



CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Buttafuoco 2017

Buttafuoco dell'Oltrepò Pavese Doc

Grape varieties: Croatina, Barbera, Uva Rara

Features

Deep ruby-red colour Complex nose featuring hints of blackberries, plums and a light roasting. On the palate it is both fresh and enveloping with a good gustatory persistence.

Vineyard

Exposure: first hills with south-east exposure, altitude 250 m above sea level

Soil: Calcareous clay

Training method: Guyot

Plant density: 5,500 plants / hectare

Harvest

Harvest method: By hand

Harvest period: second ten days of September

Yield per hectare: 90 Q/Hectare

Vinification

Together in the same vineyard, the grapes are harvested by hand in 20 kg crates and placed in the cold store at 10°C overnight. The next morning the grapes are de-stemmed, the berries are selected via optical sorting and subsequently gently crushed. The crushed grapes fall by gravity into steel fermenters, without using pumps. After cold maceration for 48 hours (10°C), the alcoholic fermentation begins with frequent pumping over for about 14 days. Then the wine ages for 12 months partly in steel and partly in 5 hl oak tonneaux and 15 hl oak barrels.

