Sangue di Giuda DOC

Sweet Sparkling Red Wine

This wine is excellent with biscuits, almond paste, fruit tarts and aged blue-veined cheese.

CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013



Sangue di Giuda / DOC Oltrepò Pavese:

ORIGIN: Oltrepò Pavese

VINE VARIETY: Croatina, Barbera, Uva Rara, Nespolina

SOIL: Clayey and silty with calcareous marl, located around the 45th northern parallel.

GRAPE CULTIVATION: Guyot

HARVEST: Handpicked

VINIFICATION: Crushing and destemming of the grapes, followed by a pre-fermentation cold soak to extract color and aromas, then fermentation at a controlled temperature of 25°C with selected yeasts.

AGING: In stainless steel tanks. Natural fermentation in autoclave with macro-oxygenation at 14°C with selected yeasts.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 7% vol.

COLOUR: Deep ruby red with purple reflections, compact and persistent foam.

NOSE: Intense and persistent, fruity notes of raspberry jam, blueberry, blackberry, with hints of violet.

TASTE: Sweet, fresh, velvety, with a long-lasting blackcurrant aftertaste.

INTERNATIONAL PAIRINGS: Cake with dried fruit – Greece, Roquefort – France

SERVING TEMPERATURE: 10-12° C

CURIOSITY: According to legend, after Judas died, he repented for betraying Jesus. Upon being forgiven, he was resurrected in Broni, Oltrepò Pavese. The townspeople, recognizing him, wanted to kill him, but Judas healed the vines of disease. In gratitude, the locals named the wine after him, hence the name "Sangue di Giuda" (Blood of Judas).