



VITEA



SOLE

TECHNICAL INFORMATION

DENOMINATION	Pinot Nero dell'Oltrepò Pavese DOC
AREA OF ORIGIN	Santa Maria della Versa
SOIL TYPE	clay, calcareous
VARIETAL	Pinot Nero 100%
ALTITUDE	270 m. s.l.m.
PLANTS PER HECTARE	5000 plants per hectare
HARVEST PERIOD	August, September
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	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
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

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

ORGANOLEPTIC PROPERTIES

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

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

BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork



VITEA



TERRA

TECHNICAL INFORMATION

DENOMINATION	Sangue di Giuda dell'Oltrepò Pavese DOC
AREA OF ORIGIN	Montescano
SOIL TYPE	clay, calcareous
VARIETAL	Croatina, Uva Rara, Barbera
ALTITUDE	230 m. s.l.m.
PLANTS PER HECTARE	4000 plants per hectare
HARVEST PERIOD	September, October
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	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.
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

HARVEST	2018
ALCOHOL	6 % vol.
RESIDUAL SUGAR	138 g/l
TOTAL ACIDITY	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.

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



VITEA



VENTO

TECHNICAL INFORMATION

DENOMINATION	Oltrepò Pavese Pinot Grigio DOC
AREA OF ORIGIN	Santa Maria della Versa
SOIL TYPE	clay, calcareous
VARIETAL	Pinot Grigio 100%
ALTITUDE	260 m. s.l.m.
PLANTS PER HECTARE	4500 plants per hectare
HARVEST PERIOD	August
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	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
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

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

ORGANOLEPTIC PROPERTIES

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

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



VITEA



LUNA

TECHNICAL INFORMATION

DENOMINATION	Oltrepò Pavese DOC Moscato
AREA OF ORIGIN	Volpara
SOIL TYPE	clay, calcareous
VARIETAL	Moscato 100%
ALTITUDE	250 m. s.l.m.
PLANTS PER HECTARE	4500 plants per hectare
HARVEST PERIOD	August
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	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
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

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

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