



# VITEA



## 1895

### TECHNICAL INFORMATION

<b>DENOMINATION</b>	Oltrepò Pavese DOC Barbera
<b>AREA OF ORIGIN</b>	Montù Beccaria
<b>SOIL TYPE</b>	clay, calcareous
<b>VARIETAL</b>	Barbera 100%
<b>ALTITUDE</b>	250 m. a.s.l.
<b>PLANTS PER HECTARE</b>	4500 plants per hectare
<b>HARVEST PERIOD</b>	September, October
<b>FERMENTATION TANKS</b>	stainless steel tanks
<b>WINE MAKING</b>	after being de-stemmed and crushed, the grapes undergo maceration for 10 days in stainless steel tanks. At the end of the malolactic fermentation, the wine is aged in stainless steel tanks and bottled
<b>TEMPERATURE CONTROL SYSTEM</b>	automatic temperature control system
<b>AGING</b>	stainless steel tanks

### WINE CHARACTERISTICS

<b>HARVEST</b>	2017
<b>ALCOHOL</b>	12,5 % vol.
<b>RESIDUAL SUGAR</b>	3,5 g/l
<b>TOTAL ACIDITY</b>	6,4 g/l

### ORGANOLEPTIC PROPERTIES

Ruby red wine with violet hues. It's intense, fruity, harmonious, with hints of prunes, leather and spices. It's slightly tannic and well structured.

<b>SERVING TEMPERATURE</b>	18° C
<b>FOOD SUGGESTIONS</b>	savoury starters, roast, braised and boiled meats, mature cheeses

<b>BOTTLE SIZE</b>	e 750 ml
<b>CLOSURE</b>	wooden cork



# VITEA



## MORETTO

### TECHNICAL INFORMATION

<b>DENOMINATION</b>	Pinot Nero dell'Oltrepò Pavese DOC
<b>AREA OF ORIGIN</b>	Santa Maria della Versa
<b>SOIL TYPE</b>	clay, calcareous
<b>VARIETAL</b>	Pinot Nero 100%
<b>ALTITUDE</b>	250 m. a.s.l.
<b>PLANTS PER HECTARE</b>	5000 plants per hectare
<b>HARVEST PERIOD</b>	August, September
<b>FERMENTATION TANKS</b>	stainless steel tanks
<b>WINE MAKING</b>	after being de-stemmed and crushed, the grapes undergo maceration for 7 days in stainless steel tanks. At the end of the malolactic fermentation, the wine is aged in stainless steel tanks and bottled
<b>TEMPERATURE CONTROL SYSTEM</b>	automatic temperature control system
<b>AGING</b>	stainless steel tanks

### WINE CHARACTERISTICS

<b>HARVEST</b>	2018
<b>ALCOHOL</b>	12 % vol.
<b>RESIDUAL SUGAR</b>	3,8 g/l
<b>TOTAL ACIDITY</b>	5,6 g/l

### ORGANOLEPTIC PROPERTIES

Ruby red, It distinguishes itself with notes of black currants and marasca cherries

<b>SERVING TEMPERATURE</b>	18 °C
<b>FOOD SUGGESTIONS</b>	perfect throughout any meal, particularly suitable for all kinds of meats, alami and medium matured cheeses.

<b>BOTTLE SIZE</b>	e 750 ml
<b>CLOSURE</b>	wooden cork



# VITEA



## MOLINAZZO

### TECHNICAL INFORMATION

<b>DENOMINATION</b>	Sangue di Giuda dell'Oltrepò Pavese DOC
<b>AREA OF ORIGIN</b>	Montescano
<b>SOIL TYPE</b>	clay, calcareous
<b>VARIETAL</b>	Croatina, Barbera, Vespolina
<b>ALTITUDE</b>	230 m. a.s.l.
<b>PLANTS PER HECTARE</b>	4000 plants per hectare
<b>HARVEST PERIOD</b>	September, October
<b>FERMENTATION TANKS</b>	stainless steel tanks
<b>WINE MAKING</b>	after being de-stemmed and crushed, grapes undergo maceration to maintain a high sugar content. It follows the draining of 60% of the free drawn wine. The must is then cooled in pressurized tanks. Once the wine starts to spume, it is put into bottles.
<b>TEMPERATURE CONTROL SYSTEM</b>	automatic temperature control system
<b>AGING</b>	stainless steel tanks

### WINE CHARACTERISTICS

<b>HARVEST</b>	2018
<b>ALCOHOL</b>	6 % vol.
<b>RESIDUAL SUGAR</b>	138 g/l
<b>TOTAL ACIDITY</b>	6,5 g/l

### ORGANOLEPTIC PROPERTIES

A sweet wine of a bright ruby red. Full bodied and vinous, with notes of violets together with raspberry and blueberry jams, smooth and fragrant.

