

“IL SOFFIO”

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

Vineyards

“Il Soffio” is produced in vineyards that are 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

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

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

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; 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

It contains sulphites

Customers are advised that the aforementioned sheet is exclusively informative and does not bind the characteristics of the product, which could be different from vintage to vintage, depending on the seasonality of the grapes.

