



PERDOMINI

CASTEL SAN GIORGIO

VITICOLTORI DAL 1850



Sangue di Giuda dell'Oltrepò Pavese Doc

AREA OF PRODUCTION

Oltrepo Pavese Eastern Europe.

VINE

Croatina 60%, Barbera 30%, Uva rara 10%

GRAPE HARVEST

Fourth week of September, the first week of October.

WINE

Destemmed and consequent fermentation with maceration on the skins for eight / ten days in the tank stainless steel at a maximum temperature of 25 ° C.

AGING

After early racking and the first two decanting, it is aged for three months in oak casks and later reference in container airtight.

BOTTLING

In the first few days of March and not put on the market before twenty days after bottling. Number of bottles produced 15,000 annually.

TYPE OF PRODUCT

Red wine "spirited" produced by fermentation of its natural sugars residues.

TECHNICAL PRODUCTION AND CHARACTERISTICS TASTING

Obtained by traditional vinification of the grapes Croatina, Barbera and Uva Rara. After racking and early rigorous selection of the best "musts", setting up of an unique wine that reference in hermetically closed, will give rise to a froth pleasantly firm.

COLOUR

Dark purple-red color with violet reflections decided.

PERFUME

The scent is slightly winy, fruity violet and jam. They find themselves pleasantly typical fruits forest (blackberry, raspberry and black currant).

TASTE

The flavor, sweet and gentle, with a body sweet and delicate and hearty red froth. It goes nicely with cold cuts warm, well with pig's trotters, pork sausages and boiled meats, cheeses.

PAIRINGS

Great for dessert, fruit salad, fruit sweets and pastries.

SERVING TEMPERATURE

It should be served at room temperature (16°-18° C), preferably fresh from the cellar.