



**ALBERTO FIORI**  
VIGNAIOLO IN OLTREPÒ PAVESE

## 347 M.S.L.M. - ROSSO



**TYPE:** UNOAKED STILL RED WINE.

**CLASSIFICATION:** PROVINCIA DI PAVIA IGT - ROSSO.

**GRAPE VARIETY:** BARBERA (80%) AND CROATINA (20%).

**SOIL TYPE:** LIMESTONE-CLAY.

**ALTITUDE:** 347 M AMSL.

**VINEYARD ORIENTATION:** SOUTH-WEST.

**AGE OF THE VINEYARD:** 16 YEARS.

**TRAINING SYSTEM:** GUYOT.

**PRUNING:** 12 BUDS PER CANE.

**VINES PER HECTARE:** 4.000.

**YIELD PER HECTARE:** 9 TONS.

**HARVEST:** MANUAL.

**VINIFICATION:** THE GRAPES ARE DESTEMMED AND GENTLY CRUSHED. FERMENTATION IN CONCRETE VATS. 20-DAY MACERATION.

**AGEING:** 6-MONTH AGEING IN CONCRETE VATS.

**ALCOHOL:** 14% VOL.

**SIGHT:** DEEP RUBY RED COLOUR.

**NOSE:** WINEY BOUQUET WITH NOTES OF BLACKBERRY AND BLUEBERRY AND BALSAMIC HINTS.

**PALATE:** MEDIUM-BODIED, RICH AND ROUND WITH SILKY SOFT TANNINS.

**SUGGESTED PAIRINGS:** PASTA WITH RED MEAT RAGOUT, RISOTTO, SOUPS, STEWED OR ROASTED MEATS, SEMI-SOFT RIPENED CHEESE.

**SERVICE TEMPERATURE:** 16-18 °C.