

Wai Rosso 2019

PRODUCER

Tenuta Belvedere (Gianluca Cabrini). This small estate (9 hectares farmed in total) is a proud member of the Vinnatur and VAN Vignaioli Artigiani Naturali associations.

APPELLATION

Provincia di Pavia IGT

WINE REGION

Lombardia – Oltrepò Pavese



ALTITUDE

290 mt above the seal level (West facing)

SOILS

Clay and chalk from marine origin. No pesticides and herbicides. Organic compost.

VARIETALS

50% Croatina, 25% Barbera, 25% Pinot Nero

YIELD PER HECTARE

5.400 kg /ha (2.700 plants per hectare)

TRAINING SYSTEM

Guyot.

HARVEST

3rd and 4th week of Sept.

VINIFICATION

The hand harvested grapes are carried to the cellar in 18kg bins and then double sorted, destemmed and then pressed (20% of the grapes are not pressed). 14 days of maceration. The must clarifies itself with static gravity in concrete vats where ferments with only the help of the indigenous yeast at controlled temperature. The wine is then moved to stainless steel vats for the ageing process. The partially sweet wine is left to

refine on its lees for about 18 months. At the beginning of the Spring the wine is bottled. The natural increase of the temperature favors the resumption of the fermentation inside the bottle and the yeast eats all the sugar in excess. Unfined and unfiltered (no cellar manipulation). You can suspend the natural sediment in the bottle before consume in order to fully enjoy this fun wine but please avoid to turn the wine upside down too many times or to shake it too much. Abv%: 13,5%. Acidity: 5,3 g/l

BOTTLES PRODUCED

1.796

WINE DESCRIPTION

Almost dark cherry at sight, this pet nat offers a fine good bubble intensity.

Appealing floral sensations and Bing and sour cherries lead to a soft touch of green pepper. Due to the presence of its own lees, the wine displays as well patisserie notes and yeasty roundness.

The palate is dry (no residual sugar left) and gives way to a lingering finish marked by good supporting acidity and fine tannins. This wine revives the local tradition of the Bonarda Frizzante.

SERVICE TEMPERATURE 10° to 12° C

FOOD PAIRING

Excellent option for all the rich cheeses, hand cuts, salami, fried chicken and fish, croquettes, tempura.

TOTAL SULFITES: 9 mg /lt (no added sulfites)

