

RUBER Rosso Provincia di Pavia IGT



GRAPE VARIETIES	Croatina (min 85%), Barbera, Uva Rara, Vespolina (max 15%)
PRODUCTION AREA	Oltrepò Pavese
SOIL TYPE	Mixed calcareous clayey
TRAINING SYSTEM	Guyot
YIELD PER HECTARE	75 q.li
PLANTING DENSITY	4500 vines/hectare
HARVEST	Harvested by hand (mid-end of october)
TECHNICAL CHARACTERISTIC	Sugar 20 % Total acidity 7-9 g/l - ph 3,2
WINEMAKING	Maceration with the skins and fermentation at the temperature of 25°C for around 10-12 days with daily punchings down
AGEING	The wine is put into tonneau to age for a period of 6 months where it undergoes malolactic fermentations. Afterward, the wine is assembled and then put in bottles, where it is further matured for at least 3 months
BOTTLING ANALYTIC DATA	Alcool 13 % vol Acidità tot. 6 g/l - ph 3,3
BEST SERVED AT	16-18 °C.
TASTING	Intense purple red, red rose bouquet and cherries with slightly spicy sensations. The taste is full, with important but soft tannins.