

“IL SOFFIO”

Croatina IGT (Typical Geographic Indication) wine from Pavia district (still and dry) (still and dry)

Vineyards:

“Il Soffio” is produced in San Damiano al Colle and Rovescala.
The vineyards are 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 left in steel wine vases to a controlled temperature for 12 months and finished in bottle for a minimum of 6 months. The 5% undergoes a transition in barriques for 12 months..

Sensorial characteristics:

To the sense of smell stands out the small red fruits fragrances: strawberries, blackberries, blueberries and currant.
The wine has a good sourness and tannicity; it's certainly a full-bodied wine.

Food-matching:

Cured meats, first elaborate dishes and red meat dishes.

Service temperature: 18°.

Grapes: Croatina 100%,
Upbringing: guyot
Production: 7000 kg/ha
Installation density: 4800 logs/ha
Plot: clay with an high limestone contents
Alcoholic contents: 13,5% vol.
Full-scale sourness: 6 g/l
Dry extract: 36 g/l
Remaining sugars: 2 g/l
Full-scale SO2: 78 mg/l
Ageing: 1 year in steel tanks and 6 months in bottle.

