ALBERTO FIORI
VIGNAIOLO IN OLTREPÒ PAVESE

VIGNAIOLI INDIPENDENTI

DA LÀ DA PO



Type:	Oaked still red wine.
Classification:	Vino Rosso.
Grape varieties:	red grapes.
Soil type:	limestone-clay.
Altitude:	360 m amsl
Vineyard exposure:	west.
Age of the vineyard:	16 years.
Training system:	Guyot.
Pruning:	12 buds per cane.
Vines per hectare:	4.000.
Yield per hectare:	8 tons.
Harvest:	manual in 17 kg plastic boxes.
Vinification:	the grapes are destemmed and fermented in stainless-steel vats at a controlled temperature. 20-day maceration.
Ageing:	18 months in second and third-fill French oak barriques. 12 months in the bottle before release.
Alcohol:	13,5% vol.
Sight:	delicate ruby red colour with brilliant garnet highlights.
Nose:	intense nose with notes of red fruits (raspberry and black cherry) and a hint of apricot.
Palate:	warm, dry, medium-bodied and nicely balanced with smooth tannins.
Suggested pairings:	meat or mushroom-based dishes, feathered game (quail, duck, pheasant) and furred game (hare).
Service temperature:	16-18 °C.

Contains sulphites.
Produced in Italy.

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