



CROATINA

TECHNICAL INFORMATION

DENOMINATION	Provincia di Pavia IGT Croatina
AREA OF ORIGIN	Montù Beccaria
SOIL TYPE	clay, calcareous
VARIETAL	Croatina 100%
ALTITUDE	250 m. a.s.l.
PLANTS PER HECTARE	5000 plants per ha
HARVEST PERIOD	September, October
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	20 days resting in the skins, racking and fermentation
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

HARVEST	n.d.
ALCOHOL	12 % vol.

ORGANOLEPTIC PROPERTIES

Deep ruby red wine, with fruity hints of cherries. It's elegant and intense. Its taste is well balanced and of a good structure.

SERVING TEMPERATURE	18 °C
FOOD SUGGESTIONS	dressed pork products, first courses with meat and stews. Suitable to accompany any
BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork



VITEA



BONARDA

TECHNICAL INFORMATION

DENOMINATION	Bonarda dell'Oltrepò Pavese DOC Semi-sparkling wine
AREA OF ORIGIN	Montù Beccaria
SOIL TYPE	argilloso, calcareo
VARIETAL	Croatina (min. 85%), Barbera
ALTITUDE	250 m. s.l.m.
PLANTS PER HECTARE	5000 plants per ha
HARVEST PERIOD	September, October
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	20 days resting in the skins, racking and fermentation
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

HARVEST	n.d.
ALCOHOL	12 % vol.

ORGANOLEPTIC PROPERTIES

Deep ruby red wine, with fruity hints of blackberries. It's elegant, sharp, intense. Its taste is slightly tannic and of medium persistence.

SERVING TEMPERATURE	16 °C
FOOD SUGGESTIONS	meat products and cheese. Suitable to accompany any meal.
BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork



VITEA



BARBERA

TECHNICAL INFORMATION

DENOMINATION	Provincia di Pavia IGT Barbera
AREA OF ORIGIN	Montù Beccaria
SOIL TYPE	clay, calcareous
VARIETAL	Barbera
ALTITUDE	250 m. a.s.l.
PLANTS PER HECTARE	5000 plants per ha
HARVEST PERIOD	September, October
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	20 days resting in the skins, racking and fermentation
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

HARVEST	n.d.
ALCOHOL	12 % vol.

ORGANOLEPTIC PROPERTIES

Barbera of deep ruby red colour with violet hues. It's intense, vinous, fruity. Its taste is slightly tannic, medium persistence.

SERVING TEMPERATURE	16-18 °C
FOOD SUGGESTIONS	meat courses, roast and boiled meat. Suitable to accompany any meal
BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork



VITEA



BARBERA FRIZZANTE

TECHNICAL INFORMATION

DENOMINATION	Provincia di Pavia IGT Barbera Semi-sparkling wine
AREA OF ORIGIN	Montù Beccaria
SOIL TYPE	clay, calcareous
VARIETAL	Barbera
ALTITUDE	250 m. a.s.l.
PLANTS PER HECTARE	5000 plants per ha
HARVEST PERIOD	September, October
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	20 days resting in the skins, racking and fermentation
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

HARVEST	n.d.
ALCOHOL	12 % vol.

ORGANOLEPTIC PROPERTIES

Barbera of deep ruby red colour with violet hues. It's fine and intense. Its taste is slightly tannic and sharp.

SERVING TEMPERATURE	16 °C
FOOD SUGGESTIONS	meat courses. Suitable to accompany any meal.
BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork



VITEA



RIESLING FRIZZANTE

TECHNICAL INFORMATION

DENOMINATION	Oltrepò Pavese DOC Riesling Semi-sparkling wine
AREA OF ORIGIN	Montù Beccaria
SOIL TYPE	clay, calcareous
VARIETAL	Riesling Italico (min 85%), Pinot Nero
ALTITUDE	250 m. s.l.m.
PLANTS PER HECTARE	4500 plantsper ha
HARVEST PERIOD	August
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	in white
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

HARVEST	n.d.
ALCOHOL	11,5 % vol.

ORGANOLEPTIC PROPERTIES

Pale straw yellow wine with greenish hues. It's fresh and clear, with a bouquet of fresh apples. Its taste is elegant and good persistence.

SERVING TEMPERATURE	8 °C
FOOD SUGGESTIONS	throughout any meal, with vegetables courses, risotto, all kinds of fish, seafood and white meat.

BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork



VITEA



PINOT NERO WHITE VINIFIED

TECHNICAL INFORMATION

DENOMINATION	Oltrepò Pavese DOC Pinot Nero vinificato in bianco Semi-sparkling wine
AREA OF ORIGIN	Montù Beccaria
SOIL TYPE	clay, calcareous
VARIETAL	Pinot Nero (min 85%), Chardonnay
ALTITUDE	250 m. a.s.l.
PLANTS PER HECTARE	4500 plants per ha
HARVEST PERIOD	August
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	in white
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

HARVEST	n.d.
ALCOHOL	11,5 % vol.

ORGANOLEPTIC PROPERTIES

Pale straw yellow wine with rose hues. It's fresh, delicate and clear, with a bouquet of fresh apples and peaches. Its taste is elegant, harmonious, with good structure and lasting persistence.

SERVING TEMPERATURE	8 °C
FOOD SUGGESTIONS	ideal to drink as an appetiser and throughout any meal, with risotto, all kinds of fish and seafood

BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork



VITEA



PINOT ROSÈ

TECHNICAL INFORMATION

DENOMINATION

Provincia di Pavia IGT Pinot Nero Rosato Semi-sparkling wine

AREA OF ORIGIN

Montù Beccaria

SOIL TYPE

clay, calcareous

VARIETAL

Pinot Nero

ALTITUDE

250 m. s.l.m.

PLANTS PER HECTARE

4500 plants per ha

HARVEST PERIOD

August

FERMENTATION TANKS

stainless steel tanks

WINE MAKING

a night resting in the skins, racking and fermentation

TEMPERATURE CONTROL

automatic temperature control system

SYSTEM

AGING

stainless steel tanks

WINE CHARACTERISTICS

HARVEST

n.d.

ALCOHOL

11,5 % vol.

ORGANOLEPTIC PROPERTIES

Rose colour. This is a young, fresh and fruity wine. Its taste is fresh, round and sapid.

SERVING TEMPERATURE

8 °C

FOOD SUGGESTIONS

starters, appetizers, fish, white meat

BOTTLE SIZE

e 750 ml

CLOSURE

wooden cork