



BRICCO DEI RONCOTTI

from the steepest hills, the best wines



NIDO DELLA TEMPESTA

PROVINCE OF PAVIA CROATINA
regional geographical indication

VINTAGE
2018

TYPE
Lively red re-fermented in bottle

COLOUR
Ruby red with purple reflections

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

ALCOHOL
14% vol

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

PALATE
Dry, balanced, persistent and slightly tannic

FOOD SUGGESTIONS
Salami, first and second tasty dishes, red meat, seasoned cheeses

SERVICE
Serve at 16-18 °C in large glasses

CELLARING
5+ years

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

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Our reality

Bricco dei Roncotti is the name of the hill where our vineyards are located. We are in an area of sandstones, even outcropping, the altitude is between 150 and 230 m asl, the exposure of the vineyards is west, the soils are made up of light crumbly marls, with small lenses of red clays, chalky substrates and fine sands. Ours is recognized as heroic viticulture due to the very high slope, extreme environmental conditions that can only be faced with great passion and dedication.

Our philosophy

We cultivated our vineyard with tenacity and respect for nature, following an agricultural integrated production, contributing in a significant way to the conservation of biodiversity and improving the environment sustainability of our product. The land slope and exposure, the unique terroir, the high number of vines per hectare, the poor water availability, 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 superior grapes quality.

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 22nd, on the average of previous years. Grape ripening was optimal for its aromatic and tasteful components.

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 temperatures between 24 and 31 °C. Racking after about 1 month and aging in stainless steel tanks with various batonnage on the fine lees. Re-fermented in bottle, it is not filtered and separated from yeasts.