



**ALBERTO FIORI**  
VIGNAIOLO IN OLTREPÒ PAVESE

# IL COLONNELLO



**TYPE:** OAKED STILL RED WINE.

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

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

**SOIL TYPE:** LIMESTONE-CLAY.

**ALTITUDE:** FROM 340 TO 380 M AMSL.

**VINEYARD ORIENTATION:** SOUTH-EAST.

**AGE OF THE VINEYARD:** 20 YEARS.

**TRAINING SYSTEM:** GUYOT.

**PRUNING:** 12 BUDS PER CANE.

**VINES PER HECTARE:** 4.000.

**YIELD PER HECTARE:** 8 TONS.

**HARVEST:** MANUAL IN SMALL PLASTIC BOXES.

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

**AGEING:** 8 MONTHS IN CONCRETE VATS, 6 MONTHS IN SECOND-FILL FRENCH OAK BARRIQUES, 6 MONTHS IN BOTTLE. THE WINE IS BOTTLED UNFILTERED WITH NO SULPHITES ADDED.

**ALCOHOL:** 14% VOL

**SIGHT:** DEEP RUBY RED COLOUR.

**NOSE:** WINEY BOUQUET WITH AROMAS OF RED FRUITS, BALSAMIC OVERTONES AND ELEGANT BOISÉ NOTES.

**PALATE:** FULL-BODIED AND RICH WITH A LONG FINISH.

**SUGGESTED PAIRINGS:** FRESH PASTA WITH RED MEAT RAGOUT, STEWED MEATS, FUR AND FEATHER GAME.

**SERVICE TEMPERATURE:** 16-18 °C. WE SUGGEST TO LET THE WINE BREATHE BEFORE SERVING, POURING IT INTO A DECANTER OR A LARGE GLASS.

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