



VITEA



CÀ DEL CERVO

3 GRAPPOLI BIBANDA 2019
3 ROSE CAMUNE VINIPLUS 2019

TECHNICAL INFORMATION

DENOMINATION	Buttafuoco dell'Oltrepò Pavese DOC
AREA OF ORIGIN	Castana
SOIL TYPE	clay, calcareous
VARIETAL	Croatina 50% Barbera 25% Uva rara 15% Vespolina 10%
ALTITUDE	270 m. s.l.m.
PLANTS PER HECTARE	4000 plants per hectare
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	24 months barrique, 5 months bottle

WINE CHARACTERISTICS

HARVEST	2015
ALCOHOL	13 % vol.
RESIDUAL SUGAR	2,7 g/l
TOTAL ACIDITY	5,9 g/l

ORGANOLEPTIC PROPERTIES

A garnet red wine with orange nuances. It's intense, delicate, well structured, with decisive fruity perceptions. Its taste is dry, full bodied, pleasantly sapid, with an exceptional aromatic persistence.

SERVING TEMPERATURE	19 °C
FOOD SUGGESTIONS	all kinds of meats in general, salami, sliced hams, starters with meat sauces
BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork



VITEA



4 STELLE VINIBUONI D'ITALIA 2019
2 GRAPPOLI BIBANDA 2019
2 ROSE CAMUNE VINIPLUS 2019

HISTORIA

TECHNICAL INFORMATION

DENOMINATION	Bonarda dell'Oltrepò Pavese DOC
AREA OF ORIGIN	Montù Beccaria
SOIL TYPE	clay, calcareous
VARIETAL	Croatina 100%
ALTITUDE	250 m. s.l.m.
PLANTS PER HECTARE	5000 plants per hectare
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	12 months stainless steel tanks 12 months bottle

WINE CHARACTERISTICS

HARVEST	2015
ALCOHOL	13 % vol.
RESIDUAL SUGAR	7,5 g/l
TOTAL ACIDITY	6,1 g/l

ORGANOLEPTIC PROPERTIES

Dark inky purple hue. Dry spices, some meaty notes and dark fruit on the nose. Pleasantly tannic, floral dark fruit notes, dry spices, pepper and clove notes. Some meaty and rustic gamey notes on the finish

SERVING TEMPERATURE	18 °C
FOOD SUGGESTIONS	dressed pork products, first courses with meat and stews. Suitable to accompany any meal.

BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork



VITEA



VITEUS

TECHNICAL INFORMATION

DENOMINATION	Oltrepò Pavese DOC Riesling
AREA OF ORIGIN	Montù Beccaria
SOIL TYPE	clay, calcareous
VARIETAL	Riesling Italico 100%
ALTITUDE	250 m. s.l.m.
PLANTS PER HECTARE	5000 plants per hectare
HARVEST PERIOD	August
FERMENTATION TANKS	stainless steel tanks
WINE MAKING	in white, without oxygen
TEMPERATURE CONTROL SYSTEM	automatic temperature control system
AGING	stainless steel tanks

WINE CHARACTERISTICS

HARVEST	2018
ALCOHOL	11,5 % vol.
RESIDUAL SUGAR	5,5 g/l
TOTAL ACIDITY	5,7 g/l

ORGANOLEPTIC PROPERTIES

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

SERVING TEMPERATURE	8 °C
FOOD SUGGESTIONS	it is ideal to drink as an appetiser and throughout any meal.

BOTTLE SIZE	e 750 ml
CLOSURE	wooden cork