total acidity 7-9 g/l
pH 3,2

WINEMAKING:

from 12 to 16 days of maceration at 25° C in stainless steel tanks
with daily pumping over and punching downs.

BOTTLING ANALYTIC DATA:

Alcohol 13% vol.
Total acidity 6-7 g/l
pH 3,3

TASTING NOTES:

dense deep red cherry colour. Intense perfume with violet notes.
On the palate is well structured, dry and slightly tannic.

ALCOHOL VOLUME:

13% vol.

BEST SERVED AT:

17-18°C.

SERVED WITH:

red roasted meats, game and medium aged cheese.