



Vitigni
Conte Vistarino

CONTE VISTARINO
Tenuta di Rocca de' Giorgi

Promoggio

PROVINCIA DI PAVIA
INDICAZIONE GEOGRAFICA TIPICA
BARBERA

Vintage:	2013	Winemaker:	Giacomo Barbero Beppe Caviola												
Grapes:	Barbera, Cabernet S.	Quick Character:	<table border="0"> <tr> <td>Young</td> <td>●○○○○○</td> <td>Aged</td> </tr> <tr> <td>Light</td> <td>○○●○○○</td> <td>Full bodied</td> </tr> <tr> <td>Sweet</td> <td>○○○○●</td> <td>Dry</td> </tr> <tr> <td>No Oak</td> <td>●○○○○○</td> <td>Oak</td> </tr> </table>	Young	●○○○○○	Aged	Light	○○●○○○	Full bodied	Sweet	○○○○●	Dry	No Oak	●○○○○○	Oak
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No Oak	●○○○○○	Oak													
Growing Area:	Rocca de' Giorgi	Alcohol:	12,5 % by volume												
		Food suggestions:	Pasta, salami, BBQ.												



Winemaker's Notes:

Colour: ruby red.
Nose: fruity, rich and quite wide. Perfect blend of the Barbera and Cabernet typical aromas
Palate: smooth, medium bodied, fresh for the acidity and warm for the alcohol, well-balanced with a pleasant mineral finish. Cabernet tannins and Barbera acidity are perfectly blended.
Serving temperature: 15-18 ° C.
Cellaring: 3-4 years.

Vineyard information:
 Cascina Promoggio is a Vineyard in Rocca de' Giorgi estate. The winemaker made the fermentation in stainless steel tank with temperature control system. The blend of Barbera, acidity and freshness, and Cabernet S., tannins and complexity is one of the most success full in our area. Last every year we stock in oak a part of the Promoggio in term to have a "Reserve" to add to the wine as special refining process.

The difference is.....
 Promoggio is a young wine but with character. The blend of Barbera and Cabernet and the use of the "Reserve Method" give us a wine to drink as when as you want: the everyday luxury!