



# Sangue di Giuda DOC

## Sweet Sparkling Red Wine

This wine is recommended with mixed cured meats, pasta dishes and tortelli, grilled meats, and fresh cheeses.

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



Sangue di Giuda / DOC Oltrepò Pavese:

**ORIGIN:** Oltrepò Pavese

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

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

**GRAPE CULTIVATION:** Guyot

**HARVEST:** Handpicked

**VINIFICATION:** Crushing and destemming of the grapes, pre-fermentation cold soak to extract color and aromas, followed by 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.

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

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

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

**RECOMMENDED PAIRINGS:** Dry pastries, almond paste, fruit tarts, and aged blue cheeses.

**INTERNATIONAL PAIRINGS:** Cake with dried fruit – Greece / Roquefort – France

**SERVING TEMPERATURE:** 10° – 12°C

**CURIOSITY:** Legend has it that after Judas died, he repented for betraying Jesus. Upon being forgiven, he was resurrected in Broni, Oltrepò Pavese. Recognizing him, the locals wanted to kill him, but Judas healed the vines of disease. In gratitude, the locals named the wine after him, giving rise to the name "Sangue di Giuda" (Blood of Judas).