

Coccinea 2016

PRODUCER

Tenuta Belvedere (Gianluca Cabrini)

APPELLATION

Provincia di Pavia IGT

WINE REGION

Lombardia – Oltrepò Pavese

ALTITUDE

290 mt above the seal level (South and South/West)

SOILS

Clay and chalk from marine origin.

VARIETAL

100% Croatina

YIELDS PER HECTARE

6.200 kg /ha

TRAINING SYSTEM

Guyot

HARVEST

Last week of Sep to the 1st decade of Oct.

VINIFICATION

The hand-harvested grapes are carried to the cellar in plastic bins of modest capacity (18 kg). Double-sorted, destemmed and softly pressed. The must spontaneously ferments (indigenous yeast only) with the skins for 15 days with manual frequent pump overs. Before the end of the alcoholic fermentation, the wine is moved to concrete vats in which the malolactic fermentation occurs naturally.

The wine ages in concrete vats for roughly 45 months and then is bottled. Before the market's release, the wine rests other 5 months in the bottle.

No added sulfites either during rackings or before bottling.

BOTTLES PRODUCED

2.424

WINE DESCRIPTION

Purple red color with violet reflections. Elegant aromas of red fruit and cherries followed by an intense almond note. The palate offers vinosity, persistency, a good tannic structure.

SERVICE TEMPERATURE

16-18 °C

FOOD PAIRING

Excellent option to be paired with pappardelle with wild boar sauces, game and New York strip steak.

