



VITEA

PASSIONE



TECHNICAL INFORMATION

DENOMINATION	Sangue di Giuda dell'Oltrepò Pavese DOC
AREA OF ORIGIN	Montescano
SOIL TYPE	clay, calcareous
VARIETAL	Croatina, Uva Rara, Barbera
ALTITUDE	230 m. s.l.m.
PLANTS PER HECTARE	4000 plants per hectare
HARVEST PERIOD	September, October
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	after being de-stemmed and crushed, grapes undergo maceration to maintain a high sugar content. It follows the draining of 60% of the free drawn wine. The must is then cooled in pressurized tanks. Once the wine starts to spume, it is put into bottles.
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

HARVEST	2018
ALCOHOL	6 % vol.
RESIDUAL SUGAR	138 g/l
TOTAL ACIDITY	6,5 g/l

ORGANOLEPTIC PROPERTIES

A sweet wine of a bright ruby red. Full bodied and vinous, with notes of violets together with raspberry and blueberry jams, smooth and fragrant.

SERVING TEMPERATURE	15 °C
FOOD SUGGESTIONS	all type of desserts
BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork

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