

# Sangue di Giuda

*Il Feudo*<sup>®</sup>

## Sparkling Red Wine

An ideal wine to pair with dry pastries, almond desserts, fruit tarts, and aged blue cheeses.



Oltrepò Pavese – Controlled Designation of Origin – Sweet Sparkling

**ORIGIN:** Oltrepò Pavese

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

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

**GRAPEVINE CULTIVATION:** Guyot

**HARVESTING:** Handpicked

**VINIFICATION:** Crushing and de-stemming, followed by cold pre-fermentation to extract color and aromas, and temperature-controlled fermentation at 25°C with selected yeasts.

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

**BOTTLING:** Cold sterile

**ALCOHOL CONTENTS:** 7% vol.

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

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

**TASTE:** Sweet, fresh, and velvety, with a lingering blackcurrant finish.

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

**SERVING TEMPERATURE:** 10° -12° C

**CURIOSITY:** According to legend, after Judas regretted betraying Jesus, he was forgiven and resurrected in Broni, Oltrepò Pavese. Recognized by the locals, they initially wanted to kill him, but Judas healed their vines of disease. In gratitude, they named the wine after him, giving it the name Sangue di Giuda (Blood of Judas).