Sangue di Giuda

CROBARA

Sparkling Red Wine

An ideal wine to pair with cookies, almond pastries, fruit tarts, and Gorgonzola cheese.



Controlled Designation of Origin – Sweet and 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.

AGING: Aged in stainless steel tanks. Natural fermentation in a pressurized tank at 14°C with selected yeasts and macro-oxygenation.

BOTTLING: Cold sterile

ALCOHOL CONTENTS: 7% vol.

COLOR: Bright and lively ruby red with violet hues, thick and persistent foam.

NOSE: Intense, persistent, and fruity, with hints of raspberries, blueberries, and blackcurrants, and floral notes of violets.

TASTE: Sweet, fresh, and velvety, with a blackcurrant aftertaste.

INTERNATIONAL PAIRINGS: Nut-based cake – Greece, Roquefort – France.

SERVING TEMPERATURE: 10° -12° C

CURIOS: According to legend, after Judas regretted betraying Jesus, he was forgiven and resurrected in Broni, Oltrepò Pavese. The locals, recognizing him, wanted to kill him, but Judas healed their vines of disease. In gratitude, the people named the wine after him, thus the name Sangue di Giuda (Blood of Judas).