



## “IL BENEFICIO”

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

### Vineyards

“Il Beneficio” is produced in vineyards located 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

It is produced only in the good harvests. Once pressed, the grapes are made fermented on the peels for some days.

### 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 dishes, meat roasts and seasoned cheese

**Service-temperature:** 18°.

**Upbringing:** guyot

**Production:** 7000 kg per ha

**Installation density:** 5000 vines per ha



It contains sulfites

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.

Azienda Agricola Alessio Brandolini - Frazione Boffalora, 68 - 27040 San Damiano al Colle  
Tel.: +39.0385.75232 – Fax: +39.0385.75232  
Email: [info@alessiobrandolini.com](mailto:info@alessiobrandolini.com) - Web site: [www.alessiobrandolini.com](http://www.alessiobrandolini.com)