



CORNO DEL DIAVOLO² BUTTAFUOCO

controlled designation of origin

VINTAGE
2016

TYPE
Red reserve, aged 24 months in barrique

COLOUR
Ruby red with purple reflection when young

GRAPES
Croatina 60%, Barbera 25%, Ughetta di Canneto 15%

ALCOHOL
15,5% vol

NOSE
Fine, hints of red fruits, cherry and plum jams, mineral and spicy nuances

PALATE
Full body, balanced, rightly tannic, great texture and long persistence

FOOD SUGGESTIONS
Salami, first and second tasty dishes, braised beef, grilled meat, seasoned cheeses

SERVICE
Open 1 hour in advance and serve at 18-20 °C in large glasses, like ballons

CELLARING
15+ years

NOTES
Non filtered, presence of lees is a natural process and it is an indication of a genuine product

CORNO DEL DIAVOLO² 2016

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 and hot winter, the vegetative season started very early. Subsequently, in May and June, the rain fell restoring the water in the soil and the climate cooled down so the vines lost the advance earned at the beginning of the season. A very hot July and early August led to a general slowdown in growth and favoured the ripening of the grapes. The second half of August and September gave a cloudless and warm climate, with an optimal day time/night time heat excursion 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 23rd, 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 a temperature between 22 and 28 °C. Racking after about 10 days and aging in stainless steel tanks. During winter the wine is pumped into barrels and further aging in oak wood lasted 24 months, followed by final aging in bottle.