

*C'era  
una volta...*



## Buttafuoco DOC

### Still Red Wine

The name is said to come from the local dialect “al buta me al fogh,” meaning “warms like fire,” referring to the fact that this is a wine of character and body. Another legend tells of a ship from the Austro-Hungarian Empire named Buttafuoco, in memory of a naval company stationed in Oltrepò, fighting against the army of the Kingdom of Sardinia. However, rather than tending to the waters of the Po River, the sailors were more concerned with the wine from the cellars of the fertile valleys. The quality of the wine, called Buttafuoco, is said to have softened the spirits of the imperial soldiers, making them more inclined towards peace operations rather than acts of war.



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

Buttafuoco / DOC Oltrepò Pavese:

**ORIGIN:** Oltrepò Pavese

**VINE VARIETY:** Croatina, Barbera, Uva Rara.

**SOIL:** Clayey with calcareous marl and gypsum located around the 45° parallel north.

**GRAPE CULTIVATION:** Guyot

**HARVEST:** Handpicked in small crates

**VINIFICATION:** Crushing and destemming of the grapes, followed by pre-fermentation maceration to extract color and aromas, with fermentation at controlled temperatures using selected yeasts.

**AGING:** In stainless steel tanks. Throughout aging, the wine undergoes numerous analytical checks to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 14%vol

**COLOR:** Deep ruby red with slight garnet hues.

**NOSE:** Very intense, with notes of wild berries, blackberry, raspberry, blackcurrant, hints of spice, coffee, and chocolate.

**TASTE:** Dry, full and strong, with hints of cloves and black pepper, balanced tannins.

**SERVING TEMPERATURE:** 16 – 18°C

**INTERNATIONAL PAIRINGS:** Grilled Angus – Argentina, Fajitas – Mexico