

“IL BENEFICIO” 2013

Red wine from Pavia District IGT (Typical Geographic Indication).

Vineyards:

“Il Beneficio” is produced by the same name vineyard in San Damiano al Colle.

The vineyard is 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:

The grapes are gathered when they have reached an adequate polyphenolic maturation.

After an accurate selection of bunches, the wort is made fermented for about 40 days on the peels.

Ripening:

The wine is finished in french oak barriques for 15 months, in vitrified cement tank for a year in order to stabilize spontaneously, without the use of clarifiers, and it rests in bottle for a minimum of 12 months.

Sensorial characteristics:

It's ruby-red coloured, to the sense of smell it's strong, with red fruits, like marasca and blackberry, and spices like cinnamon.

The wine is balanced, hot, with a good structure and persistence..

Food-matching:

Game's dishes, meat roasts and seasoned cheese.

Service temperature: 18°.

Grapes: Croatina 70%, Barbera 30%

Upbringing: guyot

Production: 7000 kg/ha

Installation density: 5000 logs/ha

Plot: clay with an high limestone contents

Alcoholic contents: 14,5% vol.

Full-scale sourness: 6,5 g/l

Dry extract: 35 g/l

Remaining sugars: < 2 g/l

Full-scale SO2: 70 mg/l

Ageing: 15 months in oak barriques, 12 months in tank and at least 12 months in bottle.