<b>SERVING TEMPERATURE</b>	15 °C
<b>FOOD SUGGESTIONS</b>	all type of desserts
<b>BOTTLE SIZE</b>	e 750 ml
<b>CLOSURE</b>	wooden cork



# VITEA



## TRAMÉS

### TECHNICAL INFORMATION

<b>DENOMINATION</b>	Oltrepò Pavese Pinot Grigio DOC
<b>AREA OF ORIGIN</b>	Santa Maria della Versa
<b>SOIL TYPE</b>	clay, calcareous
<b>VARIETAL</b>	Pinot Grigio 100%
<b>ALTITUDE</b>	250 m. a.s.l.
<b>PLANTS PER HECTARE</b>	4500 plants per hectare
<b>HARVEST PERIOD</b>	August
<b>FERMENTATION TANKS</b>	stainless steel tanks
<b>WINE MAKING</b>	a soft pressing immediately takes place, where only the free run wine is extracted. Followed by a static clarifying and the fermentation together with selected yeasts in a stainless steel tank at a strictly controlled temperature of 16° C
<b>TEMPERATURE CONTROL SYSTEM</b>	automatic temperature control system
<b>AGING</b>	stainless steel tanks

### WINE CHARACTERISTICS

<b>HARVEST</b>	2018
<b>ALCOHOL</b>	12,5% vol.
<b>RESIDUAL SUGAR</b>	6,8 g/l
<b>TOTAL ACIDITY</b>	5,9 g/l

### ORGANOLEPTIC PROPERTIES

Straw yellow colour. It's fruity, elegant, fresh. Its taste is fresh, harmonic and pleasantly fruity

<b>SERVING TEMPERATURE</b>	9 °C
<b>FOOD SUGGESTIONS</b>	salads, starters, sea-food, shellfish and light snacks
<b>BOTTLE SIZE</b>	e 750 ml
<b>CLOSURE</b>	wooden cork



# VITEA



## DECLIVE

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### TECHNICAL INFORMATION

<b>DENOMINATION</b>	Oltrepò Pavese DOC Moscato
<b>AREA OF ORIGIN</b>	Volpara
<b>SOIL TYPE</b>	clay, calcareous
<b>VARIETAL</b>	Moscato 100%
<b>ALTITUDE</b>	250 m. a.s.l.
<b>PLANTS PER HECTARE</b>	4500 plants per hectare
<b>HARVEST PERIOD</b>	August
<b>FERMENTATION TANKS</b>	stainless steel tanks
<b>WINE MAKING</b>	the grapes are pressed and the must obtained remains in contact with the skins at very low temperature for 12 hours. After racking, the must is cooled and put to rest into stainless steel tanks. Once the wine starts to spume, it is then put into bottles

<b>TEMPERATURE CONTROL SYSTEM</b>	automatic temperature control system
<b>AGING</b>	stainless steel tanks

### WINE CHARACTERISTICS

<b>HARVEST</b>	2018
<b>ALCOHOL</b>	5% vol.
<b>RESIDUAL SUGAR</b>	116 g/l
<b>TOTAL ACIDITY</b>	5 g/l

### ORGANOLEPTIC PROPERTIES

Moscato of straw yellow colour with golden hints. It's aromatic, intense, delicate. Its taste is sweet, pleasant, slightly effervescent

<b>SERVING TEMPERATURE</b>	8 - 10 °C
<b>FOOD SUGGESTIONS</b>	all desserts, fruit and fruit salads
<b>BOTTLE SIZE</b>	e 750 ml
<b>CLOSURE</b>	wooden cork