



*Sangue di Giuda Costarosa*



## SANGUE DI GIUDA COSTAROSA SANGUE DI GIUDA O.P. DOC

### TYOLOGY

Lightly pettillant sweet red wine

### ZONE OF PRODUCTION

Oltrepò Pavese

### GRAPES

Croatina 45%, Barbera 45%, Uva Rara 10%

### VINIFICATION

The grapes are harvested by hand during the second decade of September. The grapes undergo a crushing destemming and the must obtained is left to ferment at a controlled temperature (28°) with its skins for about 3 days with automatic pumping over. Successivly the wine is drained and when about 6° alcohol is obtained the wine is kept at 0° to block the fermentation. To obtain sparkling the wine is put into pressurized stainless steel containers before it is bottled.

### ALCOHOL

7% ALC/ vol.

### SUGAR RESIDUE

85 g/L

### ORGANOLEPTIC CHARACTERISTICS:

#### VISUAL

bright purplish red.

#### OLFACTIVE

intense, complex, fruity with fragrant and vinous nuances.

#### TASTING

sweet, harmonic, smooth.

#### SERVING TEMPERATURE

10° - 12°C

#### IT IS WELL COMBINED WITH:

all kinds of sweets and desserts, sweet pastries, dry fruit and mature cheeses .