

## **SANGUE DI GIUDA**

*Sparkling Sweet Red Wine*

**Grape Variety:**

45% Croatina, 45% Barbera,  
5% Ughetta, 5% Uva Rara

**Production area:**

Southwest Lombardy - Oltrepò Pavese - DOC

**Soil:**

Mainly clayey with a presence of limestone

**Altitude:**

300-350 meters above sea level

**Cultivation:**

Low yields

**Harvest:**

Harvested by hand after a careful analysis of the sugar levels. Grapes are selected by vine and by vineyards according to their ripening.

**Vinification:**

Grapes are de-stemmed and crushed and then undergo traditional fermentation in steel tanks at a controlled temperature to maintain a high sugar level. Bottling generally starts in February or March following the harvest.

**Tasting:**

This naturally sparkling wine has an intense crimson-red color. It contains a very fruity fragrance that includes crushed berries, dark plums and black cherries. The wine has good acidity, which balances its sweetness. It has a delicate, fresh and fruity taste that is best enjoyed while the wine is young. Exceptional with fruit tarts, almond desserts and fine pastries.

Sangue di Giuda should be stored at 46° F and is best served at around 50° F.

