

IL BARDUGHINO

White IGT (Typical Geographic Indication) wine from Pavia district

Vineyards:

“Il Bardughino” is produced by the same name vineyards in San Damiano al Colle. The vineyard is located on the hills exposed to the sun at an altitude that goes from 250 to 300 metres on the level of the sea.

Wine-making:

It's produced only in the good wine years.
The grapes are picked in boxes and ferment to a very low temperature in reduction.

Ripening:

The wine remains on the subtle dregs until the bottling, that is done after about 10 months.
It stands for a minimum of 6 months.

Sensorial characteristics:

It's straw-coloured, to the sense of smell it is strong with an apricot, pear and balsamic herbs' scent.
In the mouth it's balanced, hot, with a good and lasting structure.

Food-matching:

Entrée, fish dishes and cheese.

Service temperature: 8°-10°



Grapes: Candia's Malvasia 100%
Upbringing: guyot
Production: 7000 kg/ha
Installation density: 4500 logs/ha
Plot: clay with an high limestone contents
Alcoholic contents: 13% vol.
Full-scale sourness: 6,5 g/l
Remaining sugars: < 2 g/l
Full-scale SO2: 75 mg/l
Ageing: a year in steel tank and 6 months in bottle.