



BRICCO DEI RONCOTTI

from the steepest hills, the best wines



NIDO DELLA TEMPESTA

BONARDA DELL'OLTREPO' PAVESE
regional geographical indication

VINTAGE
2017

TYPE
Lively red re-fermented in bottle

COLOR
Ruby red with purple reflections

GRAPES
Croatina 90%, barbera 5%, uva rara 5%

ALCOHOL
14% vol

FLAVOR
Fine, intense, vinous with hints of plum, blackberry and cherry

TASTE
Dry, balanced, persistent and slightly tannic

MEALS
Salami, first and second tasty dishes, red meat, seasoned cheeses

SERVICE
Serve at 16-18 °C in large glasses

SIZE
0,75 L

NOTES
Not filtered, presence of lees is a natural process due to re-fermentation and it indicate a genuine product

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Our reality

The vineyards of our farm sit on the west slopes of a hill, historically named Bricco dei Roncotti (the word "bricco" means very steep), and lie at an altitude between 130 and 200 meters a.s.l.. The moon is part of our brand, it reminds the first year of activity, when the buildings hadn't electrical power and candles or the moon itself, extremely bright, enlightened our nights, rising up above the vineyards.

Our philosophy

We cultivated our vineyard with tenacity and passion in respect to nature, following an agricultural integrated production, contributing in a significant way to the conservation of biodiversity and increasing the environment sustainability of our product. The land slope and exposure, the yellow marl soil, the high number of vines per hectare, the small amount of water in the soil, the permanent grass cover, the short and accurate pruning in winter, the green operations in spring and summer lead to manage the vineyard in the best way to have a superior grapes quality and higher sugar content.

Climate

Because of a very dry Winter and a hot beginning of Spring, the vegetative season started very early. Around 20th of April a sudden Siberian wind came, bringing frost in the lower part of the valley and stopping the growth of the plants. In the following weeks some rain fell, restoring the water in the soil and the climate cooled down so the vines lost part of the advance earned at the beginning of the season. A very hot July and August led to a general slowdown in growth and favoured the ripening of the grapes. Day time / night time heat excursion was enough for a good maturation of the grapes.

Harvest

Harvesting is strictly manual and performed at the optimal point of maturation and only the best grapes are transformed in wine. The harvest took place on September 5th and 6th, the earliest of our history. Grape ripening was optimal for its aromatic and tasteful components. Part of the grapes were gently collected on the evening of September 5th and let cool down outside in the baskets at night. The following morning, the remaining grapes were harvested.

Vinification

Crushed fresh and healthy grapes, regular fermentation punching down skins or pumping over 1-2 times a day. Alcoholic fermentation took place in stainless steel tanks at a temperature between 23 and 29 °C. Racking after about 10 days and aging in stainless steel tanks with different pouring off.