



BRICCO DEI RONCOTTI

from the steepest hills, the best wines



NIDO DELLA TEMPESTA

PROVINCE OF PAVIA

regional geographical indication

CROATINA

VINTAGE

2019

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

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

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 dry Winter and a hot March, the vegetative season started early. April and mainly May were cold, so the vines slowed down growth and the water supply of the land was restored. Hot June brought a sudden and intense development of the vegetation recovering the previous slowdown. Hot July but also characterized by some rains favored a regular development of the vines. Strong temperature excursion in the last days before harvest ensured an adequate maturation of the grapes and the maintenance of freshness.

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 21st, 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 23 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.